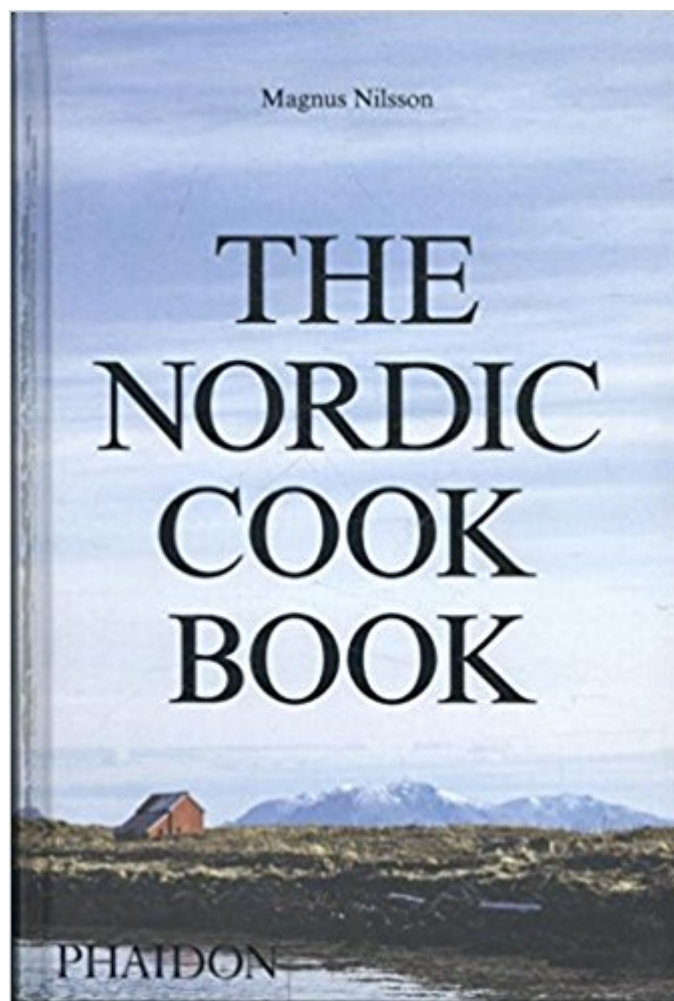


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The Nordic Cookbook



Synopsis

The Nordic Cookbook offers an unprecedented look at the rich culinary offerings of the Nordic region with 700 recipes collected by the acclaimed Swedish chef Magnus Nilsson. The Nordic Cookbook, richly illustrated with the personal photography of internationally acclaimed chef Magnus Nilsson, unravels the mysteries of Nordic ingredients and introduces the region's culinary history and cooking techniques. Included in this beautiful book are more than 700 authentic recipes Magnus collected while travelling extensively throughout the Nordic countries – Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway and Sweden – enhanced by atmospheric photographs of its landscapes and people. His beautiful photographs feature in the book alongside images of the finished dishes by Erik Olsson, the photographer behind *F&A* viken. With Magnus as a guide, everyone can prepare classic Nordic dishes and also explore new ones. The Nordic Cookbook introduces readers to the familiar (gravlax, meatballs and lingonberry jam) and the lesser-known aspects of Nordic cuisine (rose-hip soup, pork roasted with prunes, and juniper beer). Organized by food type, The Nordic Cookbook covers every type of Nordic dish including meat, fish, vegetables, breads, pastries and desserts. These recipes are achievable for home cooks of all abilities and are accompanied by narrative texts on Nordic culinary history, ingredients and techniques including smoking and home preserving. Additional essays explore classic dishes made for special occasions and key seasonal events, such as the Midsummer feast. The Nordic Cookbook joins Phaidon's national cuisine series, which includes Mexico, India, Thailand, Peru and others, and is the most comprehensive source on home cooking from the Nordic countries.

Book Information

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Featured on the Netflix documentary series Chef's Table "A 2015 Best

Cookbook" [Saveur](#) "[A] lush, beautifully organized volume, one of the loveliest of the season thanks in no small part of Nilsson's own idiosyncratic authorial voice." [Eater](#) "[An] epic tome, which somehow manages to include what seems to be the whole of traditional and modern cooking from Finland to Greenland." [New York Times](#) "Nilsson takes a deep dive into the home cooking traditions of his country... Home cooks will be pleasantly surprised by how accessible this book is." [Epicurious.com](#) "The definitive guide to Nordic cooking... A hefty volume of 768 pages that's surprisingly accessible [and] illustrates the diversity of [the] region's cuisine." [Bloomberg.com](#) "It's an absolutely essential book for anyone who delights in cooking, storytelling, culture, and history." [Departures.com](#) "The 32-year-old wunderkind [Magnus Nilsson] is modest, but with [the] release of his epic book of more than 700 recipes... He has a lot to brag about." [Vogue.com](#) "Packed with tasty, seasonal and even a few slightly unusual recipes. Scandi comfort food made simple." [Absolutely](#) "Amazingly comprehensive... The perfect tome to simply crack open to a random page and have at it."

