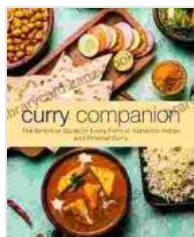


The Definitive Guide To Every Form Of Authentic Indian And Oriental Curry



Curry Companion: The Definitive Guide to Every Form of Authentic Indian and Oriental Curry by BookSumo Press

★★★★☆ 4.3 out of 5

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Curry is a dish that has been enjoyed for centuries by people all over the world. It is a versatile dish that can be made with a variety of ingredients, and there are countless regional variations. This guide will provide you with everything you need to know about curry, from the history and origins of the dish to the different types of curry and how to make them.

The History Of Curry

The word "curry" is derived from the Tamil word "kari," which means "sauce." Curry dishes were first developed in India, and they were originally made with a combination of spices, herbs, and vegetables. Over time, curry dishes spread to other parts of Asia, and they were eventually introduced to

Europe by traders. Today, curry is enjoyed all over the world, and there are many different variations of the dish.

The Different Types Of Curry

There are many different types of curry, and each one has its own unique flavor and ingredients. Some of the most popular types of curry include:

- **Indian curry:** Indian curries are typically made with a combination of spices, herbs, and vegetables. The most common spices used in Indian curries include turmeric, cumin, coriander, and chili powder. Indian curries can be vegetarian or non-vegetarian, and they are often served with rice or bread.
- **Oriental curry:** Oriental curries are typically made with a combination of spices, herbs, and vegetables. The most common spices used in oriental curries include curry powder, turmeric, ginger, and garlic. Oriental curries can be vegetarian or non-vegetarian, and they are often served with rice or noodles.
- **Thai curry:** Thai curries are typically made with a combination of spices, herbs, and vegetables. The most common spices used in Thai curries include red chilies, green chilies, galangal, and lemongrass. Thai curries can be vegetarian or non-vegetarian, and they are often served with rice or noodles.
- **Japanese curry:** Japanese curries are typically made with a combination of spices, herbs, and vegetables. The most common spices used in Japanese curries include curry powder, turmeric, ginger, and garlic. Japanese curries are typically vegetarian, and they are often served with rice.

How To Make Curry

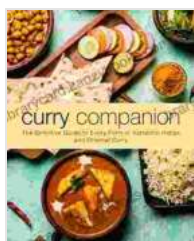
Making curry is a relatively simple process. The first step is to gather your ingredients. You will need a combination of spices, herbs, and vegetables. You can also add meat or seafood if you like. Once you have your ingredients, you can start cooking.

To make curry, you will need to heat some oil in a pot or pan. Then, you will add your spices and herbs to the oil and cook them until they are fragrant. Next, you will add your vegetables and meat or seafood to the pot and cook them until they are tender. Finally, you will add your coconut milk or water and simmer the curry until it has thickened.

Serving Curry

Curry can be served with a variety of sides. Some popular sides include rice, bread, and noodles. You can also add a side of yogurt or chutney to your curry.

Curry is a delicious and versatile dish that can be enjoyed by people of all ages. There are many different types of curry, and each one has its own unique flavor and ingredients. If you are looking for a new and exciting dish to try, I encourage you to give curry a try.



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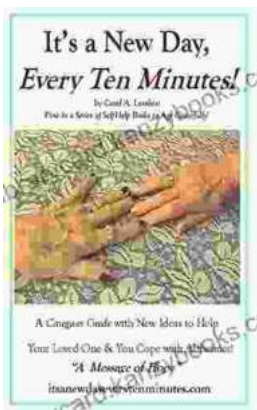
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