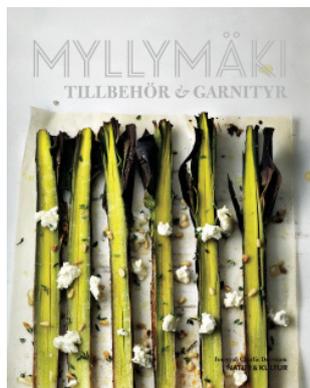


# VEGETABLES

## Side dishes and trimmings



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## Grönsaker – tillbehör och garnityr

Tommy Myllymäki

190x240, 224pp

“When you start cooking whole vegetables in the oven, you will discover new tastes and nuances which you might not previously have experienced in a vegetable. For example, I love the combination of roasted cauliflower – crusty on the outside, soft in between, and a crispy centre – with melted butter, capers and lemon.”

Tommy Myllymäki

Starting with his favourite vegetables, Tommy creates exciting and tasty side dishes and trimmings focusing on a particular vegetable. Most of these dishes work well as one of several side dishes to, say, meat or fish, but can also be eaten as a main dish. Beside every recipe there are tips on how it can be served and what it goes well with.

There are recipes for hot as well as cold food. Everything from grilled leek with goat's cheese and pignons and baked Jerusalem artichokes with cream, to almonds with cucumber and avocado salad with fish sauce. The food is simple but stylish. There are even step-by-step instructions for more advanced trimmings that Tommy has prepared when competing in Bocuse d'Or.

*Vegetables – side dishes and trimmings* tells you how to incorporate greens in your cooking, and provides basic information on methods of cooking such as baking whole in the oven, steaming and salting raw. The book contains more than 120 recipes.



### About the author:

**Tommy Myllymäki** is one of Sweden's best qualified chefs. He regularly takes part in the TV4 morning show and in My Kitchen. In 2007 he won the national Chef of the Year award, in 2011 gained a silver in Bocuse d'Or and in 2014 he gained a gold in Bocuse d'Or Europe and will compete in January 2015 in the international version of the competition. He has started several restaurants, including *Sjön* in Jönköping and is the creative leader for *Taverna Brillo* in Stockholm. In 2013 he published his first cookbook – *Sauces*.



**BENNET AGENCY**

SÖDER MÄLARSTRAND 21  
118 20 STOCKHOLM  
SWEDEN

MOBILE: +46 704 67 42 70  
WWW.BENNETAGENCY.COM

