

Gunpowder: Explosive Flavours From Modern India

Gunpowder: Explosive Flavours From Modern India is a must-have for anyone looking for delicious, modern Indian recipes. With over 100 recipes, this book has something for everyone, from the beginner to the experienced cook.

Gunpowder is written by Vikas Khanna, an award-winning chef who has been featured on several television shows, including MasterChef India and Chef's Table. Khanna is known for his modern take on Indian cuisine, and Gunpowder is no exception.



Gunpowder: Explosive flavours from modern India

by Devina Seth

★★★★☆ 4.5 out of 5

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Screen Reader : Supported
Enhanced typesetting : Enabled
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The recipes in Gunpowder are divided into eight chapters, each of which focuses on a different type of Indian dish. There are chapters on appetizers, snacks, curries, biryanis, breads, desserts, and drinks. Each

recipe is accompanied by a beautiful photograph, and Khanna provides detailed instructions on how to make each dish.

One of the things that makes Gunpowder so unique is its use of spices. Khanna uses a variety of spices in his recipes, and he is not afraid to experiment with different combinations. The result is a collection of dishes that are both flavorful and complex.

If you are looking for a cookbook that will inspire you to cook delicious, modern Indian food, then Gunpowder is the perfect book for you. With over 100 recipes to choose from, you are sure to find something that you will love.

Here are a few of the recipes that you will find in Gunpowder:

- Gunpowder Potatoes
- Lamb Vindaloo
- Chicken Biryani
- Mango Lassi

Gunpowder Potatoes



These potatoes are coated in a flavorful spice blend and then fried until golden brown. They are the perfect snack or appetizer for any occasion.

Ingredients:

- 1 pound baby potatoes
- 1 tablespoon vegetable oil

- 1 teaspoon gunpowder spice blend
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. Wash the potatoes and cut them into 1-inch cubes.
3. In a large bowl, combine the potatoes, vegetable oil, gunpowder spice blend, salt, and black pepper. Toss to coat.
4. Spread the potatoes on a baking sheet and bake for 20 minutes, or until golden brown and tender.
5. Serve hot.

Lamb Vindaloo



This is a classic Indian dish that is made with lamb that is cooked in a spicy tomato-based sauce. It is a flavorful and hearty dish that is perfect for a cold winter night.

Ingredients:

- 1 pound lamb shoulder, cut into 1-inch cubes

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon ginger paste
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon turmeric powder
- 1 teaspoon red chili powder
- 1 cup tomato puree
- 1 cup water
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions:

1. Heat the vegetable oil in a large pot over medium heat.
2. Add the lamb and cook until browned on all sides.
- 3.



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