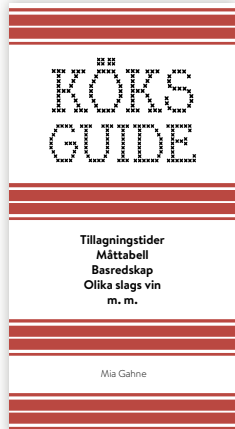


KITCHEN GUIDE



Contents

Cooking

Baking

Drinks, beer, wine

Köksguide

Mia Gahne

120x140, 128pp

All you need to know about drinks, cookery and baking!

How big is a medium-sized egg, what inside temperature should the lamb roast have to be sufficiently pink and how many decilitres is an American cup? What kitchen tools and machines are necessary and which ones are useful extras for those with special interests?

In *Kitchen guide* we find the answers to all the questions that turn up regardless if we are mixing drinks, baking or cooking. And also those little concerns we always believe we know the answers to, once we have found out.

The three parts of the book deal with drinks, cooking and baking and run through everyday techniques and useful tricks, how to make your own self-raising flour or replacing the sour cream that one has forgotten to buy. The contents is simple to browse and the information is instantly at our fingertips.

The book is also entertaining to leaf through and grants us several a-ha experiences, even for a real kitchen adept!



About the author

Mia Gahne is a Swedish journalist, translator and writer. Above all she writes about food, travel and lifestyle, she also works as a ghostwriter and has contributed to many cookery and lifestyle books. She has written her own cookery books and a travel guide to New York. In 2011 she received the *Guldpen* award from *Gastronomiska Akademien*.