

# JUNK FOOD VEGO



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## Junk food vego

Amanda Hellberg and Eveline Johnsson

170x170, 80 p

*Junk food vego is another wonderful book by the authors of Ta tillvara (Use it) and Rötter & knölar (Roots and bumps).*

Here they offer what is usually called junk food, fast food, or street food. In spite of the names the food in this book is neither of poor quality or particularly quick to make. Amanda Hellberg and Eveline Johnsson have tackled the "junk" with as much tender loving care as they give all their food. True to their habits they use fresh, local produce and cook from scratch:

"We think it's exciting to explore Swedish produce, to see what can grow here, and then use it in a new way."

You might say that junk food has in later years moved in, made itself comfortable, and got a makeover – these days it introduces itself as the new homecooking. Try Swedish brown beans in the chili or burger, root vegetables on the pizza or in the taco mix, knock up a root vegetable kimchi! Here there is also sour dough pizza with exciting toppings, homemade pancakes and pies with fresh fruit and delicious berries, and much more.

## About the authors



**Eveline Johnsson** is a freelance photographer based in Stockholm. She photographs mainly food and people, the latter usually in the photography duo Vandal. **Amanda Hellberg** is a food creator with a love of grammar and language. Together Eveline and Amanda run the prized vegetarian food blog *Våra oköttsliga lustar* (Our meat-free fancies). There they

publish photos and recipes and good food of seasonal produce, with the idea that everyone should try vegetarian food. They also visit local producers and growers to write articles, and run courses on food photography.

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