



India Local

Classic Street Food Recipes

Sonal Ved

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- The book comes with a neatly mapped-out index demarcating various chaats, street foods, chutneys, among others – a rarity in cookbooks
- Celebrates the versatility and abundance of Indian cuisine through texture, color and flavor, while its sheer accessibility binds people regardless of their social and economic status
- The section 'Unique Recipes from my Kitchen' depicts the author's cooking experiments that include, among others, dishes like papdi lasagna with orange yogurt, barley and couscous tikki and Tuscan kale chaat

Texture, color, flavor – the essence of India itself, intertwine and explode in this stunning cookbook. Celebrating the patent versatility and abundance of Indian cuisine, **India Local** focuses on India's street foods and chaats. It tells the story of a nation through its street offerings, from the bustling lanes of old Delhi and the alleyways of Lucknow to the swarming bylanes of Mumbai and Ahmedabad. The author takes you on a cross-country culinary adventure through the vibrant gullies of Surat to the hilly thoroughfares of Darjeeling, exploring along the way the kitchens-on-wheels from Jaipur to Gangtok all the way down to the hectic curbsides of Chennai.

Sonal Ved is the group digital editor for *Harper's Bazaar India*, *Cosmopolitan India* and *Brides Today*. She was the first food editor at *Vogue India*. Her second cookbook *Tiffin* was listed in the *New York Times* as one of the must-have cookbooks for Fall 2018. Her third book *Whose Samosa Is It Anyway?* is an Amazon best seller. Her words have appeared in food publications such as *The Guardian*, *Savour*, *Food52* and *Thrillist*. Apart from writing about food, she has also hosted a cooking show for *Tastemade*.

