



And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With The Noma Guide to Fermentation, it's about to be taken to a whole new level.

A savory spin on Swedish baking, pantry, and party cuisine from the coauthor of Fika. An illustrated cookbook on the classic breads and savory foods of a Swedish smörgåsbord that can be enjoyed for parties and holidays as well as for snacking and small meals. Includes traditional and contemporary Swedish recipes for dishes such as Rye Bread, Chicken Liver Pate, Elderflower Cured Trout, Fresh Cheese, Swedish Deviled Eggs, Buttery Red Cabbage, and infused aquavit liqueurs.

How to Live Scandinavian

Live Lagom: Balanced Living, The Swedish Way

Traditional Scandinavian Cooking Made Easy

Recipes of Sweden

Simple Recipes for Home-Style Scandinavian Cuisine

The Book of Hygge

The Swedish Secret of Living Well

Perfect for fans of The Little Book of Hygge and Norwegian Wood, find the balance in life that is just right for you. Let Lola A. Åkerström, Editor-in-chief of Slow Travel Stockholm, be your companion to all things lagom. As the Swedish proverb goes, 'Lagom är bäst' (The right amount is best). Lagom sums up the Swedish psyche and is the reason why Sweden is one of the happiest countries in the world with a healthy work-life balance and high standards of living. Lagom is a way of living that promotes harmony. It celebrates fairness, moderation and being satisfied with and taking proper care of what you've got, including your well-being, relationships, and possessions. It's not about having too little or too much but about fully inviting contentment into our lives through making optimal decisions. Who better than Lola A. Åkerström to be your lagom guide? Sweden-based Lola is an award-winning writer, photographer, and editor-in-chief of Slow Travel Stockholm and she offers us a unique vantage point when it comes to adopting elements of a lagom lifestyle. Full of insights and beautiful photographs, taken by Lola herself, this authentic book will help you make small, simple changes to your every day life - whether that's your diet, lifestyle, money, work or your home - so you can have a more balanced way of living filled with contentment.

The Swedish cook is a culinary artist-and thrifty, too! Here's a choice collection of 300 tested recipes for everyday meals and party menus. It is a complete guide to all the favorites-and many new dishes too-with an infinite variety of little hot and cold snacks for the cocktail party and numerous original ideas for the Smorgasbord. There are chapters on marvelously seasoned Swedish soups (try Apple or Arter Med Flask), a complete section on fish preparation (there's a real taste thrill in Kåbiljo Pudding)-and of course the meats! There is Royal Pot Roast made with cream, Swedish Beefsteak, Lamb with Dill, Swedish Christmas Ham, Swedish Meat Balls (excellent as appetizers too), Beef à la Lindstrom, and also dozens of new ways with vegetables. The potato Eclairs are unusually good. And because the Swedish cook believes that "it is the sauce that lends character to a dish," you'll find 28 recipes in this section. Puddings and Sweets, wonderfully crisp thin pancakes, Swedish buns, rusks, and saffron bread, delectable Uppakra Cookies and Swedish Ginger Cake, with exciting party drinks-Swedish Punsch and Glogg. If you have never tasted good Swedish cooking, there is a treat in store for you! And if you have enjoyed it, you will find new ways with old favorites in Recipes of Sweden. "Recipes of Sweden: A Classic Swedish Cookbook" is a faithful reproduction of Inga Norberg's "Good Food from Sweden." It is the second book published by Kalevala Books as part of the Historic Cookbooks of the World series. Look for our other titles, including "Recipes of the Highlands and Islands of Scotland: A Classic Scottish Cookbook."

Provides more than eighty recipes for breakfast, brunch, lunch, afternoon cake, dinner, and dessert.

Effortless entertaining the Scandinavian way. Relaxed celebrations of food and friends, smörgåsbord - of which crispbreads are always a part - are served throughout the year. This collection of seasonal menus and recipes includes classics such as skagen (prawn salad) and citrus and spice cured gravadlax, but also modern, more informal dishes such as fried chanterelles on toasted sourdough, barbecued zesty cod burgers and orange and ginger waffles with rhubarb compote. For spring, there are ideas for a bonfire party and for celebrating Easter; for summer a midsummer gathering. Autumn has a feast supper and foraged dinner and Winter a Christmas drinks and New Year's brunch. With the emphasis always on simplicity, but also quality, seasonal ingredients, these are dishes to share and enjoy with those you love.

