



Ebook Directory
the best source of ebook

The book was found

Food From The Fire: The Scandinavian Flavours Of Open-fire Cooking



Synopsis

This innovative selection of recipes highlights the best of modern Nordic food, themed around ancient cooking methods. Fire pits are easy and affordable to source, even portable types are available for those with limited outdoor space, and wood is re-emerging as a fuel source. Considering how little specialist equipment is required, the flavors achievable with this back-to-basics method of cooking are outstanding. Niklas Åkesson's book naturally features plenty of fire-building tips, aromatic smoking recipes, pickling and preserving techniques, but he doesn't expect you to go foraging for ingredients or to give up cooking in a traditional kitchen – a cast iron skillet over a gas flame will produce similar results. Easy to find ingredients mix with easy cooking techniques to produce delicious family feasts and food for sharing. From simple Ember-baked Salmon with Cucumber and Fennel; to Cast-Iron Pan-Fried Lobster, Saffron Mayonnaise and Pickled Vegetables; to Hazelnut Cake, Warm Cloudberries and Yogurt, this is food to excite the appetite of the modern cook and inspire your next family or party gathering. Includes dual measures.

Book Information

Hardcover: 240 pages

Publisher: Pavilion (September 1, 2017)

Language: English

ISBN-10: 1910904341

ISBN-13: 978-1910904343

Product Dimensions: 7.5 x 1.1 x 9.5 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 1 customer review

Best Sellers Rank: #187,119 in Books (See Top 100 in Books) #24 in Å Books > Cookbooks, Food & Wine > Regional & International > European > Scandinavian #1595 in Å Books > Cookbooks, Food & Wine > Cooking Methods

Customer Reviews

"The Swedish cookbook that's about to set your world - OK - your dinner on fire."

Å Esquire "This book proves it can produce simple, honest refinement; both in and out of the kitchen." Å Wallpaper*

Niklas Ekstedt is founder of the Michelin-starred EKSTEDT, in Stockholm; a restaurant that uses

only Scandinavian wood in their magnificent fire pit or their wood-fired oven to give the food a truly unique character. No electric cooker, no gas burners. EKSTEDT was named second in Zagat's "Ten Hottest Restaurants in the World." He has done stints at Charlie Trotter in Chicago, as well as El Bulli and the Fat Duck. He is the author of Scandinavian Classics.

Great photography and inspired recipes. If you love cooking with fire then this is a must have for your collection.

[Download to continue reading...](#)

Food from the Fire: The Scandinavian Flavours of Open-fire Cooking Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Fire Encyclopedia: Kindle Fire Manual for the latest generation of Kindle E-Readers and Fire Tablets, Kindle Voyage, Kindle Paperwhite, Fire HD 6, Fire HD 8, Fire HD 10, and Fire HDX 8.9 Tina Nordström's Scandinavian Cooking: Simple Recipes for Home-Style Scandinavian Cuisine Niagara Flavours: Recipes from Southwest Ontario's finest chefs (Flavours Guidebook and Cookbook) Scandinavian Needlecraft: 35 step-by-step projects to create the Scandinavian home Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Authentic Norwegian Cooking: Traditional Scandinavian Cooking Made Easy Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) Chefs in the Market Cookbook: Fresh Tastes and Flavours from Granville Island Public Market (Cooking (Raincoast)) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Sri Lankan Flavours: A Journey Through The Island's Food And Culture Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking Welcome to Korean Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Korean Recipes (Korean Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock Cooking, Cookbook [#8]) Kitchen of Light: The New Scandinavian Cooking Fire TV: Fire Stick: The Ultimate User Guide to Fire Stick To TV, Movies, Apps, Games & Much More (how to use Fire Stick, streaming, tips ...

(User guides, internet, free movie Book 2) How to Install Kodi on Fire Stick: Install Kodi on Fire Stick: Step-By-Step Instructions with Screen Shots! (2017 Kodi User Guide, fire tv stick, kodi book, kodi fire tv stick, kodi stick) All-new Fire HD8 and Fire HD10 Tips, Tricks, and Traps: A comprehensive user guide to the new Fire HD8 and Fire HD10 tablets

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)