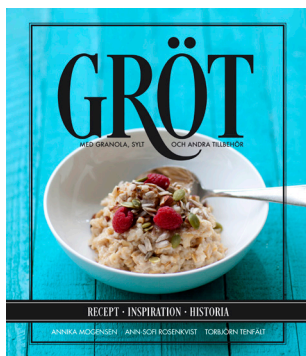


PORRIDGE

RECIPES, HISTORY AND LOTS MORE...



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Porridge – trendy and nourishing
Classic porridge recipes
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Porridge for dinner
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Annika Mogensen
175x220, 120pp

The interest in the World Championship in Porridge Making is growing; food-writers have blogs about porridge and restaurants have started to serve porridge too. In fact, porridge has become trendy!

How has that happened? Really, it isn't so very strange. There is lots of interest in the handicraft of cooking, in the environment, in fitness and health in general. Today people want to bake their own bread, churn their own butter and squeeze their own juice. We want to live in an environmentally sound manner, and healthily too. And porridge suits that life style perfectly!

In this book you will find the basic recipes for various types of porridge (oat/oatmeal, semolina, rice pudding, buckwheat...) but also recipes for tasty trimmings such as jam, muesli, and honey yoghurt. You will learn about the various basic ingredients, such as oats, rice, corn etc. and about spices. Here too, of course, is the history of porridge, and info on the World Championship in Porridge Making. You will also find out about porridge trends around the world, about rhymes and sayings connected with porridge...

In a book about porridge you must have good and reliable recipes but also inspiration and innovation. As a bonus, four chefs from four different restaurants talk about their views on porridge and share their recipes with us.



About the author:

Annika Mogensen is a food-writer and has published several books about food.