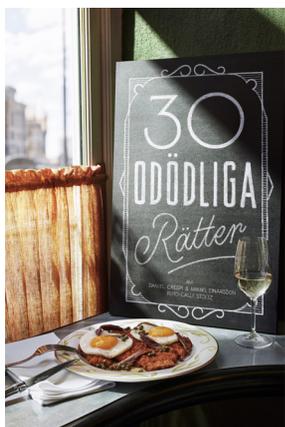


30 IMMORTAL DISHES



Contents

Preface

1. Chateaubriand
 2. Uovo in ravioli
 3. Ossobuco
 4. Ragù bolognese
 5. Beef Stroganoff
 6. Spaghetti vongole
 7. Sole Walewska
 8. Ratatouille
 9. Caesar salad
 10. Steak tartar
 11. Bouillabaisse
 12. Vitello tonnato
 13. Chicken blanquette
 14. Paella
 15. Schnitzel Holstein
 16. Beef Wellington
 17. Saltimbocca
 18. Roast chicken
 19. Soupe à l'oignon
 20. Canard à l'orange
 21. Sunday gravy
 22. Moules frites
 23. Fritto misto
 24. Choucroute garnie
 25. Coq au vin
 26. Lamb provençal
 27. Cassoulet de canard
 28. Calf liver anglais
 29. Schnitzel cordon bleu
 30. Sunday roast
- Stock
Final word

30 odödliga rätter

Daniel Crespi & Mikael Einarsson

200x260, 144 p

Certain dishes are extra special. They taste a little better and are more meaningful than other dishes. These are the dishes other dishes wish they were more like, or could hang out with! They exist, because of their excellence, all over the world in a huge variety and form and have shaped and educated countless cooks.

This book is dedicated to thirty such dishes, such as for example puff pastry-wrapped Beef Wellington, Bouillabaisse from Marseille, sumptuous Sole Walewska and the saviour Spaghetti alle Vongole.

This is a kind of gastronomic and hedonistic 'best of' list of classic dishes.

Quite simply 30 of the finest plates of food that, in our opinion, humans have invented.

We dedicate this book to prepare and present entirely without shortcuts these dishes in the way that we once learned to cook them, to those who taught us. These are recipes that have been passed down through the generations and in spite of adjustments, fine-tuning and diverse small changes during all these years have remained the giants of the food world. They are the dishes we have named the immortals.

About the author



Daniel Crespi is equal parts restaurateur and sommelier. He runs the restaurants Djuret, Pubologi, The Burgundy, Tweed and Svinet in Gamla Stan, Stockholm. **Mikael Einarsson** is a foodie in his very soul, a dedicated chef and fresh produce

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They have earlier written the book *Hedonisten* (2015).



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