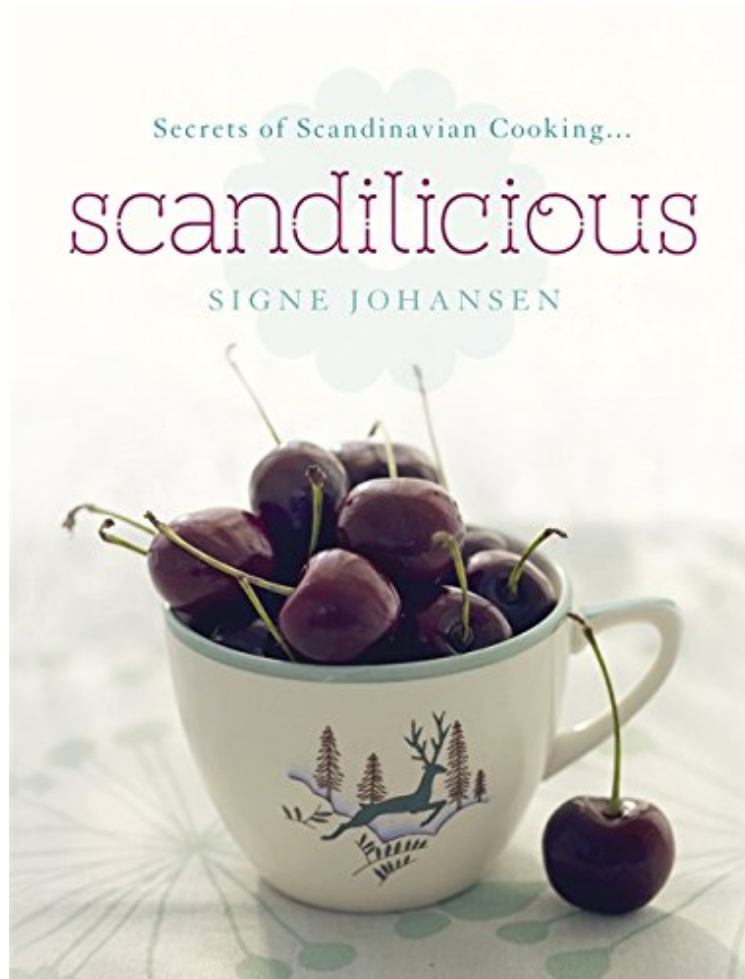


(Mobile book) Secrets of Scandinavian Cooking

## Secrets of Scandinavian Cooking

*Signe Johansen*

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**Signe Johansen : Secrets of Scandinavian Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Secrets of Scandinavian Cooking:

0 of 0 people found the following review helpful. Secrets of Scadinavian cuisine revealedBy K. A. RossAll recipes are in European weights and measures - I wish I'd know that before I bought it.All of the other positive reviewers are right - the recipes are appealing and are well written. The photography is both artistic and practical. You get a good idea how a dish should turn out. I also like that the dishes are organized by the time of the day: Breakfast; Brunch; Lunch; Afternoon Cake (Fika); Dinner; and Dessert.I will definitely cook a number of recipes from this book, although I'll have to do the conversions before I start.3 of 4 people found the following review helpful. A Lovely BookBy CrzGzrThis book is lovely. The photos are beautiful and just looking at the recipes can keep you out of the fast food drive in line. I don't eat fast food. I cook almost everything from scratch and I often need inspiration. These

recipes are so simple and delicious, you'll start thinking of your plate differently. The cover stays in my mind and now I need a bag of frozen cherries in the freezer, a few on the plate with meatballs and mashed cauliflower is attractive and delicious -not to mention healthy! This is one of those perfect gifts for someone who sees food as more than a meal. 0 of 1 people found the following review helpful. Gorgeous, Delicious FoodBy emmalee tyreeThe book is cute, fun to look at, and full of recipes that look, sound, and taste great!The book itself had slight damage when I received it, but nothing I couldn't live with.I'm looking forward to trying out ALL the recipes.

