

DESSERTS



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- Soft cakes
- Chocolate
- Pies
- Frozen
- Fairly simple
- Classic
- For the cookie plate

Efterrätter

Olle T Cellton
180x240, 160p

Desserts at restaurants have a tendency to be over-elaborate with too much garnish and decoration, or else they offer flavour combinations that both sound and taste interesting – but that don't necessarily taste so good. Instead a scoop of homemade ice cream can be plenty enough, a slice of pie, some chocolate mousse or just a few segments of orange with honey and pistachio nuts if time is short.

That Olle T Cellton is unlike most other chefs is not only due to his savoury dishes, he also has a unique knowledge and style in Sweden when it comes to desserts. Olle's focus is not confined to national boundaries, it is based purely on trying to make food taste great. There are so many wonderful flavours around and if one limits oneself there is a risk of missing something truly fantastic!

In *Desserts* Olle has collected his best recipes. Here is everything from a simple English lemon posset and an olive oil cake flavoured with orange, to more time-intensive desserts such as the French classic Marjolaine. Several of the recipes are prepared by Olle on a daily basis both at home and at the restaurant Babette.



About the author

Olle T Cellton grew up in Malmö and has worked in restaurants in his hometown, Edinburgh, London, Copenhagen and San Francisco. These days he is the head chef at Babette in Stockholm which he runs with friends. Olle has earlier written *Salt, socker & vinäger* (2014) and *Enkel god mat* (2016).



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