

EGGS



Contents:

Techniques

Eggs for breakfast and brunch

Egg classics

Eggs for dinner

Eggs as side dishes and snacks

Eggs as sweet dishes, pastries and cocktails

Ägg

Tove Nilsson

185x235, 160pp

There is simply nothing so tasty as Egg Benedict – crispy brioche, perfectly poached egg which is topped with a buttery hollandaise. And nothing that beats making an omelette just right in the classic French way, firm and smooth on the surface without colour, and juicily creamy inside.

How do you get a perfectly boiled egg with a creamy yolk, what is the ultimate time and temperature? What happens when the egg coagulates and what happens when you whip a mayonnaise? In this book you'll find the right technique and facts to enable you to succeed with everything from boiled and poached eggs to 63-degree egg and a Japanese omelette.

This is the book about eggs. The egg which has a considerable role in many of the tastiest dishes known to us – egg noodles, shakshuka, huevos rancheros, pickled eggs, Scotch egg, egg pizza, 'sunny eye', tea eggs and egg custard. With dishes like these, you can –if you wish – eat eggs at every mealtime. And that's what we like to do.



About the author:

Tove Nilsson is a chef, a food journalist and a sommelier. She often writes in Sweden's leading food magazines, takes part in the morning TV programmes and is regularly heard on the radio where she shares some of her favourite recipes and tells about what's new in the world of food. Ever since Tove ate her first huevos rancheros at Shopsin's in New York ten years ago, she has wanted to write a whole book about eggs.



BENNET AGENCY

SÖDER MÄLARSTRAND 21
118 20 STOCKHOLM
SWEDEN

MOBILE: +46 704 67 42 70

WWW.BENNETAGENCY.COM

