

# SIMPLE GOOD FOOD



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## Enkel god mat

Olle T Cellton

180 x 250,

*How do you eat well, always, even on weekdays? Instead of spending time making food that's too fancy you can prepare and try to have important key ingredients at home in the larder. If you for example have a dressing, a loaf of homemade bread or a chutney, you can always combine this with whatever produce seems best on the day.*

**O**lle Cellton's international experience has given him a unique style and a broad perspective on food and a genuine knowledge of kitchen skills. The food is often simple and elegant, and in spite of a Mediterranean focus there is inspiration here from every part of the world.

The book contains around 60 recipes divided between snacks, small dishes, pizza & pasta, main courses and desserts. For example, dishes such as artichokes with a mustard vinaigrette, black cabbage salad with pecorino cheese and roasted almonds, pork shoulder with parsley and white asparagus, la tagliata, kouign amann and almond tart.

## About the author



**Olle T Cellton** grew up in Malmö and started working at restaurants from an early age. Since finishing restaurant college he has lived in Malmö, Edinburgh, London, Copenhagen, San Francisco and is now kitchen chef and runs Babette in Stockholm with some of his friends. His international experiences have given him a unique style and a broad perspective on food and a genuine knowledge of kitchen skills. The food is often simple and elegant, and in spite of a Mediterranean focus there is inspiration here from every part of the world.



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