



The Nordic Cookbook

By Magnus Nilsson

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The Nordic Cookbook By Magnus Nilsson

***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 *Fäviken*.

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.

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Editorial Review

Review

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." —<http://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." —<http://Bloomberg.com>

"It's an absolutely essential book for anyone who delights in cooking, storytelling, culture, and history." —<http://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." —<http://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 cloudberries 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." —<http://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*

About the Author

Magnus Nilsson is the head chef of Fäviken 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 Fäviken 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 *Fäviken* 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.

Users Review

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James Gabriel:

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The reason? Because this The Nordic Cookbook is an unordinary book that the inside of the publication waiting for you to snap that but latter it will jolt you with the secret the idea inside. Reading this book close to it was fantastic author who else write the book in such incredible way makes the content on the inside easier to understand, entertaining means but still convey the meaning totally. So , it is good for you for not hesitating having this any longer or you going to regret it. This excellent book will give you a lot of rewards than the other book include such as help improving your expertise and your critical thinking approach. So , still want to hold up having that book? If I were you I will go to the publication store hurriedly.

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