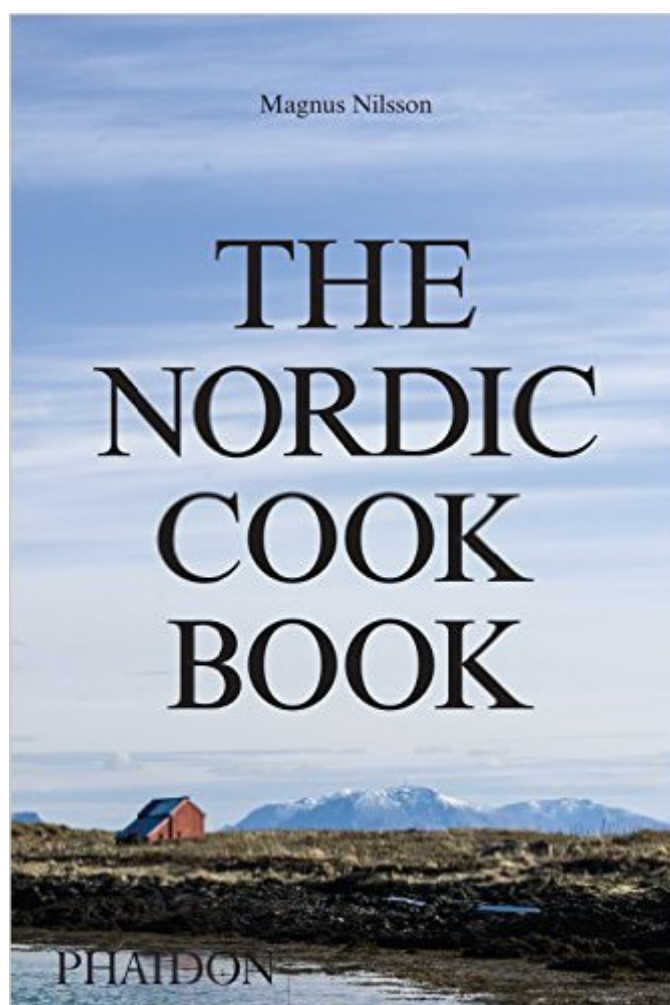


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The Nordic Cookbook



Synopsis

The Nordic Cookbook offers an unprecedented look at the rich culinary offerings of the Nordic region with 700 recipes collected by the acclaimed Swedish chef Magnus Nilsson. The Nordic Cookbook, richly illustrated with the personal photography of internationally acclaimed chef Magnus Nilsson, unravels the mysteries of Nordic ingredients and introduces the region's culinary history and cooking techniques. Included in this beautiful book are more than 700 authentic recipes Magnus collected while travelling extensively throughout the Nordic countries – Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway and Sweden – enhanced by atmospheric photographs of its landscapes and people. His beautiful photographs feature in the book alongside images of the finished dishes by Erik Olsson, the photographer behind FÄrviken. With Magnus as a guide, everyone can prepare classic Nordic dishes and also explore new ones. The Nordic Cookbook introduces readers to the familiar (gravlax, meatballs and lingonberry jam) and the lesser-known aspects of Nordic cuisine (rose-hip soup, pork roasted with prunes, and juniper beer). Organized by food type, The Nordic Cookbook covers every type of Nordic dish including meat, fish, vegetables, breads, pastries and desserts. These recipes are achievable for home cooks of all abilities and are accompanied by narrative texts on Nordic culinary history, ingredients and techniques including smoking and home preserving. Additional essays explore classic dishes made for special occasions and key seasonal events, such as the Midsummer feast. The Nordic Cookbook joins Phaidon's national cuisine series, which includes Mexico, India, Thailand, Peru and others, and is the most comprehensive source on home cooking from the Nordic countries.

Book Information

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Best Sellers Rank: #13,547 in Books (See Top 100 in Books) #1 in Books > Cookbooks, Food & Wine > Regional & International > European > Scandinavian

Customer Reviews

When I saw "The Nordic Cookbook" at Barnes&Noble, I decided I would pass. Learning Nordic cuisine is not among my priorities. Nor is it among yours, probably, unless you are Scandinavian or of Scandinavian descent. The book is hefty and written by a chef who has you drive for hours in the tundra to eat fried lichens. What's to like about it? But the good reviews kept piling in. And then came the Best-Books-of-the-Year lists. List after list, "The Nordic Cookbook" kept making the grade. I had to pull a copy out of that Barnes&Noble's shelf. And, boy, was my first judgment wrong! The book is outstanding on three grounds. First, Chef Nilsson did a lot of research. Not only he read plenty of books, spoke to many experts and visited all the countries involved, he also set up a web page for readers to contribute recipes and feedback. Must have cost him countless hours but he was able to map the food territory in a way no cookbook I know has done. Recipes indeed abound, from Iceland to Norway, from Sweden to the Far Oer Islands, from Finland to Denmark. Just look at the section titles: along the familiar "Vegetables", "Poultry", "Pork" you find "Dairy", "Hash & minced meat", "Game", "Lamb and Mutton" "Sausage and charcuterie" even "Blood and Offal". Fish recipes are split into "Freshwater fish", "Saltwater fish" and "Marine mammals & seafood". Dessert recipes are split in "Pastries, biscuit & sweets", "Cakes & tortes" and "Desserts". They go from the hyper-usual ("steamed cabbage") to the interesting ("Finnish Salmon Pie") to the impossible ("Braised Pilot Whale").

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