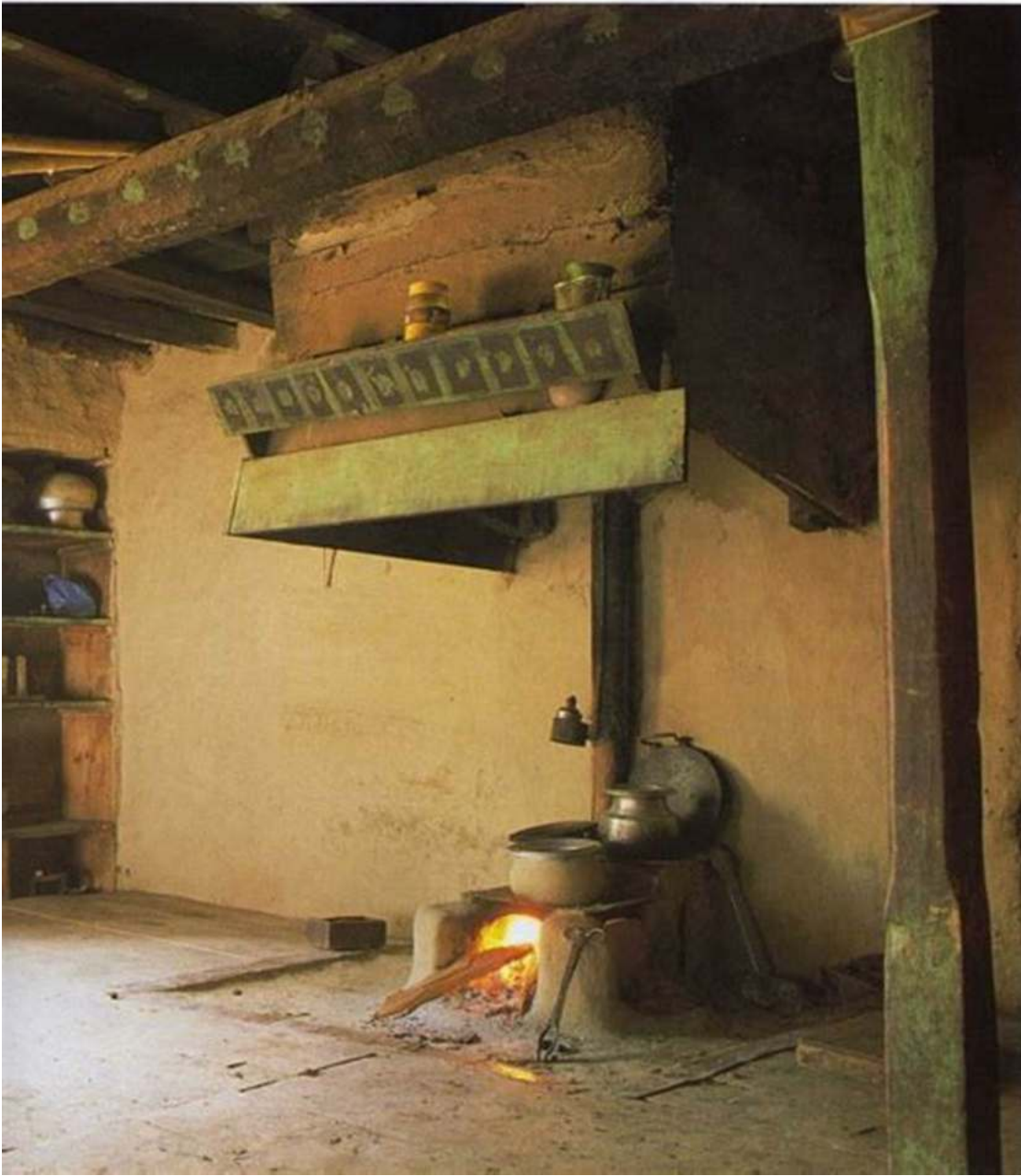


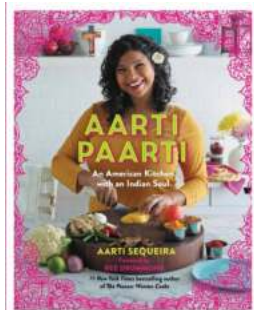
An American Kitchen With An Indian Soul



Discover the Fusion of Two Cultures

Step into this American kitchen and experience the incredible blend of flavors, spices, and traditions that create a unique culinary journey. Prepare to be captivated by the cross-cultural fusion that will take your taste buds on an unforgettable adventure.

Let's embark on this flavorful exploration where Indian cuisine meets American cooking techniques. Get ready to discover the secrets that create mouthwatering dishes loved by everyone who walks through the door.



