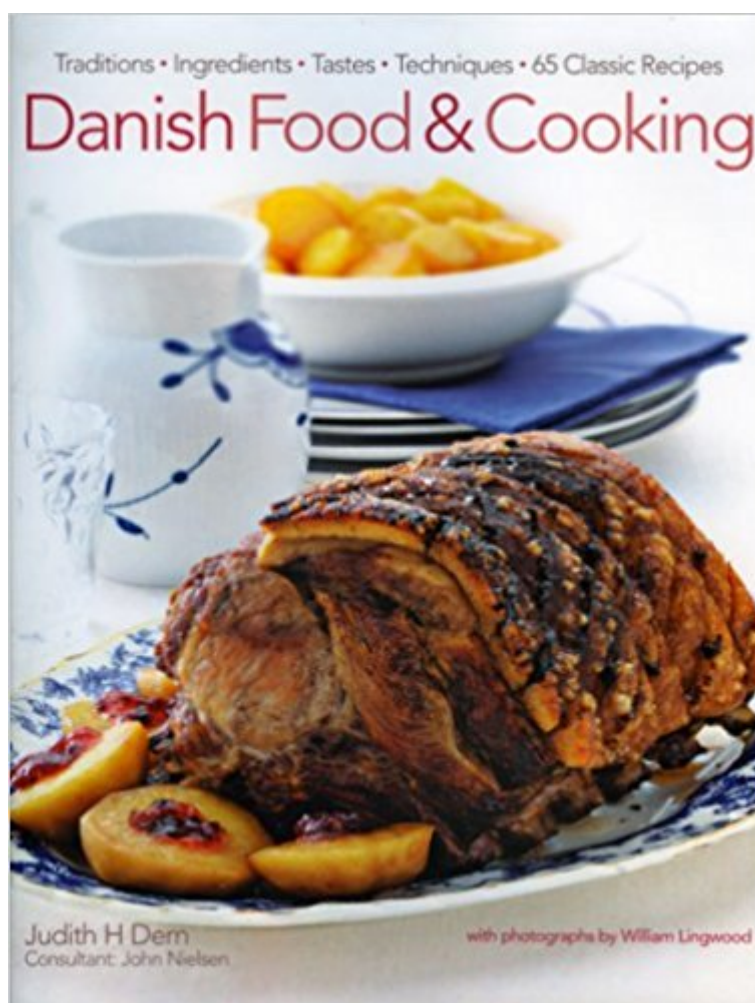


The book was found

Danish Food & Cooking: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes



Synopsis

Traditional Danish food is based around the natural bounty of the land, with fresh fish from the seas and rivers, and delicious pork and dairy products from the animals that graze on its fertile pastures. This beautiful guide to the culinary delights of Denmark includes all the classic favourites, many of which have been cooked in Danish homes for centuries.

Book Information

Hardcover: 128 pages

Publisher: Lorenz Books (September 24, 2008)

Language: English

ISBN-10: 1903141559

ISBN-13: 978-1903141557

Product Dimensions: 9.3 x 0.7 x 11.3 inches

Shipping Weight: 2.2 pounds

Average Customer Review: 4.2 out of 5 stars 5 customer reviews

Best Sellers Rank: #390,762 in Books (See Top 100 in Books) #53 in Books > Cookbooks, Food & Wine > Regional & International > European > Scandinavian

Customer Reviews

If you want traditional Danish recipes this is a comprehensive collection of the classics. Incredible book. I'm half Danish and this is truly an impressive cookbook. It's got it all. The photos are beautiful too!

This Danish cookbook is just what I've been looking for! It's gloriously illustrated, has both weight and volume in the instructions, and goes beyond the stereotypical herring and potatoes stuff! There are recipes for pork loin with apples and prunes, salmon steaks with warm potato salad, rack of lamb, red berry soup, and an entire chapter devoted just to open-faced sandwiches. Now, frankly, I AM a big herring fan, so I was happy to see a recipe for herring in tomato sauce, too. But if you're not, you could spend your whole time in the dessert chapter (Mazarins! plum cake! rice pudding!) and still feel like you're getting your money's worth. Since I can't jump on that SAS flight to Copenhagen as often as I'd like, I'm looking forward to recreating my favorite Danish meals with Judith Dern's book. Smorrebrod, smorrebrod, smorrebrod!

Exploring my Danish heritage....I found familiarity with the receipes found in this cook book!

Excellent source for foods and history of the Danish ancestor!

Fantastic book. Thanks.

After giving some of these recipes a second change I have modified my review. There are good recipes but a cook should be well skilled and ready to modify cooking times. Although I had a brief discussion with a promoter of the book, I stand by my claim that some times are off and some instructions could be clearer. (My oven temperature is fine) Moreover, American terms are not offered for some ingredients but American measurements are given. I like that weight for ingredients is offered. The pictures are good and the introduction was brief but entertaining. If you are looking for an ATK version of Danish cooking this is not that type of cookbook. There are no quick methods offered or alternatives. However, you will make good food.

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