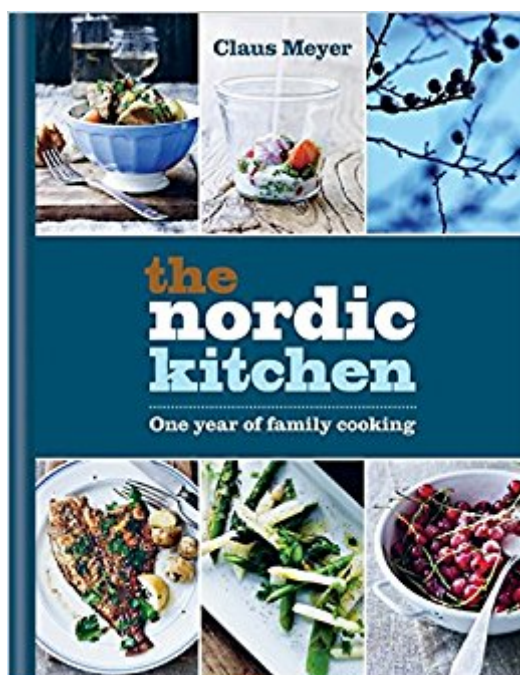


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The Nordic Kitchen: One Year Of Family Cooking



Synopsis

In this book, Claus Meyer brings the ethos that built Noma into the world's best restaurant into the home with easy-going, accessible dishes that will fit seamlessly into family life. The book is divided into four seasonal chapters so that you can get the most from the food and flavors in season. There are also features on food from the wild, including chanterelles, dandelions and blackberries. With recipes including Creamy Root Vegetable Soup with Crispy Bacon, Braised Pork Cheeks with Beer and Plum Vinegar, Pan-fried Mullet with Cucumber and Peas in Dill Butter and Rhubarb Cake you can bring the delicious flavors of the Nordic countries into your own kitchen.

Book Information

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Customer Reviews

Noma's ability to remain fresh and to assimilate culinary cultures other than its own demonstrates not just the immense skill of Redzepi and his team, but also the global importance of Noma. It remains among the most influential restaurants of this century. "Restaurant ""The restaurant is a showcase, a virtuoso reminder that only a small fraction of the planet's bounty gets to anyone's dinner table. Jane Kramer, "New Yorker""

Claus Meyer is the co-founder of Noma in Copenhagen, a restaurant regularly selected as the world's best. He has published 14 cookbooks in Denmark and has hosted his own TV series, *New Scandinavian Cooking*, in Denmark and the US. Among his other business ventures, Meyer owns catering, fruit and chocolate supply companies. He runs a cookery school and is an affiliated professor in the Department of Food Science at the University of Copenhagen. In spring 2016 he

will open a large-scale food space within the Grand Central Terminal in New York City, specifically a Nordic-themed food hall, informal restaurants and a 100-cover Nordic 'brasserie'.

beautiful book with great photos, interesting writing and inviting recipes

It is a wonderful book, most recipes are a breeze. What is very nice is that the recipes are mostly single serving but can be doubled or tripled as needed. It is my go to book.

Interesting reading. Claus Meyer knows his stuff! Lots of ingredients that are not easily found in a small town.

Exciting book, that I'm glad I came across. It is not only an edition of Nordic recipes (I am of Danish decent) but also a story of a father's love for his family. A very nice book.

Excellent cookbook, has many recipes that I remembered when I lived in Sweden. Plan on cooking as many as I can. Takes me on a memory trip. Recipes are easy to follow and taste great.

The item arrived well before the expected date and was as advertised. I would recommend and use this seller again.

Can't wait to make many of these recipes! Looks amazing!! My little ones even loved the pictures!!

This is a dream cookbook for anyone interested in the Slow Food movement, in Nordic cooking, in the use of herbs, in seasonal foods, in backyard foraging, in artful presentation e.g. for most cooks or self-styled foodies. Why? because the recipes exhibit the best of all those movements/threads within the culinary scene without being simply trendy. Some of the recipes are very simple - something that children can do or help do. For example "Strawberries with tarragon sugar and milk" which is as simple as its title is expanded by a simple note that sweet cicely, mint and lemon balm are alternatives to tarragon. What a great opportunity to teach a child to identify the herbs and distinguish their flavors. In addition, all are easily grown so the child can grow the herb and use it. Other recipes remain simple but use ingredients in ways that are unfamiliar. For example "Baked apples with beer ice cream" adds star-anise, porter, lemon and vanilla to a simple baked apple then top it with eggy beer ice cream. For myself baked apple implies cinnamon and walnuts perhaps with

a bit of home churned ice cream; I've never seriously considered changing up the flavors - and certainly not with beer. While those who cook with beer regularly may not see this as innovative, there are similar breaks with tradition using ramps, lovage, gastriques, rowan ... that will provide any cook with a surprise. Some recipes are more complex such as "Sweet and sour lamb fricassee" which uses potato stock, parsley root and jaggery illustrates the "waste not" philosophy by the use of water used in cooking potatoes. Many recipes are very specific such as "Fynbo with pear mostarda and homemade crisp bread" which uses yellow cheese "Danish Fynbo, Vesterhavstost or aged Gouda", pears "such as Clara Frijs, or Grise Bonne, or Williams" which sometimes requires research to discover your best local substitution. Throughout the book there are various hints - most of which are actually helpful which is not true in all cookbooks. In the front material is a full page on seasoning - not just salt and pepper but acidity (vinegar, lemon juice), bitterness (beer, shallots, bitter lettuce leaves, gastrique ...), heat (horseradish, ginger juice, chile, mustard ...) which is especially helpful. In addition the book is well-laid out, has excellent pictures, has instructions that are easy to follow ... truly a must have cookbook.

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