



"The definitive guide to Thailand's diverse, vibrant street food and culture"--Provided by publisher.

This is real Indian food; the bright, fresh, light, herb- and spice-lifted food that Indians turn to each and every day. Extremely healthy, beautifully simple and packed with fresh flavour, it's not your parents' Indian food. In 2014, barrister Nisha Katona had a nagging obsession to build a restaurant serving the kind of food Indians eat at home and on the street. The first Mowgli restaurant opened in Liverpool in late 2014, blowing away the critics and forming legions of fans. The simple dishes of a Mowgli menu are a million miles away from the curry stereotype. This unique collection of recipes and stories from the Mowgli Street Food restaurants brings you the best of their beloved menu, and much more. Try delicious snacks such as Fenugreek Kissed Fries or a Masala Wrap, and spice up your dinner with a whole host of delicious dahls. Discover how to recreate the iconic Angry Bird, the signature flavours of the House Lamb Curry, and of course, the secrets of the taste explosion that are Chat Bombs. And indulge in desserts, drinks and cocktails such as the Cardamom Custard Tart or a Sweet Delhi Diazepam. From the Mowgli Chip Butty to the iconic Yogurt Chat Bombs, Mother Butter Chicken to Calcutta Tangled Greens, this is the definitive collection of Mowgli's signature street food dishes to recreate at home.

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