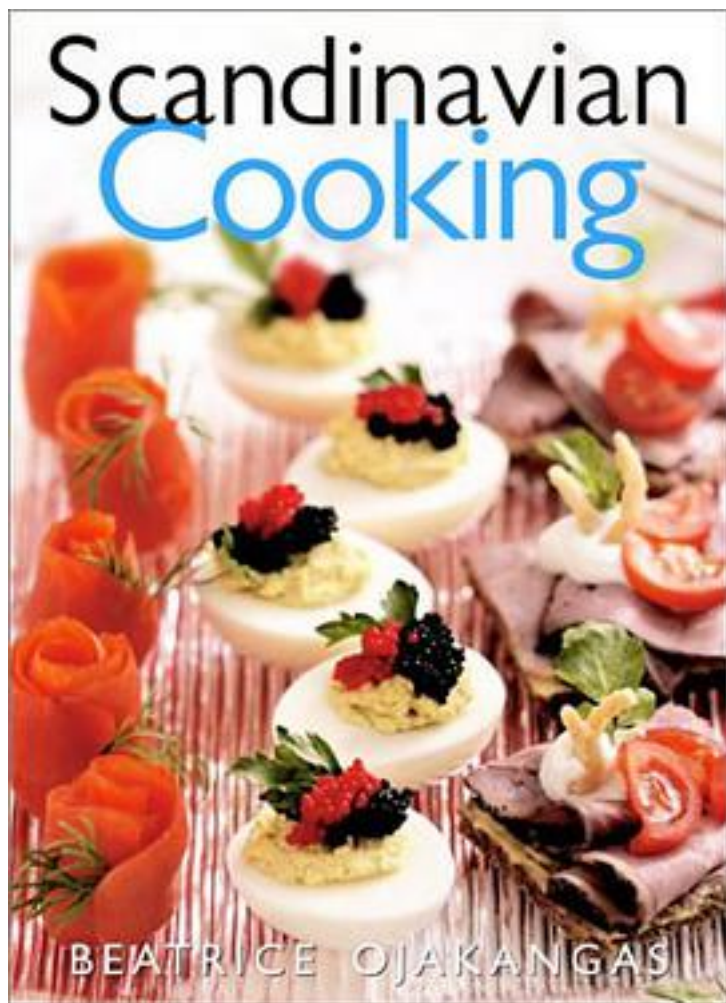


Scandinavian Cooking



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Traditional Scandinavian home cooking now in paperback Beatrice Ojakangas brings to life the cuisines and customs of Norway, Sweden, Finland, and Denmark, countries

that share borders and bounty. Danes lead with smorrebrod (an open-faced sand-wich), which may be topped with cheese, green pepper, and sliced fresh strawberries. Finns specialize in earthy, chewy whole grain bread. Norwegians have wonderfully fresh fish and seafood, and the Swedes gave the world smorgabord Ojakangas offers us true Scandinavian home cooking that features the best of what is in season. Scandinavian Cooking provides traditional menus for different occasions and seasons--the Farmhouse Brunch with Buttered Potato Soup, an Old-Fashioned Christmas Smorgasbord with Dip-in-the-Kettle Soup and Norwegian Cream Pudding, and a sumptuous Midsummer's Day Buffet with Salmon-in-a-Crust and Fruit-Juice Glogg. A good Scandinavian cook has a flair for color texture, shape, and simplicity in creating the food that these menus show off to perfection. Beatrice Ojakangas describes her experiences gathering recipes at the tables of friends on her visits to Scandinavia and the beautifully crafted tools and tableware that will help to make the Scandinavian dishes you prepare authentic.

作者介绍:

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