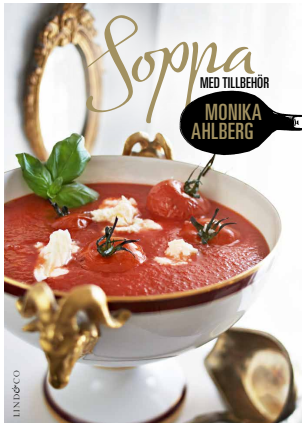


SOUPS WITH ACCESSORIES



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Soppa med tillbehör

Monika Ahlberg
190 x 225, 100pp

“Many of us regard soup as far too boring and simple food, and would never think of serving a soup at a fine dinner. That is something I want to change! Few dishes are as simple and quick to make as soups. And besides, they are most often nourishing and friendly on your wallet, which is another reason to start making soups. And boring food? Oh no, certainly not, a soup can be beautiful and elegant. The secret lies in refining the soup and then serving it with exciting accessories. A good recipe and a proper immersion mixer are what you need.

A soup can be served in several ways. A decent-sized portion provides a good and filling main dish together with a good bread and a good cheese. A daintier portion served in a beautiful glass, a cup or a small bowl, with fancy accessories such as fresh prawns or Parma ham, and you soon have an elegant and much appreciated starter.

In my book *Soups with accessories*, I have put together about 40 recipes for good soups for all occasions and seasons – ranging from a simple tomato soup to an exclusive Jerusalem artichoke soup, a longed-for nettle soup and a satisfying meat soup.

For all of the soups, I give suggestions for tempting accessories. What about, for example, roasted tomatoes, grated mozzarella, grilled pilgrim scallops, poached eggs, roasted garlic, crispy fried bacon or rustic and tasty home-baked bread?

I am convinced that from now on you will love making and serving soup!”

Monika Ahlberg



About the author:

Monika Ahlberg started the big cookery book trend in Sweden back in the 1990s with her book about the Rosendal garden café in Stockholm, and since then she is one of Sweden’s leading food figures. With the magnificent volume *Monikas vardagsmat*, about everyday food, which was published in 2012, she won the prize in the category ‘Everyday dishes’, in the national contest arranged by the Swedish Måltidsakademi. The citation said: ‘A beautifully staged guide with proper recipes which will raise the level of everyday cooking. With a few simple tricks of the trade – and a pinch of love – everything definitely becomes tastier.’ Monika is regularly seen and heard in the media, and she lectures and hold courses. She has also featured in the Gourmand World Cookbook Awards.

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