Aarti Paarti: An American Kitchen with an Indian Soul

by Aarti Sequeira (Kindle Edition)

★★★★☆ 4.7 out of 5

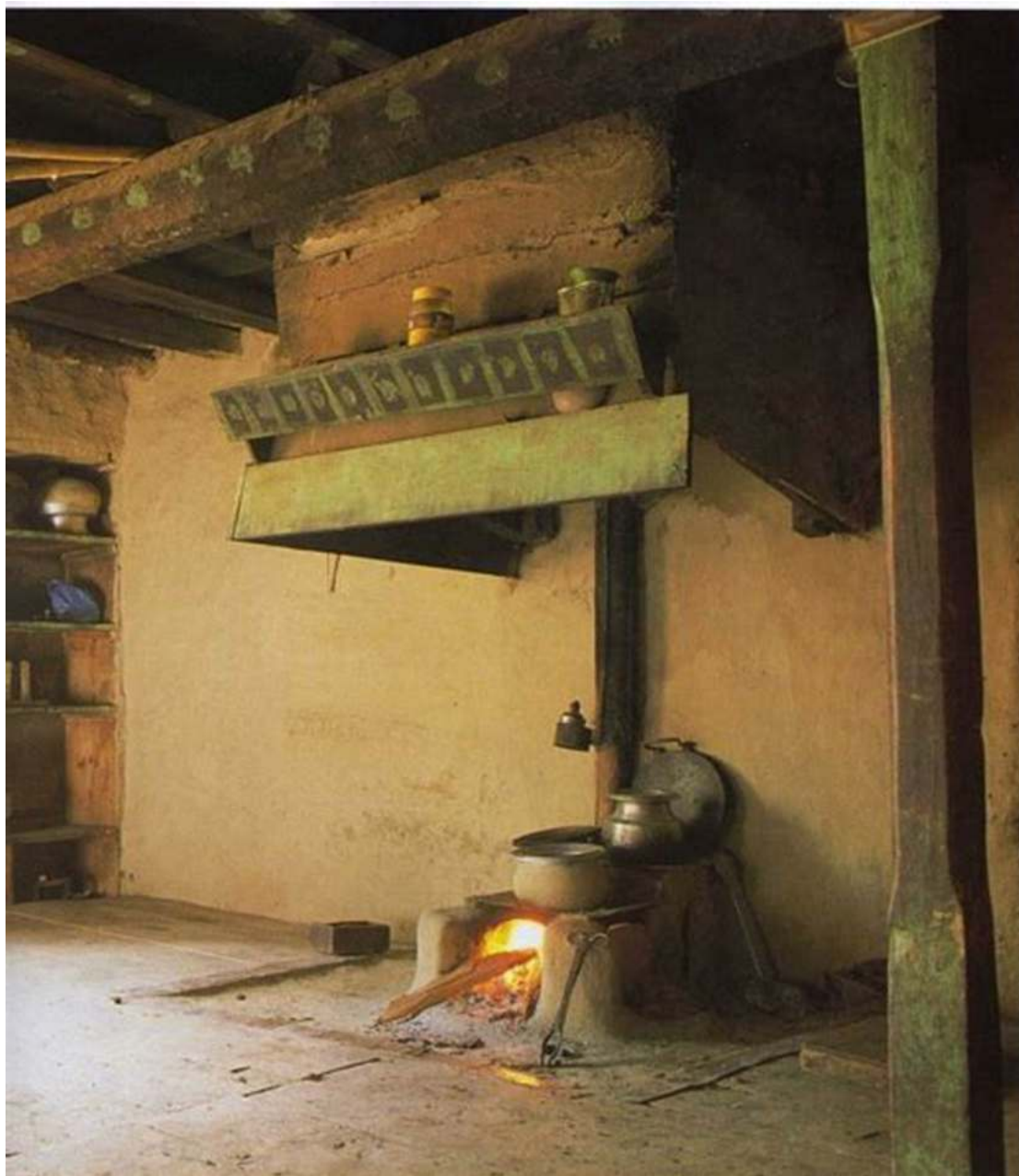
Language : English
File size : 126805 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 299 pages



The Birth of a Culinary Adventure

At first glance, this kitchen may appear like any other American kitchen, with modern appliances and a clean layout. But as you delve deeper, you'll realize that it has an Indian soul. Influenced by the rich heritage and traditions of India, this kitchen brings a touch of spice and vibrancy to classic American dishes.

It all started when Chef Aanya Verma, born and raised in India, moved to the United States. With her passion for both Indian and American cuisines, she found the perfect opportunity to combine her culinary experiences and share her unique creations.