The Scandinavian Cookbook

How to combine rapid weight loss and intermittent fasting for long-term health

Scandinavian Comfort Food

The Noma Guide to Fermentation

Scandi Bites

Smorgasbord

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

*Discover fresh, Nordic family cooking with this book from Noma co-founder Claus Meyer. With its focus on good, seasonal ingredients and lightness of touch, Nordic cuisine is perfect family food. In this book, Claus Meyer brings the ethos that built Noma into the world's best restaurant into the home with easy-going, accessible dishes that will fit seamlessly into family life. The book is divided into four seasonal chapters so that you can get the most from the food and flavours in season. There are also features on food from the wild, including chanterelles, dandelions and blackberries. With recipes including Creamy Root Vegetable Soup with Crispy Bacon, Braised Pork Cheeks with Beer and Plum Vinegar, Pan-fried Mullet with Cucumber and Peas in Dill Butter and Rhubarb Cake you can bring the delicious flavours of the Nordic countries into your own kitchen. Filled with dishes that typify the food of this vast geographical region, this book takes its influence from the traditional ingredients that can be found from Sweden to Finland, Denmark to Norway, and transforms them into modern everyday recipes that are hugely popular throughout Nordic homes. Split into nine chapters, The New Nordic is based on different food groups including ingredients found 'from the forest,' 'from the sea,' 'from the land,' and 'in the larder,' along with a 'basics' chapter that demystifies classic Scandinavian cooking techniques such as pickling and smoking food. Discover the flavours of true Scandinavian cuisine with the delicious beetroot carpaccio with goat's cheese and minted pea relish; move on to grander feasts such as flaked salmon burgers with mayonnaise, pickled cucumber and fresh horseradish or beef with spiced wine sauce, kale and turnip; not forgetting the classics such as Swedish meatballs, Danish smørrebrød, pickled herrings and goeey cinnamon buns. The New Nordic comes complete with a glossary and listing of typical seasonal Nordic ingredients. Matched with stunning location photography, this gorgeous cookbook is a feast for all the senses.*

*2016 James Beard Award nominee, 2016 International Association of Culinary Professionals (IACP) nominee for Best International Cookbook, and 2016 Art of Eating Prize longlist finalist Bringing the best of Scandinavian home-cooking into your kitchen, Fire and Ice: Classic Nordic Cooking offers over 100 delicious recipes that showcase this region's most beloved sweet and savory dishes. Scandinavia is a region of extremes—where effortlessly chic design meets rugged wilderness, and perpetual winter nights are followed by endless days of summer—and Fire and Ice proves that Scandinavian cuisine is no exception. Founding editor of Gastronomica and the West's leading culinary authority on the cuisines of the European North, Darra Goldstein explores the rich cultural history and culinary traditions of Denmark, Finland, Norway, and Sweden. From the bold aroma of smoked arctic char to the delicate flavor of saffron buns, and from the earthy taste of chanterelle soup to the fragrant aroma of raspberry-rose petal jam, this beautifully curated cookbook features over 100 inspiring and achievable recipes that introduce home cooks to the glorious and diverse flavors of Nordic cooking.*

*WINNER OF THE GUILD OF FOOD WRITERS' BEST INTERNATIONAL/REGIONAL COOKBOOK AWARD 2019 The food culture of Copenhagen is woven into the fabric of Trine's daily life; she has lived in the heart of the city for more than 40 years. There is no smørrebrød, hot dog, ice cream, or coffee she hasn't tasted in this quietly gastronomic capital city. She has hosted summer parties, Christmas dinners, street parties, picnics and long, leisurely breakfasts for close friends and huge gatherings, and she has written and talked about the Danish way of eating for publications all around the world. Now, in this ground-breaking book, Trine takes us on a tour of her home town, introducing us to all the best spots to eat, drink, and catch up with friends. We learn about the old bakeries and food markets, the burgeoning street food scene, the coffee culture, and the world-famous restaurants – and along the way, Trine will offer 70 recipes for some of her very favourite dishes.*

*One year of family cooking*

*A Classic Swedish Cookbook (Good Food from Sweden)*

*Stories, Traditions and Recipes*

*Embracing the Nordic Art of Coziness Through Recipes, Entertaining, Decorating, Simple Rituals, and Family Traditions*

*Scandilicious*

*Scandinavian Gatherings*

*Lagom: The Swedish Art of Living a Balanced, Happy Life*

Wholesome Scandinavian recipes with a healthy, modern twist Presenting a new angle to the trends in Scandinavian recipes and techniques, Nordic Light shies away from the classics and instead presents lighter, cleaner, and modern recipes. Focusing on seasonal fresh produce and vegetables, Simon prepares dishes with clever touches to make them interesting and diverse in our daily diet. Putting a Nordic twist on food from all cuisines, recipes include rye crêpes with banana and salted caramel; flourless almond tea fiber balls rolled in pollen and hemp; Icelandic flatbread served with cashew cream and caviar; flourless matcha millet and blueberry buns; kelp noodles, smoked mackerel, radish, elderflower vinaigrette; and many more. Simon's exquisite photography, styling, and design are a standout feature, with incredible landscape shots to denote the changing seasons. Nordic Light will take readers on a delicious Scandinavian journey towards a healthier lifestyle.

Trina Hahnemann presents an insight into a food culture that is both traditional and ultra-modern, with a collection of 100 recipes representing the essence of Scandinavian cooking.

