



The Cardamom Trail: Chetna Bakes with Flavours of the East

Chetna Makan

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Chetna Makan is known for her unique recipes, which introduce colorful spices, aromatic herbs and other Indian ingredients into traditional Western baked favorites.

Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary.

Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavors.

The Cardamom Trail: Chetna Bakes with Flavours of the East Details

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Author : Chetna Makan

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From Reader Review The Cardamom Trail: Chetna Bakes with Flavours of the East for online ebook

Beth says

Every recipe in here sounds amazing! The photography is excellent- I wish there were photographs of every dish. All of these recipes are somewhat familiar, but with some twists in flavoring. Although I'm familiar with Chetna because of GBBO, this book isn't all baked goods. And probably most helpful of all, the focus is on a handful of seasonings- each has a page highlighting its flavor, and listing the recipes in the book that feature it, which supports education/understanding spice profiles over memorizing recipes.

Anula says

I have already made few cakes from this cookbook and each and everyone was a success!

As a huge fan of Indian cuisine I was really looking forward to this one, and I wasn't disappointed. There's an easy access, and huge variety, of everyday Indian food cookbooks, but so little in the department of desserts. Well, this one is a game changer!

All the recipes I've tried up to date (more than 6 at this stage) worked well and tasted amazing too (which is kind of the main thing, isn't it?). Recipes are clear, easy to follow and don't require complicated cooking/baking skills in order to succeed.

I love the fact that all the bakes weren't "too spicy", but that there is still a hint of something exotic and unusual in each and everyone of them (loved the rose cake, and coffee one is now one of my favorite!).

The book is full of Indian inspired desserts - both new ones as well as traditional ones. All in all it's a great cookbook, full of recipes that won't fail you and will introduce you to some great taste combos!

Linda Chambers says

This book is packed with a lot of recipes from desserts, breads, main courses, and sides. Each recipe makes use of flavorful spices like cardamom, cumin, turmeric, etc. I think it's a great cookbook to own.

Susie says

Put aside all of my responsibilities to read this today. (And yes, I did read it... not just skim the recipes ;)) It is the most beautiful cookbook I've ever seen. The photography is stunning. And the recipes look fantastic. I want to try all of them. They're very well explained, and the descriptions and details of the various spices and ingredients are so helpful.

Nora says

Beautiful. All the recipes I tried from this book are unique and perfect. Not your usual cake book, I highly recommend it.

Rachel Patterson says

I love British Bake Off and particularly liked the creative ideas that Chetna Makan came up with on the show so I was delighted to see that she had a book coming out so I pre-ordered it. The book arrived today and it looks amazing. Very nicely laid out book, lots of lovely information about Chetna and for each of the recipes. I love Indian cooking and have lots of Indian cook books but this one is something new and very different, in a good way. It isn't often that I look through a cook book and want to try every single dish. Well done Chetna!

Elaine says

I rarely judge a book based on its cover...unless it has to do with food.

The cover of ***The Cardamon Trail: Chetna Bakes with Flavours of the East*** is what led me to pick it up from a library shelf. The fastest way to my stomach is through my eyes!

I didn't know Ms. Makan was a contestant on ***The Great British Baking Show*** until I read this. I began watching the show midway through its season last year and became instantly hooked, which may explain why ms. Makan's name is unfamiliar.

The photos are beautiful and the recipes are unique and inventive in that they employ exotic and less often used spices in both savory and sweet dishes. Some of the dishes she concocts I would never imagine using a particular spice in since I am not that familiar with Indian cuisine and flavors but the end result looks and sounds incredibly delicious. I doubt my end results would look as spectacular as hers!

Her dishes are not carb friendly and heavily caloric but they're not supposed to be. This book is fun and a good way to experiment and discover a new favorite dish or two!

The Cardamon Trail is a great book for any cook or baker looking for recipes to make that is out of their usual comfort zone.

Love & Flour says

Beautiful photography and unique, delicious recipes.

Stephanie says

Beautifully designed and photographed, with Chetna's creativity shining through in every recipe. The cakes, in particular, are gorgeous and delicious; some of the items later in the cookbook may prove to be too complicated or fiddly for most home cooks. Chetna also highlights eleven different spices throughout the book.

Sarah says

Wonderfully different Indian cookbook

I loved Chetna in the Great British Bakeoff and her cookbook lives up to expectations. I cannot wait to try many of her recipes, being a keen fan of Indian food but also intrigued by the way she has combined British cuisine with Indian flavours and ingredients. The only thing I would have asked of this cookbook is more narrative. There was some but I would have liked more, that's just my opinion. Overall a wonderful book and one to savour.

Pixie says

I just don't think I'd make most of these recipes. The Britishisms and the fact that the author's claim to fame seems to be that she was a tv show contestant didn't really do it for me. I feel guilty not giving it another star, but to me it was just okay. Maybe you'll like it better. She seems like a nice person.

James says

The author lives in the UK and has participated in some of those UK bake off shows. Her recipes for the most part are English with a strong infusion of Indian flavours (had to add the u here!) and include recipes for savory as well as sweet pastries. Bakers may find this useful for increasing their repertoire.

Eh?Eh! says

Most of us are fans of that Great British-Bake Off show. So of course we'd make our way to one of the resulting cookbooks. Chetna Makan was a delightful contestant and she also has a delightful Instagram account. If you watch the show, you'll recall she was noted for her skill with flavors. That comes through in her cookbook.

I love to eat cake but I'm no cake expert. I didn't realize there were all these different sponges and crap like that. I would just follow a recipe or mix a box. The Victoria sponge recipe in this book has made me realize how little I know! It's a very easy one-bowl batter that doesn't require beating egg whites or alternating dry&wet until barely mixed. It comes out light and fluffy, too! Why aren't all cakes made of Victoria sponge?

The coriander chicken parcels came out so tasty. Even my picky home eater stated they were magnificent (despite also complaining about the lingering smell of the fenugreek seeds in the house for the next couple days). Shut up and eat it!

Our cookbook club organizer then posted pictures of the potluck on Instagram and tagged Chetna, who responded to each one!!!! <3

Mary says

I spotted this book at the library where I work, but I may purchase it. I loved Chetna on The Great British Baking Show, as it's known in the US. Her recipes are a delightful blend of East and West: European tarts made with traditionally Indian fillings like mangoes, or French macarons with pistachio, rose, and cardamom. I'm going to make her masala chai cake for a work party this week. I have a sweet tooth myself, but she offers plenty of savory options. She also identifies which recipes are gluten-free, which is helpful. Highly recommended for adventurous bakers.

Darlis says

The Carrot and Banana Cake was quite good. A bit dense, but maybe I didn't get the egg whites quite right. Anyway, we all liked it.

The Mango and Passionfruit Baked Yogurt was quite good, too. Not that hard to make, but not really low calorie. Next time, instead of the food processor, I'll puree in the blender and add a bit of mango flavor Toriani. But I did like the texture of the tiny bits of mango in it. The hardest part was waiting for it too cool.

I had to take it back to the library, but I think I'll try to get a hold of it again. There are just so many recipes to try.
