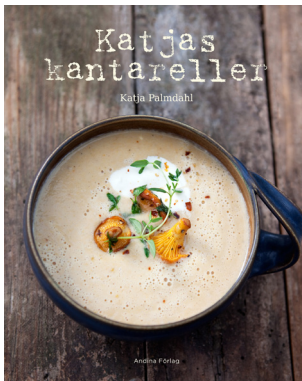


KATJA'S CHANTERELLES



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Katjas kantareller

Katja Palmdahl
180x225, 96pp

Chanterelles – the wild yellow mushrooms that can be found by the roadside and turn the forest into a gold mine.

In this beautiful and useful cookbook, they get the attention they deserve. In *Katja's Chanterelles*, chef and food stylist Katja Palmdahl has gathered together her very best chanterelle recipes. Here are tasty main dishes, side dishes, and accessories with excellent tips on how you can store this forest gold in the best way.

Good luck when out picking chanterelles!



About the author:

Katja Palmdahl is a very experienced chef with a background in restaurants like the 28+ in Gothenburg. Now she works as a restaurant consultant, develops recipes and is a food stylist. She has come first in a number of cooking competitions including the Swedish Cold Buffet Championship, the Wilhemina cook of the year and the Game cook of the year. She has written, or been involved in the production of many cookbooks.

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