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# Around the World in 23 Curries: The Best From New York to New Delhi

We asked top chefs where they go when they want the real thing, and they didn't disappoint.

Order a curry in southern India and the waiter might just stare at you for a bit.

The dishes we know and love as curry—fish, meat or vegetables flavored with glorious spices—have individual names back home on the Indian subcontinent. But the idea of curry has conquered the globe and is an international favorite.

The word “curry” might derive from the Tamil word kari for a side dish with rice, or it might be based on the old English word cury, referring to a stew. An English cookbook, *The Forme of Cury*, was published in the 1390s. All hot food was called “cury” from the French word cuire, meaning to cook, according to the BBC.

Where to find the best curry, or other Indian foods? We asked leading chefs to name some of their local favorites. We shamelessly expanded the definition of curry to encompass snacks, kebabs, biryanis, and whatever else they fancied, along with the saucy creations that Anglophones lump together under the term curry.

## **Indian Accent**, New York

Will Bowlby of *Kricket*, in London, is a fan of this modern Indian restaurant in *Le Parker Meridien* in Midtown. It's an import from New Delhi, where this fine-dining establishment is the best Indian restaurant in the world, according to the World's 50 Best Restaurants awards. “The standout dish was the pulled jackfruit phulka,” Bowlby says. This soft bread is more normally served with pork, which is also available. “The consistency and flavor of the jackfruit emphasized again the fact that veg is often the way forward, especially when it comes to Indian food.”

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