

THE HEDONIST



Contents:

Foreword
Caviar
Haute cuisine
Pre rigor mortis
Smorgasbord
Wine
Lobster
Dealing with meat
A study in...
A cigar
Epilogue

Hedonisten

Daniel Crespi, Mikael Einarsson

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“This is a book about eight dinners. Eight gastronomic events in our lives where moderation is seen as something nasty and any talk of just sticking to bare necessities is forbidden. These dinners are exaggeratedly sumptuous, extremely unwise, crazily personal and carried out without a thought for what would happen the day after. Eight distinct imprints of our personalities as makers of food and as *bon vivants*. These are dinners strongly influenced by our decidedly hedonistic souls with the very best food and drink that we believe Mother Earth can give us.”

About the authors:



Daniel Crespi is in equal measure a restaurateur, a sommelier and a hedonist who devotes his time to eating, drinking, smoking and writing his way through life. He runs the restaurants Djuret, Pubologi, Leijontorent 12x8, Tweed, The Burgundy and Svinet in the Old Town in Stockholm.

Mikael Einarsson is a foodmaker in his very soul, a devoted craftsman of food and a full-feathered fetishist when it comes to ingredients... He prepare, tastes and butchers his way through life and is the head chef at the same gastronomic establishments as Crespi.



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