

The Cardamom Trail

My first book [The Cardamom Trail](#).

Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavours.

I like to introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, I hope my Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary.


[The Cardamom Trail](#) was included in the [31 Best Cook Books of 2016 by Washington Post](#) and [11 Best Cook Books of 2016 by independent.co.uk](#)

It has also been included in the [10 best Cookbook gift ideas for Christmas by Evening Standard](#)

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– Chetna Makan (@chetnamakan) [7 November 2016](#)

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– Chetna Makan (@chetnamakan) [3 November 2016](#)

The Cardamom Trail is also available in [German](#) and [Dutch](#) translations!

You can [buy The Cardamom Trail by clicking here](#) and in [America](#).