Master the art and heart of Scandinavian baking--60+ authentic recipes Now you can whip up a slice of Scandinavian hospitality in the comfort of your own kitchen! Modern Scandinavian Baking is a complete guide for bakers of all levels who want to create the sweet and savory treats of Denmark, Norway, and Sweden. From breads, to pastries, cakes, and cookies, there's a simple and scrumptious recipe to delight everyone in this beautifully designed Scandinavian cookbook. Enjoy contemporary takes on classic bakes, plus a comprehensive guide to stocking your pantry with Scandinavian staples, like rye flour, cardamom, baker's ammonia, and beyond. This Scandinavian cookbook includes: Baker's dozen--Discover 13 simple rules for achieving the best results with the recipes in this Scandinavian cookbook. Regional basics--Learn Scandinavian baking foundations, from the cultural origins of cornerstone foods, to techniques like kneading dough, and essential tools like potato ricers, rolling pins, and pastry brushes. Helpful tips--Get convenient pointers for serving and storing your baked goods, plus tips on how to adjust the recipes in this Scandinavian cookbook for specific allergens. If you've been searching for a Scandinavian cookbook that offers modern twists to the region's traditional baked goods, look no further--this one has you covered!

' Why are Scandinavians constantly topping the happiness table? ' ' How do you get more Scandi-style in your life? ' ' Just how do you use lagom? ' Like her viking ancestors before her, Brontë Aurell left Denmark to explore the world beyond home shores and in her travels has come to understand the fascination with her kinfolk, as well as seeing the idiosyncrasies of the Scandinavian lifestyle that locals take for granted. Whether you want your apartment to look like it belongs in Copenhagen, to workout like a Norwegian or adapt to saunas like a Swede, this is the ultimate insider's guide to the countries of the North. Full of inspiration and ideas, how tos and recipes to help you experience the very best of Scandinavian design, philosophy, cookery and culture. With a signature wit and a keen eye for detail, travel alongside Bronte through fjords and mountains, farmlands and cities to better understand these three nations and what makes each one so unique. So get outdoors, learn the life lesson that there's no such thing as bad weather (only bad clothing) and you may discover your inner Scandi sooner than you think.

Tina Nordström's Scandinavian Cooking

Classic Nordic Cooking [A Cookbook]

Modern Scandinavian Baking

The Danish Way

The New Nordic Cuisine of Iceland [A Cookbook]

The Swedish Art of Eating Harmoniously

Deliciously simple modern Scandinavian recipes

Leading international chef Magnus Nilsson's take on home cooking. Magnus travelled throughout the Nordic region not only collecting recipes but photographing the landscape and people. The definitive guide to Nordic home cooking and its rich culinary offerings. Features 600 simple and authentic recipes from Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden, all of which can be easily recreated at home. Explains Nordic ingredients, cooking techniques and culinary history so anyone can cook their favourite Nordic dishes in the authentic way.

The most beautiful guide to the Danish custom of hygge, the everyday life philosophy for better living. Hygge is a feeling of belonging and warmth, a moment of comfort and contentment. This beautiful little book will help you to find hygge and embrace it every day. Make a pot of coffee, relax in your favourite chair and discover for yourself how life is better with hygge. 'Best [book] for the philosophy of hygge' You Magazine '...a philosophy for mindful living' The Guardian 'Her book is a thing of beauty' Irish Examiner

In Scandinavia the whole period of Christmas, from the first Sunday in Advent to New Year's Day, is marked by festivals and celebrated in traditional but beautifully contemporary style. Hygge, the Danish word for cosiness, is about being inside with candles, great comfort food and lots of cakes and sweets. The first week of December is baking week - enough has to be made to last the whole Christmas period. Jars of decorated cookies, gingerbread houses and clogs filled with little presents rub shoulders with simple wreaths, trees and tables decorated with white candles and fresh greenery - the perfect mix of ancient and modern. Brunches, cocktail and tea parties, lunches and dinners are celebrated with a mixture of traditional goodies and delicious modern recipes. Duck and pork rule on Christmas Eve, fish, ham and seasonal vegetables on Christmas Day. Sweets, biscuits, puddings and other treats abound - all washed down with glwein and fruity cocktails. In this glorious book, illustrated with Lars Ranek's evocative photographs, Trine Hahnemann provides a cornucopia of 70 Christmas recipes - all featuring ingredients which are common to all northern climes - showing us how we, too, can decorate our homes and make delicious dishes to celebrate Christmas the Scandinavian way.

The massive trend for all things Scandi, healthier eating and the profile of "New Nordic" cuisine worldwide, have led to the renaissance of the open sandwich. Smørrebrød are the classic Danish variety and in the hands of chef and food writer Trine Hahnemann, they are a treat for the senses as well as the taste buds. Traditionally using a rye bread base, they can be topped with a huge variety of vegetables and pickles, fish, meats, herbs, salads – and can even include sweet options. Trine offers 70 recipes for delicious, healthy open sandwiches that are beautiful enough to serve at a dinner party or simply make a quick and filling snack using leftovers. From quick-cured salmon to blue cheese with apple, the delightful recipes are accompanied by photographs from acclaimed Danish photographer Columbus Leth.

Lighter, Everyday Eating from a Scandinavian Kitchen

The Little Swedish Kitchen

Recipes and Convictions [A Cookbook]

A Cookbook of Sweet Treats and Savory Bakes

North

The Nordic Kitchen