Exploring the Flavors

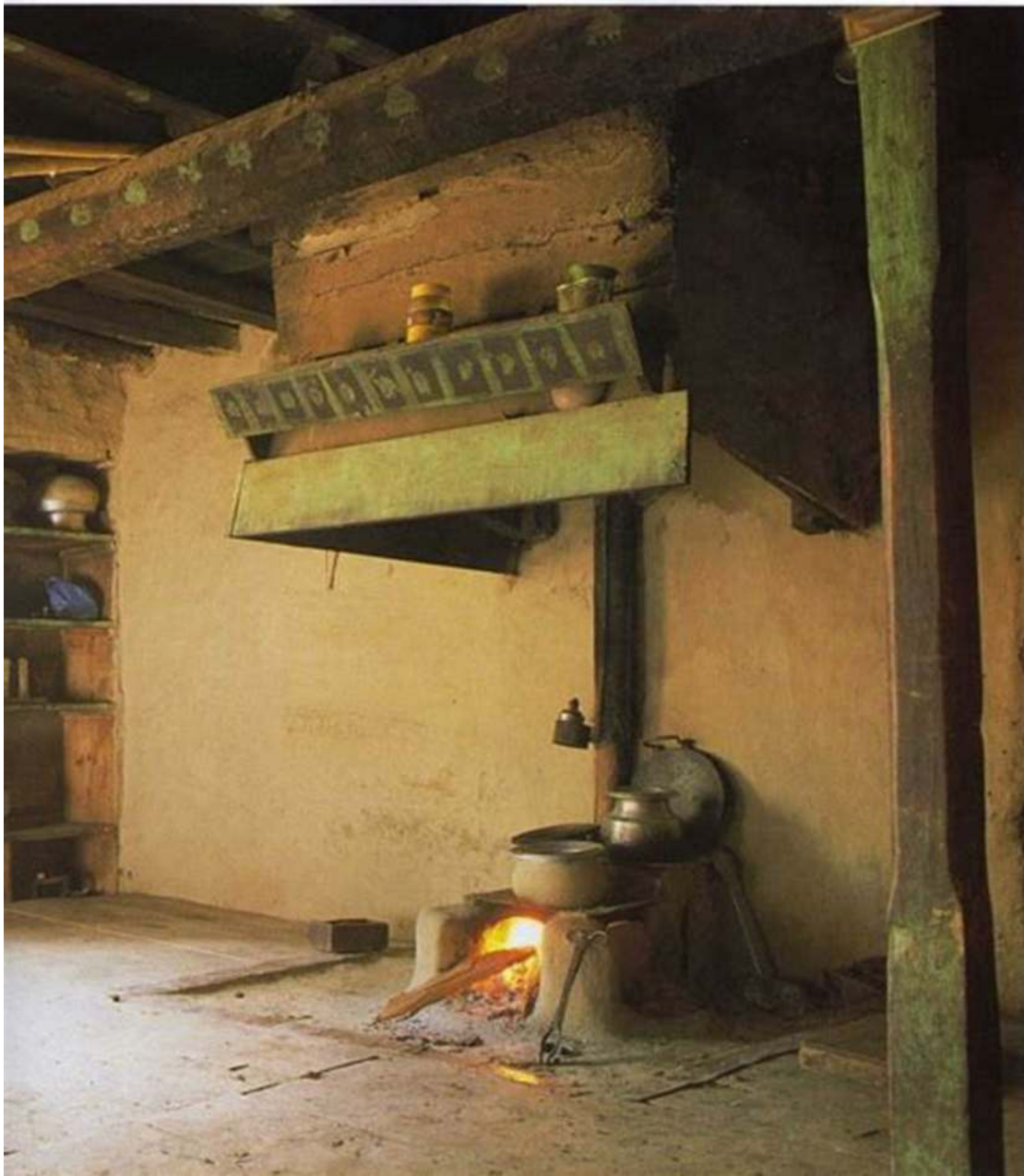
The heart and soul of this kitchen lie in the exotic spices sourced directly from India. From aromatic cumin and coriander to fiery red chili powder and the warm embrace of turmeric, these spices transform ordinary recipes into extraordinary culinary delights.

Imagine biting into a juicy American burger infused with a blend of Indian spices, or savoring tender chicken tikka wrapped in a soft tortilla. As you close your eyes, you can taste the harmony of the two cuisines blending together in perfect balance.

Recipes of Harmony

This American kitchen with an Indian soul offers an extensive menu to cater to all tastes. Whether you prefer vegetarian options, spicy curries, or hearty American classics with an Indian twist, there is something for everyone.

Begin your culinary journey with an appetizer of samosas served with tangy tamarind chutney, followed by a spicy chicken vindaloo paired with fluffy basmati rice. If you're feeling adventurous, try the fusion specialty: masala mac and cheese, where traditional macaroni is elevated with aromatic spices and Indian cheese.



