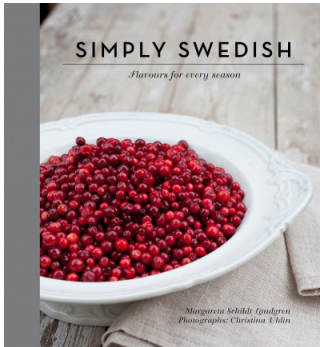


SIMPLY SWEDISH

– FLAVOURS FOR EVERY SEASON



Contents:

Spring
Summer
Autumn
Winter

Simply swedish – flavours for every season

Margareta Schildt-Landgren
200 x 220, 128 pp

Lingonberries, elderberries, rhubarb and horseradish – national flavours that many Swedes have a very special relation to...

Margareta Schildt-Landgren and Christina Uhlin have made a fantastically beautiful book based on Swedish flavours and natural produce. Here you will find everything from cinnamon buns and rye crispbread to stew (mutton or veal) with dill sauce, pressed and pickled cucumber and *gravad lax* (salmon). And besides the Swedes' beloved classics, she also describes such dishes as reindeer *carpaccio*, sea buckthorn truffle, and cabbage rolls stuffed with minced lamb.

Using our Swedish products and paying attention to flavours, leads to fantastic results. By returning to the former practice of preparing food using the season's products, and making full use of what is available at the time, we will manage to again create genuine and rustic flavours.

This book is a gold mine for anyone who wants to learn about traditional Swedish cooking.

The book is in English.



About the authors

Margareta Schildt-Landgren is perhaps best known for her articles on food in the Swedish magazine *Femina*, to which she has been contributing for eleven years. She also writes in several other food magazines and monthlies. Margareta Schildt-Landgren has published a number of cookery books over the years.

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