



Skip the Indian takeaway shop and make your curry at home with NEFF's guide on cooking Indian food.

Take a culinary tour of Indian cuisine

Australians love Indian cuisine. In fact, it is our fourth favourite food (behind Chinese, Italian and Thai) according to [Roy Morgan](#). So why are we so scared to make Indian dishes at home?

If you're someone who loves Indian food but doesn't have the confidence to whip up a traditional banquet, this may help...

What is Indian cuisine?

Indian food is one of the world's most diverse cuisines, influenced by many immigrants from South-East Asia, Persia, Portugal and Britain. Each region of the country has its own distinct flavours and style of cooking, from hot curries in the South, to coconut and seafood dishes in the West. Because Hinduism is practiced throughout India, the majority of dishes are vegetarian, healthy and full of flavour (thanks to those yummy spices).

What are the essential ingredients for cooking Indian food?

If you want to improve your Indian cooking, there are some ingredients that you should definitely stock up on. So go to the supermarket and fill your basket with..

- Cayenne powder
- Turmeric
- Cinnamon sticks
- Garam masala
- Bay leaves
- Plain yoghurt
- Ginger/garlic paste
- Fresh coriander leaves

Want some recipes that you can try in your NEFF kitchen? Here are our top three.

Indian Spiced Roast Lamb

This Indian-style roast lamb is easy to prepare in your NEFF oven. The marinade consists of yoghurt, infused with a range of fragrant herbs and spices such as turmeric, chilli and garam masala. It works beautifully with a succulent piece of meat and is traditionally served with herby roast

potatoes. [Click here for the NEFF recipe.](#)



Chicken Korma Curry

When it comes to flavoursome Indian curries, chicken korma is a firm favourite. Our stovetop recipe is super simple, enriched with coconut milk, cream, cashews and coriander. It's mildly spiced and easy to make, perfect for a midweek meal the whole family will love (even the fussy kids). [Click here for the recipe.](#)



Vegetable biryani with cucumber raita

Looking for a vegetarian Indian dish that is wholesome, nutritious and full of flavour? You can't look past our vegetable biryani with cucumber raita. With cauliflower, green beans, peas and carrot, it's a great way to reach the recommended dose of fruit and vegetables in one sitting. Plus, its seasoned with all the delicious herbs and spices you know and love. [Click here for the recipe.](#)

Of course, you can't have an Indian dish without a warm, buttery side of naan bread to wipe up that saucy mess you have made. The traditional flatbread is the perfect partner to any curry and is also great with a simple peanut dipping sauce as a starter. [Click here for the recipe which includes an easy-to-follow video.](#)