A Dining Experience Like No Other

As you step into this American kitchen with an Indian soul, be prepared for more than just amazing food. The ambiance is carefully curated to transport you to the bustling streets of Mumbai or the charming lanes of New York City.

The warm hospitality from the friendly staff adds to the delightful experience.

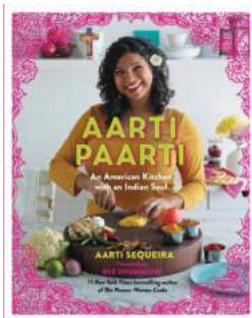
They are passionate about sharing the unique fusion of flavors this kitchen has to

offer, ensuring every guest feels welcomed and satisfied.

Embrace the Fusion

Don't miss out on this extraordinary culinary adventure. Whether you're an American food enthusiast intrigued by Indian cuisine or an Indian taste aficionado looking for a unique twist, this American kitchen with an Indian soul is sure to satisfy your cravings.

Come and experience the delectable harmony of two cultures as they unite in an American kitchen with an Indian soul. Your taste buds will thank you!



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A beautifully-written cookbook weaving Indian and Middle Eastern recipes from her childhood with American dishes she has grown to love--from the Food Network personality.

AARTI PAARTI: An American Kitchen with an Indian Soul A collection of memories and 101 recipes from the popular blogger and Food Network personality. The recipes will make cooking with traditional Indian flavors and

spices approachable for the US market. Aarti's stories will dissolve the "foreignness" of Indian flavors and make seemingly complicated technique and flavor accessible. She will take the intimidation factor out of cooking Indian food by simplifying traditional recipes, offering many specific how-to's, and also tips on using traditionally Indian spices in new ways, in everyday dishes. And there is a streak of Middle Eastern in some of these recipes given her youth in Dubai. Recipes include: Cornflake & Kaya French Toast, Real Deal Hummus, Masala Kale Chips, Mum's Everyday Dal, Sambar (Vegetable & Lentil Stew), Pregnancy Potatoes (Crispy masala potato wedges), Indian Street Corn, Saag Paneer, Quinoa Tabbouleh, Chickpea & Artichoke Masala, Tandoori Chicken, Bombay Sloppy Joes, Spicy Sticky Lamb Chops, Mango Pulled Pork Sandwiches, Masala Shrimp & Grits, Homemade "Magic Shell" with Garam Masala & Sea Salt, Strawberry-Rose Petal Shortcakes. Finally, the narratives that open each chapter are wonderfully evocative, telling the story of a woman who was an outsider experiencing many cultures and cuisines: an Indian in Dubai, going to a British school; an international student attending Northwestern University to become an American journalist; and a wife of a Los Angeles man who leaves her job at CNN and becomes a Food Network Star. She finds that food always saves her and encourages us all to find the warmth in cooking.



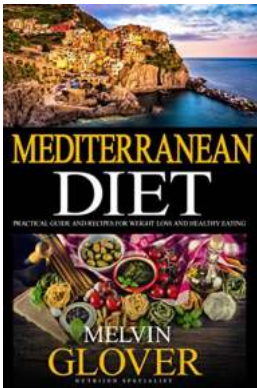
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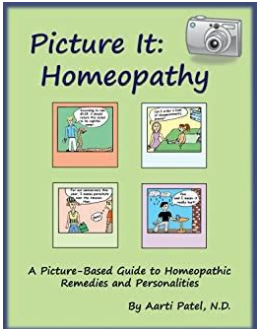
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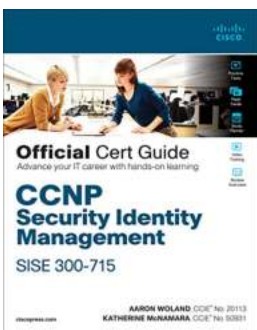
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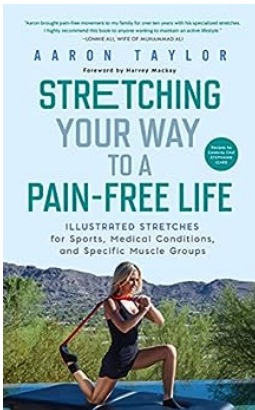
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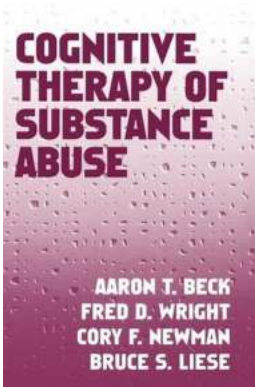
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