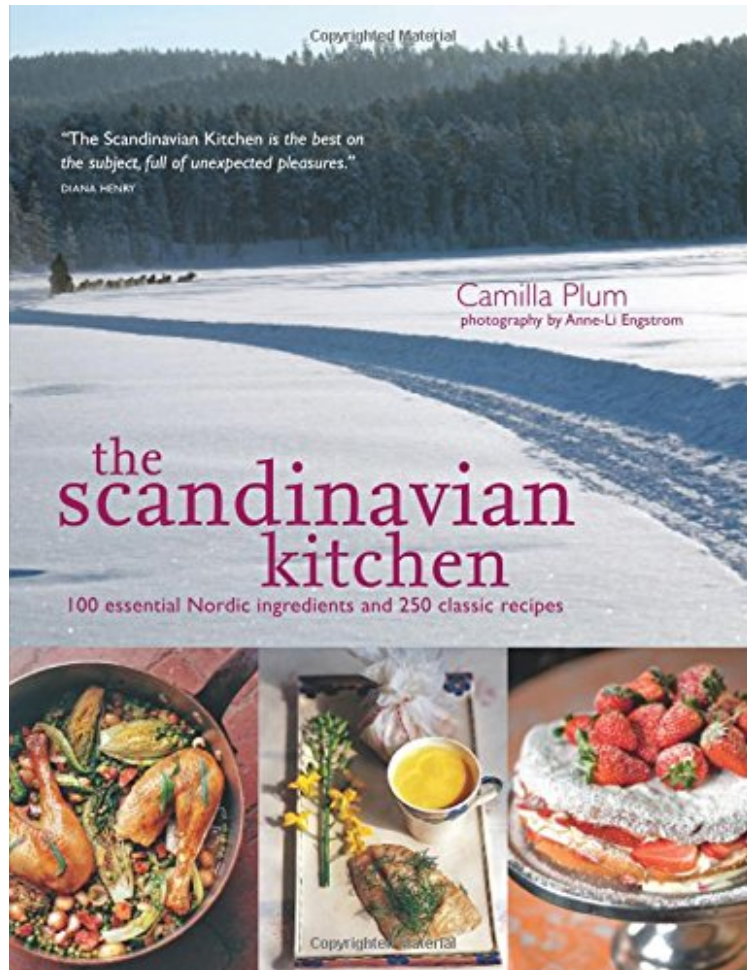


(Pdf free) The Scandinavian Kitchen: 100 Essential Nordic Ingredients and 250 Authentic Recipes

The Scandinavian Kitchen: 100 Essential Nordic Ingredients and 250 Authentic Recipes

Camilla Plum

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#2013478 in Books 2015-10-07Original language:EnglishPDF # 1 10.24 x .64 x 7.911, 1.86 #File Name: 1909487384272 pages | File size: 47.Mb

Camilla Plum : The Scandinavian Kitchen: 100 Essential Nordic Ingredients and 250 Authentic Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Scandinavian Kitchen: 100 Essential Nordic Ingredients and 250 Authentic Recipes:

1 of 1 people found the following review helpful. A stunning product of Camilla Plum's vast knowledge and comprehensive skills!By lbjI purchased this cookbook a while back. Since then, I've purchased MANY of the other Scandinavian cookbooks. A few I returned, because I found them useless. The Scandinavian Kitchen is definitely one of my most "go-to" cookbooks! I've also learned that Camilla Plum is highly regarded by other international foodies for her vast knowledge and comprehensive skills! I cannot recommend this book more highly for all those who are interested in the history, comparative cuisines, horticultural background, organic food production and wild foraging,

Scandinavian social / cultural differences, superb recipes and some exquisite landscape photography of Norway, Sweden and Denmark and how they all relate to one another!

1 of 1 people found the following review helpful. simple, minimalist recipes and beautiful photographs of scandinavian food and places

By naturegirl
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.

0 of 0 people found the following review helpful. Beautiful pictures and explanations

By Book seller
Beautiful pictures and explanations. Have not made any recipes, yet. Wish some of the ingrediants could be found fresh here in the States.

Luscious berries, thin-skinned juicy fruit, fresh fish, pungent herbs, ancient grains, and game made into simple, healthy and seasonal food is what Scandinavian cooking is all about. The ingredients are the soul of cooking in the north. The quality is high because food from Scandinavia grows slowly during long, cool summer days and has the time to gather all the nutrients and taste it is so proud of. These ingredients inspire simple, seasonal cooking that brings out their natural flavors, cultivating in home-cooked food at its best.

This book will not teach you how to cook like a chef, but like a Scandinavian. Covering food from all over Sweden, Norway, Denmark, Finland and Iceland, this book contains 100 typically Nordic ingredients, from cloudberry and horseradish to halibut and reindeer, as well as 250 recipes, with US substitutions when necessary, for both everyday meals and festive occasions.

The book's recipes are organized under ingredient groups like Eggs Dairy, Fresh Fish Shellfish, Vegetables, Fruit and Breads Grains. Including spring and summer food with lots of herbs and fresh greens like a Chervil Soup with Poached Eggs and Asparagus, instructions on salting your own fish and making a delicious Fried Salted Herring with Caramelized Onions, stews and hearty food for winter like a Perfect Roast Pork, pickling everything from plums to mushrooms to beets, and baking traditional Honey Cakes and Sweet Breads, this is an invaluable reference to Nordic cooking.

The Scandinavian Kitchen, is the best on the subject, full of unexpected pleasures. (Diana Henry)

Denmark's 'best in the world' Noma restaurant produced a dazzling cookbook, but it wasn't exactly practical. Camilla Plum's pan-Scandinavian tome is much more approachable: Chapters on berries, vegetables, and mushrooms burst with life--and tempting recipes. (Cooking Light, June 2011)

This book takes an encyclopedic approach to the subject, with the author using Nordic ingredients as a way to organize her commentary. The new edition, a paperback version of an earlier hardcover, reflects the essentials, as one might expect from an organic farmer, which Plum is. Her farm Fuglebjerggaard is 20 miles north of Copenhagen, from where she writes cookbooks and hosts a TV program. (Lee Svitak Dean Minneapolis Star Tribune)

Packed with large and small color photos throughout, The Scandinavian Kitchen explores the best of the country's traditions in a manner home cooks can easily appreciate. (Diane Donovan, Senior er California Bookwatch, March 2016)

About the Author
Camilla Plum lives on a farm called Fuglebjerggaard, north of Copenhagen. It is a diverse organic farm and gardens, with all the produce being sold through the farm shop. Camilla not only manages the kitchen, shop and gardens, she also writes cookbooks and articles for magazines and newspapers and has appeared on her own TV program in Denmark.