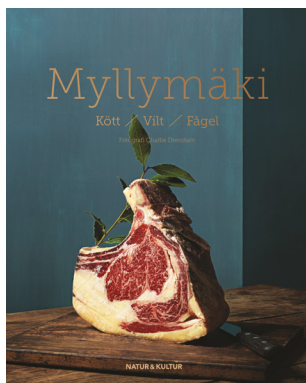


MEAT, GAME, FOUL



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Kött, vilt, fågel

Tommy Myllymäki

190 x 240, 208 p

Meat, game & fowl contains a selection of recipes that work very well to prepare at home. Around 100 recipes are divided up into everyday cooking and dishes for special occasions, for example, pork chops with plum and radicchio, Biff à la Lindström, varieties of steak tartare and whole roasted fowl. The recipes are mostly fairly simple, both classics and modern varieties.

Most important to think about in home cooking is to bring out the contrast between two different flavours. This is what lifts the produce and creates great results. Many of the tips and taste combinations come from the restaurant world and make for innovative and exciting flavours. Choose your meat with care, better to have good quality and eat it less often.

The book also contains game and fowl recipes, and one chapter deals with barbecuing.



About the author

Tommy Myllymäki is one of Sweden's most experienced chefs and is a regular on TV4's *Nyhetsmorgon* and *Mitt kök*. In 2007 Tommy won *Årets kock* (chef of the year), in 2014 he won gold in Bocuse d'Or Europe, in 2011 silver in the Bocuse d'Or, in 2015 bronze in the same competition. He has been a driving force in many restaurants, among these Julita outside Katrineholm, and is creative director of *Svenska Brassariet* which includes Taverna Brillo, Sturehof, Riche and Teatergrillen in Stockholm. Tommy has earlier written *Såser*, *Grönsaker* and *Fisk & skaldjur*.



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