We've long looked south for our food inspiration - but what about our neighbours to the north? We share a climate, a history (those Vikings got everywhere) and a love of cool, from sleek Nordic design to clear frosty November mornings. We also share our love of the outdoors - bracing autumn days, bright spring mornings, lazy summers by the water and long winter walks - and the pleasure of sharing good food with friends around the kitchen table. Discover the secrets of Scandinavian cooking - from delicious healthy breakfasts and leisurely brunches to tasty suppers and plenty of stress-free crowd-pleaser puddings. Learn the knack of putting together the perfect smorrebrod for a speedy Scandi lunch, and discover some very more-ish cakes and biscuits to accompany your afternoon cuppa.From cinnamon chestnut bread, cardamom cream buns and home-made gravadlax to soups, salads, smoothies and much more, Signe Johansen, a young cook steeped in the traditions of Scandinavia and trained by the best British chefs, shows us that it's not all herrings and meatballs... although you will find them in here too. Fresh, light, surprisingly indulgent, this is food to lift your spirits - it's quite simply Scandilicious!

'A beautifully presented book with a clean spacious layout'The Independent on Sunday, 50 Best CookbooksTime was when the most exciting name in Scandinavian food was the Muppets' Swedish chef - but no longer!... Bright young cooks such as London-based Norwegian Signe Johansen have emerged to guide us beyond our meatballs and pickled herring prejudices. Her clean, simple recipes are fjord-fresh, with welcome alternatives for ingredients that might be hard to find.Mail on Sunday You MagazineScandinavia is so hip right now...Johansen's fresh and healthy style includes breezy breakfasts of bricher muesli, rhubarb and orange compote and deliciously different afternoon teas of cardomom cream buns and spiced apple cake.Fork MagazineScandi cuisine is the coolest food trend of the moment and, if you're curious to get to know it better, this is the perfect intro, with gorgeous, simple, and often very healthy recipes that show how this way of eating goes deliciously way beyond the pickled herring cliches.Tesco Real Food MagazineOur love of things Scandinavian continues to grow... A beautiful book that conveys the simplicity and clean flavours of this region's cooking.Delicious MagazineI love this book. Too often cookbooks assume more knowledge than the reader has or too basic but this book is, like its food, simply refreshing, unfussy and... works! That's very Scandinavian of course.simplysplendiferous.com'Practical and inspiring . . . Johansen's recipes are homely and doable'Daily Telegraph, Books of the Year 2011'Like the genius behind Noma, who fills his menu with northern European specialities, such as local vegetables, foraged herbs and fresh fish, Johansen also wants to shift the gastronomic compass away from the Mediterranean... From Finnish blueberry tart and Bergen fish chowder (after her father's home town) to Norwegian lemon, currant and almond cake, the recipes brim with fresh, accessible flavours'The Shropshire Star'If you thought Scandinavian food was all about herring, think again. It is, as they say in the fashion world, so hot right now; as is Johansen, a food anthropologist with a winning style and a great way with a recipe'Tim Hayward, Financial Times Books of the Year'I fell for the dinner course: four racy soups, including a zingy beetroot and ginger, and a number of piquant fish recipes'Zoe Williams, Guardian Books of the YearAbout the AuthorSigne is a young English-speaking Norwegian food anthropologist and cook, blogging from Bloomsbury. She trained as a chef stagiere at Heston Blumenthal's Fat Duck Experimental Kitchen and at Leiths School of Food Wine (Diploma 2006-2007), as well as working stages at Rick Stein's Seafood restaurant in Padstow, Racine and Ottolenghi and providing private catering for clients such as Democrats Abroad and corporate clients. Signe is a co-author of The Ultimate Student Cookbook (Absolute Press 2009) and contributor to The Big Bumper Book of Marmite (Absolute Press 2009), a regular recipe writer for the Beyond Baked Beans budget cookery website and co-founder of the Students Can Cook Campaign. She is also an experienced recipe tester, having worked on The Ultimate Student Cookbook, The Big Bumper Book of Marmite and as assistant to Fiona Beckett in The Frugal Cook. Signe's blog, Scandilicious, specialises in modern Scandinavian cooking. She is active in social media both on twitter as @scandilicious and on the facebook page of Beyond Baked Beans, participating in live events such as the GoodFood TV channel re-launch, matching food and wine competitions and as head chef of the Bloggers' Banquet in aid of Action Against Hunger (November 2009). Signe graduated with a BA in Social Anthropology at Cambridge in 2003 and gained her MA in Antropology of Food at the University of London (SOAS) in 2009. She will be taking up a post as part-time lecturer at the School of Artisan Food on food science, umami and terroir as of September 2010 when she starts a PhD in the anthropology of fermentation, specialising in artisan bread. She teaches a monthly 1 day Introduction to Scandinavian cooking course at Leith's School of Food and Wine, and somehow also finds time to bake cakes for The Scandinavian Kitchen in Great Titchfield Street, London W1. She speaks Norwegian, English,

German, Japanese and Spanish.