Master Chef UK Semifinalist Self-published Fine Dining Indian Cook Book During Lock Down from Home Fine dining indian cook book

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Indian Chef Consultant Bobby Geetha who was the top rated chef contestant at BBC Master chef Uk professional season 8 .

London — 19/06/2020 — Today Chef Bobby geetha has launched a New cook book Named **“ Fine dining Indian”** , Chef Bobby geetha is currently In Dubai and will be Returning to Uk by July . His recent Project in Dubai , Middle east was being a Corporate chef for a 21 outlet Indian Restaurant chain that has 3 outlets in UK too .

Chef Bobby Geetha Utilized his 3 month long lock down time at home in producing recipes and dishes for his “ Finedining indian” YouTube channel now he has published the book through Amazon self-publishing Platform.

“ I have to set an example for all chefs out there each one of us are an artist on our own rights . don’t wait till someone offers a hand . Just do amazing things with what is in our reach” Says Chef Bobby Geetha

" Fine Dining Indian : Easy To Cook Restaurant Recipes At Home " ???

The concept of this cook book is to bring fine cooking accessible to all house hold and to Indian restaurants .

“ Fine Dining Indian ” cook book is a vision in achieving positive eating and cooking habit in Indian kitchens . Fine dining is never about eating in a posh restaurant . It is about the choosing the fine ingredients , fine cooking techniques to produce finest recipe possible .

The Book emphasis on the concept of Indian food and its relation to the five elements . **Pancha Bhoota or Pancha Maha-Bhoota**, five great elements, also five physical elements, is a group of five basic elements, which, according to Hinduism, is the basis of all cosmic creation.

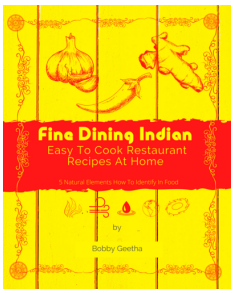
- **Sweet-Earth & Water**
- **Sour-Earth & Fire**
- **Salt -Water & Fire**
- **Pungent -Fire & Air**
- **Bitter-Air & Ether**
- **Astringent -Air & Earth**

Some of the Unique recipes given here are **Achari Octopus , Wildboar sausage Vadapav , Tapioca poppadom , Lamb sweet bread shami kebab , Duck egg naan roll and many more .**
" The Book brings out the importance of we are what we eat and food can strongly affect our emotions "

Chef Bobby Geetha was one of the final 10 chef In BBC master chef season 8. Who surprised Chef Marcus waering , Chef Monica galetti and celebrity food critics like Jay Rayner , William Sitwell through his innovative Indian dishes though his international cooking skills. His Previous project in London before heading to Dubai was **a**n up market Indian restaurant . Which was included in Forbes Top 7 London Indian restaurant list mainly due to Innovative Local focused Indian Dishes .

Finedining indian.com.

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For more information, press only:

Ms. Supriya Premaraj

00447801941431

Supriyapremaraj@finediningindian.com

For more information on Product:

Website : Finediningindian.com

Instagram : Chef Bobby Geetha

Youtube Channel : Finediningindian

Company Contact:

Fine Dining Indian Ltd

T. 00447801941431
E. supriyapremaraj@finediningindian.com
W. https://finediningindian.com

Additional Contact(s):
supriyapremaraj@finediningindian.com

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