

Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook

By Richa Hingle

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Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook By Richa Hingle

From delicious dals to rich curries, flat breads, savory breakfasts, snacks, and much more, this vegan cookbook brings you Richa Hingle’s collection of plant-based Indian recipes inspired by regional cuisines, Indian culture, local foods, and proven methods.

Whether you want to enjoy Indian cooking, try some new spices, or add more protein to your meals using legumes and lentils, this book has got it covered. You’ll explore some well-known and new Indian flavor profiles that are easy to make in your own kitchen. Learn the secrets of eclectic Indian taste and textures, and discover meals in which pulses and vegetables are the stars of the dish. And once you taste Richa’s mouth-watering desserts, they will likely become your new favorites.

Within these pages you will find recipes to please all the senses, including:

• Mango Curry Tofu
• Whole Roasted Cauliflower in Makhani Gravy
• Baked Lentil Kachori Pastries
• Quick Tamarind-Date Chutney
• Avocado Naan
• Fudgy Cardamom Squares

The recipes have been designed to simplify complex vegan cooking procedures, and Richa’s workflow tips incorporate modern appliances and techniques from other cuisines to reduce cooking times. Replacement spices are indicated wherever possible, and Richa also provides alternatives and variations that allow people to be playful and creative with the Indian spices called for in the recipes.

The restaurant-quality vegan recipes are ideal to make for yourself, for family, and for entertaining guests.

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Editorial Review

Review
Indian Spice Meets American Speed in 'Vegan Richa's Indian Kitchen' -- ***Huffington Post.***

"One of the Best Vegan Cookbooks of 2015" - Vegetarian Times

There are no shortage of Indian cookbooks published, but this one bests them all. There is so much more to Indian food than Butter Chicken. Choose your own flavor explosion! The photos in the book are stunning. The recipes are weeknight friendly. -- ***T.O.F.U. Magazine*.**

Exotic and richly developed, Richa's plant-based, spiced Indian recipes are neither too complicated nor made with ingredients too obscure to find, to make them unapproachable for the home cook. Complex flavors and textures, hallmarks of Indian cuisine, are the big draw to the 150 recipes in this book, but so, is the photography. **-- *Bluffton Today.***

Once in a while, a food blogger comes along who goes the extra mile or 70. Richa combines a respect for tradition with a modern cook's pragmatism and in doing so, many recipes trade painstaking effort and hours in the kitchen for much more convenience without sacrificing the most important detail: fantastic food. **-- Marla Rose, Vegan Street.**

I love this cookbook because it displays an array of whole, plant-based foods that are truly nutritious, combining grains and legumes with a wide variety of vegetables, while offering ridiculously delicious dishes with aromas that will totally keep you hooked. Each recipe indicates whether it is, or could be made soy-free, gluten-free, and nut-free - and that includes the breads! **-- The Vegan Woman.**

"Richa Hingle's first cookbook is nothing short of phenomenal. ...I can't wait to keep cooking from one of the best cookbooks on Indian food (vegan or not) I've ever seen." (Colleen Holland, Co-Founder of VegNews Magazine)

"Richa's recipes for the vegan dietary lifestyle are rich and comforting. Love the refreshing take on some of the classics that often rely heavily on dairy. I can't wait to sample them!" (Raghavan Iyer, author of 660 Curries)

"In this extraordinary cookbook, Richa Hingle masterfully combines the traditional flavors and techniques of Indian cuisine with streamlined cooking methods and healthier ingredients, resulting in the best collection of vegan Indian recipes anywhere." (Robin Robertson, author of Vegan Without Borders, Vegan Planet, and others)

"With superbly spiced recipes, eye-catching photographs amd mouthwatering descriptions, this book will find a permanent place in your kitchen. Richa's recipe for Quinoa Cauliflower biryani alone is worth the

price of the book."
(Monica Bhide, author of Modern Spice, and A Life of Spice)

About the Author
Richa Hingle grew up in India, where everyday food was vegetarian, with a focus on legumes, grains, nuts, and vegetables. Eating fresh, local, wholesome foods was a way of life. Today, she is the prolific and award-winning recipe developer, blogger, and photographer behind the very popular VeganRicha.com. She has a large community of followers who love making her recipes and sharing them with friends. Richa’s instructions are easy to follow and her step-by-step photographs encourage anyone to learn how to make great Indian food. Her eBook Indian Vegan Diwali Sweets was wildly successful because of her ability to create vegan versions of Indian deserts that were previously deemed too difficult. Richa lives, writes, and cooks in Seattle, Washington.

Users Review

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Shirley Joy:

The book Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook gives you the sense of being enjoy for your spare time. You may use to make your capable a lot more increase. Book can to get your best friend when you getting pressure or having big problem with the subject. If you can make looking at a book Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook to get your habit, you can get a lot more advantages, like add your personal capable, increase your knowledge about a few or all subjects. You can know everything if you like open up and read a guide Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook. Kinds of book are a lot of. It means that, science guide or encyclopedia or others. So , how do you think about this book?

Melanie Pemberton:

Reading can called imagination hangout, why? Because while you are reading a book specifically book entitled Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook your brain will drift away trough every dimension, wandering in every single aspect that maybe unfamiliar for but surely might be your mind friends. Imaging every single word written in a publication then become one form conclusion and explanation in which maybe you never get previous to. The Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook giving you an additional experience more than blown away your head but also giving you useful details for your better life within this era. So now let us teach you the relaxing pattern at this point is your body and mind will be pleased when you are finished reading it, like winning a sport. Do you want to try this extraordinary shelling out spare time activity?

Carman Robertson:

The book untitled Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook contain a lot of information on it. The writer explains your girlfriend idea with easy technique. The language is very clear and understandable all the people, so do certainly not worry, you can easy to read the item. The book was authored by famous author. The author will take you in the new era of literary works. It is easy to read this book because you can please read on your smart phone, or product, so you can read the book inside

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Anthony Davidson:

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