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Scandinavian Comfort Food: Embracing The Art Of Hygge



Synopsis

The Scandinavians excel at comfortâ ” family, friends, a good atmosphere, long meals, relaxation, and an emphasis on the simple pleasures. They even have a word for this kind of coziness that comes with spending quality time in hearth and home when the days are short: "hygge". Trine Hahnemann is the doyenne of Scandinavian cooking, and loves nothing more than spending time in her kitchen cooking up comforting food in good company. This is her collection of recipes that will warm you up and teach you to embrace the art of hygge, no matter where you live.

Book Information

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Customer Reviews

"Trine Hahnemann's latest book attempts to translate hygge into the kitchen through 130 or so recipes for Scandinavian comfort food. . . There are sections on holiday food (a yule log), requisite recipes for rye bread, kringle, Danishes and even marzipan-filled Easter eggs. The photography (by Columbus Leth) is lovely, which helps the whole hygge thing quite a bit too. In other words, it's a very cozy book, with very cozy recipes. Hygge achieved." - Amy Scattergood, The Los Angeles Times

"What makes Hahnemann's book unique is that while hygge might be a trend, there's nothing about her recipes that are scream "food trend." This is a woman who believes in cooking good, whole foods, and serving it to the ones she loves. Just flipping through the pages, you get a feel for the Scandinavian seasons, of the light meals that are made for enjoying long summer nights and the heartier winter dishes that will always be accompanied by flickering candles. This book is perfect for anyone looking to incorporate not only more Scandinavian food into their diet, but healthier, wholesome recipes that make you feel good." - Anna Brones, Paste Magazine

A chef and food writer, Trine Hahnemann is an enthusiastic advocate for sustainable solutions, organic sourcing, and food cooked with love. With her great knowledge of Danish food and food culture, she writes for and appears regularly in the media in America and Britain. Trine has written ten cookbooks in her native Danish and four in English: *Scandinavian Baking*, *The Scandinavian Cookbook*, *Scandinavian Christmas*, and *The Nordic Diet*.

Best gift off my wish list from my sweet hubby! This is an excellent book of Scandinavian comfort food! It's beautiful! Her recipes are absolutely delicious! The recipes are very modern and surprisingly healthy. Well, with the exception of her very decadent baked goods. ;) Lots of measurements are given by weight, so you need a kitchen scale to prepare these. Pictured below: 1) Summer Frikadeller (meatballs with an herbed yogurt dip) - p67 and Classic Potato Salad - p163. We loved this dinner. Terrific meatballs and the best potato salad I've ever had. 2) Poppy Seed Danish - p278. Delicious! They're wonderfully flaky and buttery. They make the house smell lovely. And they're on the table in about 1 hour and 45 minutes. --It calls for fresh yeast. If you're not used to that, those are sold in little cubes in the refrigerated section, usually by the feta and blue cheese. 3) Fishcakes with Herb Sauce and Mint Fried Potatoes - p68, with Cucumber Salad. Fabulously tender fishcakes, and we loved the unusual addition of mint in the potatoes. She advises to serve with cucumber salad, but doesn't provide a recipe, so I just dressed them in white wine vinegar, salt and pepper, sugar, and fresh parsley. 4) Kale and Pancetta Tart - p194. Delicious! And there's a huge bunch of kale in it! 5) Meringue Layer Cake - p246. Divine! 6) Nordic Quinoa Salad - p168. Delicious. The apples and honey mustard bring a lovely sweetness to the quinoa and kale. 7) Spicy Pumpkin Soup with Croutons - p134. Yum! Extremely flavorful!! can't wait to try the rest!-- This book has me very curious about her Christmas and Baking books. They both have great reviews. If you have both, please leave a comment for me letting me know which you favor. :)

Tina Hahnemann's book is such a delight. Her recipes cover every meal deliciously and the photos really make it all do-able. This book reminded me of my mor mor and the wonderful hospitality she shared with her guests. Yes, the art of hygge is alive and well and Trine helps us carry on! Mange Takk!

great

Every recipe I have tried so far has been amazing. Some of the steps are a bit superfluous, but they

are easy to figure out. I have been asked for the recipe for the dishes that I have made and shared with friends. It is a fantastic guide to rich delicious winter food.

Hahnemann is my wife's favorite food writer, and that's really the best way to describe her. Her cookbooks do so much more than just list a bunch of recipes; Hahnemann always provides fantastic photographs and the context behind each of the dishes included in her books. We have 3 of her books, and so far haven't seen a single duplicate recipe among them.

I own hundreds of cookbooks and this is absolutely one of my favorites.

Great

The way the book is made actually hurts the beauty of the photography. I know it's an aesthetic thing but I think even a paperback gloss would have been so much more beautiful. The flat matte dulls the colors - online it looks lovely but in person it's dull which sucks because I know it's gorgeous. Also, the matte cover - I received mine new but it was beat up on all the corners and sides which gives an idea of the natural wear and tear. LOVELY recipes. Beautiful book. Highly recommend - just wish it was presented better!!

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