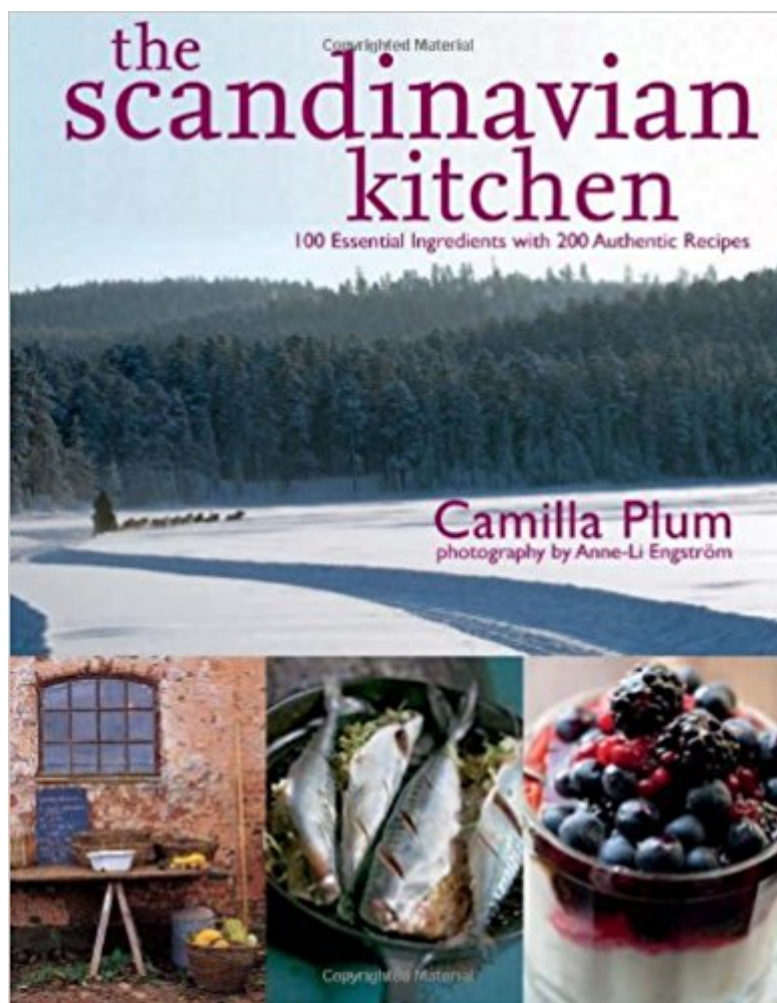


The book was found

The Scandinavian Kitchen: Over 100 Essential Ingredients With 200 Authentic Recipes



Synopsis

Scandinavians are eager foragers, picklers, and bakers, and their traditions coexist with new ways of cooking, creating fresher, lighter, more seasonal, and local food. Camilla Plum, co-owner of an organic farm outside of Copenhagen, shares Scandinavian tastes, broken down by group of ingredient, easy to recreate in your own kitchen. Scandinavian cooking achieves a delicate balance between extravagance and the humble, producing a wealth of seasonal daily food, and more luxurious festive food. The flavors are fresh and intense, but not overwhelming, resulting in food prepared simply, but effectively, to allow every ingredient to shine.

Book Information

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Customer Reviews

This is a nice book about Scandinavian food ingredients. It is organised by ingredients and is written for people lacking familiarity with the cuisine. Since the author is focusing on ingredients it makes sense to lump the Scandinavian countries together. If the focus were on cooking, this choice would be less obvious. In addition, you get 1-2 classic dishes per ingredient. The small number of recipes is probably the biggest drawback. (But take a look at the book's title. It is not about actually cooking.) The book also contains sections on buying and practical tips relating to the ingredients. This is less relevant for an audience outside the Scandinavian countries. Some of the ingredient discussion is very specific (e.g. the local fish), which leads me to believe that the book is a translation. If you want a book on Scandinavian ingredients and cooking, this is a great book. If you want a comprehensive cookbook or anything more advanced than a primer this book is not for you.

The book would make a perfect gift to somebody that is food interested (nice print, good binding and paper, in addition to its content). It is vastly superior toÂ The Scandinavian Cookbook.

`The Scandinavian Kitchen' gives 200 very authentic recipes. It describes much about the food and traditions surrounding Scandinavian eating traditions. There is a great deal of detail about such subjects as; eggs, saltwater fish, ham, peas, the history appearance, taste, culinary uses. There are notes and explanations for each recipe. Many can be made with easily found ingredients, however there are also quite a few with harder to find , such as kalvdan - the first lactation after a cow has calved. Included are eggs and dairy, fresh fish and shellfish, preserved fish, poultry, meat, game and offal, vegetables, mushrooms, herbs, fruit, berries, breads and grains and festive food. Be aware that there is not much variety in vegetables or fruit. Pictures are not always clear on which recipe they are illustrating and some recipes have the ingredients listed within the recipe instead of listed , as is usually done before the recipe directions. You can learn how to smoke your own fish and have some adventurous cooking experiences. However, even with a family that has broad tastes, there were few recipes that mine would tolerate since so many have chervil or rye included. Lutefisk was a failure but the sun eggs were a hit. This would be a cookbook for those wishing to try something new to add to their cookbook collection and learn something about Scandinavian cooking.

this is a very nice book with very beautifully taken, artful photos (like something you might find on a coffee table) and simple, fresh recipes with minimalist ingredients that are often not cooked, but assembled fresh, or cured in some traditional (but no-fuss) way. the book's emphasis is on fresh herbs, which I appreciate. some recipes do require special items, often gathered, (mostly just specific types of berries and such) that are not easily found in the states, but that is usually the case with authentic Scandinavian food, and substitutions are easily worked out when all else fails (and creative cooking is not about following rules anyway). I purchased this book to replace a copy that disappeared at the library, but decided to keep it for myself, as I had enjoyed the library copy so much that I had checked it out a couple of times. I may purchase a second copy when the price falls again for the library that owned it, so other folks might enjoy it, as I did. I highly recommend this book to anyone who enjoys healthy, no fuss meal prep with fresh, vibrant ingredients that take you on a mental journey.

... by the famous television-cook Camilla Plum who stil teaches 'how-to-cook' all over Scandinavia
...Its not thorough; still explains and presents basics (how-to collect, store and use mushroom,

how-to smoke fish, 'sourdough'how-to's as well as baking 'danish') in a 'must-try-this-looks-easy'-appealing way.Its NOT a translation; Camilla Plum actually wrote the book in english herself and is currently working on translating it back into her native danish

Bringing it into my kitchen is like having a wise dear Danish Aunt join me... one who has an infectious passion about the food we put on our tables and its provenance. She starts by guiding you with a firm hand and a sense of humor through the world of traditional Scandinavian ingredients (all of which are easily found in an American grocery store), how they grow, culinary uses, how to store, even health benefits. Each ingredient is followed by recipes that are simply beautiful bites of history, having graced Scandinavian tables for hundreds of years.Denmark has recently gained a reputation for having the best restaurants in the world, these are the recipes that are the roots of this movement, from the earth, honest and delicious.

This is a wonderful book The recipes are original Danish. The pictures are beautiful, Many of the recipes takes me back to my childhood (I was born in Denmark) if you like scandinavian cooking, this book is for you... ..

Beautiful pictures and explanations. Have not made any recipes, yet. Wish some of the ingrediantscould be found fresh here in the States.

Good quality, arrived quickly.

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