

THE GOOD THINGS OF WINTER – FOOD, BAKED, SWEET



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Vinterns goda – mat, bakat, sött

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This lovely cookbook and baking guide will warm you up, body and soul, during the darkest time of the year.

A cosy get-together for coffee and cakes at Advent, and treat your guests to home-made mulled wine too.

Make classic Christmas and New Year dishes. Or why not swap the traditional Christmas ham and instead serve organic roast chicken with a mustard filling, or perhaps a completely vegetarian Christmas dinner this year? In the section entitled 'Simple Christmas fare' you can quickly find easy-to-make recipes for your Christmas table. The recipes will brighten up a snowed-in mood with rich soups and casseroles. Give yourself a boost with a Cheery Smoothie for breakfast, and keep colds away with citrus marmalade at afternoon tea.

Anyone can manage to follow these recipes! And everyone will like what you make! Here are classic recipes and new, refreshing ideas. The book is richly illustrated with atmospheric landscape pictures and settings to create the right winter feel.



About the authors:

Åsa Swanberg is a food-loving writer who is passionate about cuisine as well as baking. Åsa has considerable experience as a copywriter within the food sector, and has also written several cookbooks and guides to outings.



Malou Holm is a graphic designer who works for theatres, publishing houses and companies. She is fastidious when it comes to style, and has a passion for large letters, art and carrot cake.