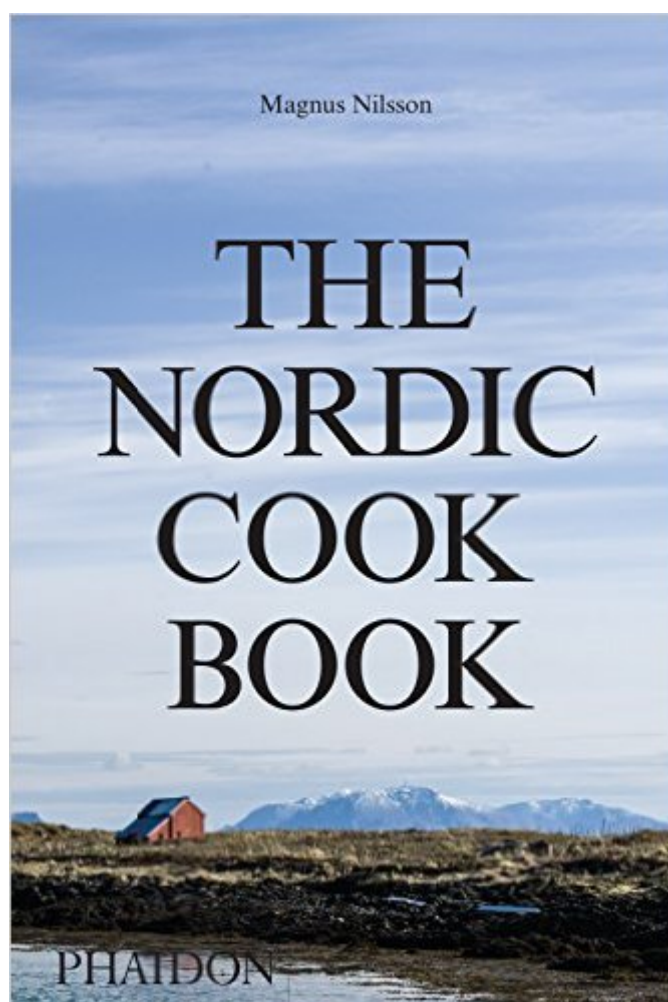


The book was found

# 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 F&Auml;rviken. 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

Hardcover: 768 pages

Publisher: Phaidon Press (October 26, 2015)

Language: English

ISBN-10: 0714868728

ISBN-13: 978-0714868721

Product Dimensions: 7.4 x 2.6 x 11 inches

Shipping Weight: 5.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars – See all reviews (49 customer reviews)

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").

[Download to continue reading...](#)

The Nordic Cookbook Nordic Cuisine: Modern Scandinavian Cookbook Viking Diet Recipes for Appetizer, Main Course and Desserts - Norwegian, Danish, Swedish, Icelandic and Finnish Kitchen Noma: Time and Place in Nordic Cuisine The New Nordic: Recipes from a Scandinavian Kitchen The New Nordic Diet: Delicious Recipes for a Healthy Lifestyle (Volume 2) Fire and Ice: Classic Nordic Cooking Nordic Light: Lighter, Everyday Eating from a Scandinavian Kitchen Debunking Utopia: Exposing the Myth of Nordic Socialism Nordic, Central, and Southeastern Europe 2015-2016 (World Today (Stryker)) Nordic Landscapes: Region and Belonging on the Northern Edge of Europe The Symphonic Repertoire: The European Symphony from ca. 1800 to ca. 1930: Germany and the Nordic Countries (Volume III) The Nordic Theory of Everything: In Search of a Better Life Runes: Nordic Runes - Viking Divination Stones' Demystified, Complete Handbook - Learn to Read and Interpret the Runes Magic - 2nd Edition Runes: Nordic Runes - Viking Divination Stones' Demystified, Complete Handbook - Learn to Read and Interpret the Runes Magic Selected by Extraterrestrials: My life in the top secret world of UFOs., think-tanks and Nordic secretaries

Nordic Notes: Articles on cross-country skiing Cross-country downhill and other Nordic mountain skiing techniques Utah: The Complete Ski and Snowboard Guide: Includes Alpine, Nordic, and Telemark Skiing & Other Winter Sports Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb ) (Cookbook delicious recipes 1) Island Style Cookbook: Guam's Favorite Soups, Tasty Guam Recipes, Wonderful Chamorro Island Food , Exotic Guam Cookbook Of Soups, Enjoy Awesome Chamorro Guam Food From This Island Cookbook

[Dmca](#)