

# PICKLED & READY FROM KIMCHI TO PLUMS IN MADEIRA



## Contents:

A short introduction

1-2-3-brine

Extremely quick!

Quick!

Advanced course

## Picklat & klart

Pia Hall

170x210, 128pp

*A modern, fun and inspiring book about the simple art of pickling vegetables, fruit, berries and other foods. Recipes are interspersed with smart tips and beautiful pictures.*

- After sour dough and home sausage-making – pickling is the next big trend!
- Pickles that are simple, tasty and look good!
- Make the food yourself – then you know what you eat
- Pickling is environmentally smart – make full use of the season's produce and store it



## About the author:

**Pia Hall** writes about food and creates dishes with particular emphasis on vegetarian food. She works for many of Sweden's food magazines and gives courses and lectures in such subjects as pickling and vego-food. She has previously published a number of books including *The season's vego* (Kakao publishers) and the vegan bible *Vego Paradiso*.