



## **Chai, Chaat & Chutney: a street food journey through India**

*Chetna Makan*

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## **Chai, Chaat & Chutney: a street food journey through India Chetna Makan**

In *Chai, Chaat & Chutney*, Chetna has taken inspiration from the street and created delicious recipes that are simple to cook at home. The result is a completely fresh take on Indian cuisine - try Tamarind stuffed chillis, Chana dal vada with Coconut chutney and Dabeli from the South or let your senses venture to the North for one of the ultimate curries: Chole, sweet Carrot halwa, Pani puri and Cardamom & pistachio kulfi.

## **Chai, Chaat & Chutney: a street food journey through India Details**

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Author : Chetna Makan

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## **From Reader Review Chai, Chaat & Chutney: a street food journey through India for online ebook**

### **Stephen says**

Chetna Makan invites the reader to tour India in search of street food. She takes the food common to the streetside vendors and reduces their offerings to recipes which can be reproduced in modern Western kitchens. It is not necessary to buy a tandoor to cook what she cooks. The tour is arranged over four cities -- Chennai, Kolkata, Mumbai, and Dehli -- as being representative of the regional cuisines of India. Chetna Makan was born in central India but moved to the UK in 2003. Some may remember her from "The Great British Bake Off" of 2014 where she reached the semi-final. The photography is absolutely artistic and promotes the flavours of eating on the street in India. The addendum includes numerous chutney recipes which are exceptionally useful.

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### **James says**

I treated this more as a delightful picture book rather than a cookbook I would use. There's a fair number of fun photos and some nice personal stories and a few potentially interesting recipes. For the most part street food is deep fried which is something I don't do at home, so most of these I won't be trying. There's also some ingredients that are confusing to me, what's the difference between Indian chilli powder and the myriad of Mexican chili powders?

The author has written a more general purpose home cook book that might be worth a peek.

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### **Bella says**

#### **Amazing street food cook book**

Author has done good travelling across four cities in India to taste and collect the mouth watering recipes of street foods. The photos along with recipe is sure enough to trigger your taste buds to be watery

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### **Karanam Karthika lakshmi says**

I tried several recipes out of this book and all of them turned out excellent. Instructions are succinct and clear. Little useful tips are helpful even for the experienced cook. Photos, layout and the design of the book is breathtaking.

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### **Cherie says**

This book was beautiful and made me want to go back to India to eat some of the amazing street food...the chais I had everyone that left a permanent burn on my tongue and the roof of my mouth; the momos from Dharamshala that were served in coffee filters and so good, the ten rupee samosas inevitably served in newspapers...she tries to make some of the recipes a bit more healthy, but this was a really fun book to look through. Makes me a bit "homesick" for India. Can't wait to go back.

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### **Colette says**

We're eating our way through this. It set us back about \$100 at our local Indian grocery, but the results have been unspeakably delicious. Great vegetarian selections.

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### **Sheryl Kirby says**

A gorgeous, inspiring book full of the flavours of Indian street food. Former Great British Bake-Off contestant Chetna Makan travels through the major cities of India, observing all the street food trends and then translating them into recipes for the home cook. Nicely arranged, amazing photos. Read a full review at Food Book Feast: [http://www.foodbookfeast.com/2018/04/...](http://www.foodbookfeast.com/2018/04/)

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### **Laura says**

Interesting descriptions, clear easy to read and follow recipes. I really love that the recipe is all on one page.

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