[Publishers Weekly](#) "A comprehensive look at Nordic Culture through food."

[Milwaukee Journal Sentinel](#) "A celebration of culinary traditions." [Tastebook](#) "Do you know your lingonberries from your cloudberry and your glug from your gravalax? The Nordic Cookbook has all the answers." [High Life](#) "We love Magnus Nilsson... His recipes tick plenty of health boxes (high in protein, fibre and good fats), and are interspersed with beautiful photos to transport us to the land of the Vikings." [Grazia](#) "A beautiful compendium of landscapes and larder recipes." [Elle Decoration](#) "Nilsson writes beautifully... This book shows him as writer, a collator and an anthropologist... And his recipe for Swedish meatballs is fantastic." [Waitrose Weekend](#) "Not so much a cookbook as an encyclopedia of tastes from a part of the world you instantly - from page one - want to travel the length and breadth of."

[The Guardian, Cook](#) "The gamut of Scandi cooking... Magisterial... You want Danish comfort eating? It's all here." [Evening Standard](#) "[A]n invaluable guide to the region's cooking, from the braised guillemot of the Faroe Islands to the taco quiche of suburban Stockholm." [Sam Sifton, The New York Times Magazine](#) "A glorious compendium of landscapes and recipes inspired by Swedish super-chef, Magnus Nilsson's travels across Scandinavia." [elledecoration.co.uk](#) "An invaluable guide to the region's cooking, from the braised guillemot of the Faroe Islands to the taco quiche of suburban Stockholm." [The New York Times Magazine](#) "Comprehensive, meticulously researched, 768-page ode to Scandinavian

cuisine."Åçâ ¬â •The A.V. Club

Magnus Nilsson is the head chef of FÅfÅviken Magasinet restaurant in Sweden. After training as a chef and sommelier in Sweden he worked with Pascal Barbot of L'Astrance in Paris before joining FÅfÅviken as a sommelier. Within a year he had taken over the running of the restaurant, which is currently number 19 in the San Pellegrino World's 50 Best Restaurants list. Magnus is the author of the FÅfÅviken cookbook, also published by Phaidon. He features in the Emmy-Award winning US PBS-TV series, The Mind of a Chef, and the Netflix docu-series, Chef's Table. In 2015 he was awarded the White Guide Global Gastronomy Award.

Uffda. I think a lot of the low-star reviewers are getting it wrong because of a misguided expectation for what this book is. It is a chronicle of the wide range of what and how people of the Nordic countries eat, with really beautiful and simple photography. It is not a splashy cookbook from a Food Network television star. It is clear that the author is not shooting for a mass American audience. He's focused on chronicling a true representation of the subject, not recreating classics to appeal to American tastes. Some reviewers are calling out that this book is not inspiring (I strongly disagree, read the Pastries chapter and tell me you aren't surrounded by the warmth of cardamom and cinnamon), but I believe what they are getting at is the strength of the book. He doesn't care if the recipes make our mouths water. He cares that what he writes is true. There are several recipes the author does not even like, but he still includes because they are representative of what people from the Nordic countries eat and like. This furthers my opinion of this being primarily a journalistic work, versus a traditional cookbook, as he prioritizes the truth over an attempt to sell. If you want to be inspired to reach new limits in the kitchen, reach elsewhere. If you want to be come truly educated on this subject, dig in. It is an important work. Well done, Mr. Nilsson. I made the cinnamon buns on Sunday and they were fantastic.

This is a wondrously huge cookbook. It's not just a collection of recipes but it's also glimpses into Nordic culture and its food history--through photos, chapter prefaces, and recipe background info. While a small portion of the recipes do call for exotic meats not common in other worlds, many of them can be substituted for other meats. Like the section for Game, the bird in question can be substituted for common quail, Cornish game hen, etc. Of course the exact result may differ, but you can still get a taste of the spirit of the dish and get a unique experience out of it. And not to worry: there are also entire chapters dedicated to the common meats, like beef, pork, and seafood. The

recipes are not overly complex--they don't call for perfect mastery of intricate techniques or fancy tools and equipment. They are humble dishes, but presented from a different perspective and palate than what we may be used to. Many dishes may feel so familiar to you already, but there is something different about it, like maybe it uses a completely different kind of sauce or flavor profile, so it's still approachable and not so exotic seeming that you could never cook it. I find this book great for getting new ideas for casual home cooking, especially since most recipes use common ingredients already. I especially like the sections covering recipes and history of drinks, jams, and condiments. I expect to use this book for many years, with many sticky bookmarks sticking out of it. The only con is that the book is never going to stand on a cookbook stand because it's so thick!

very interesting book with some unusual recipes. Great to have this volume for reference and actual use.

Purchased this book as a gift for my husband. He loved that there were both excellent recipes and techniques included in the book.

Exactly what we were looking for!

The complete reference

this is such an amazingly comprehensive cookbook, fantastic research by magnus

This is more than just a cookbook, it's a journey through Scandinavia! The photographs are fantastic, beautiful and gritty all at once. I bought it as a gift for my father, so can't say I've cooked anything out of it, but I did enjoy reading through it!

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