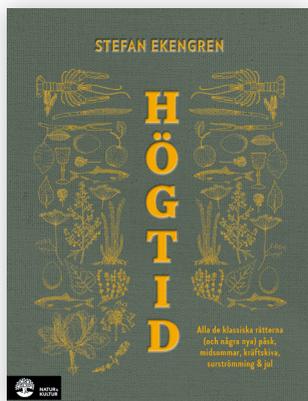


FESTIVITIES

EASTER, MIDSUMMER, CRAYFISH, FERMENTED HERRING & CHRISTMAS



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Högtid

Stefan Ekengren

190x250, 272p

“The food we eat during our annual festivities are vitally important. It’s culture of the absolute highest level and for me it’s not to be taken lightly. It’s at the same time both glorious and immensely demanding. There are so many essential dishes and also individual favourites.”

Stefan Ekengren delivers the essence of our traditional Swedish festive occasions and includes both classic and new recipes. Ahead of every celebration we receive help and advice on the planning and order of the preparation. How far in advance should one for example prepare the Swedish pickled salmon (gravlax), roll the meatballs or bake the Easter cake?

In the Easter chapter there are sections on filled eggs, poached eggs and baked omelette with lamb roast and vegetarian alternatives such as broccoli and goat’s cheese pie, and for dessert a lemon meringue cake with mazarin base. Perhaps the odd eggnog too. During midsummer the menu must be staked out to perfection from morning till night. With strawberries for breakfast, a wonderful savoury pickled herring cake, potted spiced herring and in the evening a variety of skewered barbecues including salmon, beef and vegetables.

And then there’s perhaps the biggest occasion of all, Christmas. Aside from the obligatory ham and Jansson’s temptation there are recipes such as salmon tartar with capers and tarragon, celery salad and Finnish swede root bake among others – and a truly sumptuous Boxing Day meal with roast turkey and rich gravy.

The book contains in total 200 recipes and is a work of reference to return to again and again.



About the author

Stefan Ekengren is head of kitchen at *Hantverket* in Stockholm. He is also a columnist for *Gourmet* magazine. Stefan’s mission for Swedish homecooking has been going on for a long time, and on the blog *Kökstugg* he mixes traditional Swedish and modern food inspired by old techniques. With his authentic knowledge of

Swedish cooking he hopes to inspire homecooking to be served more often, and on a variety of occasions, in the home.



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