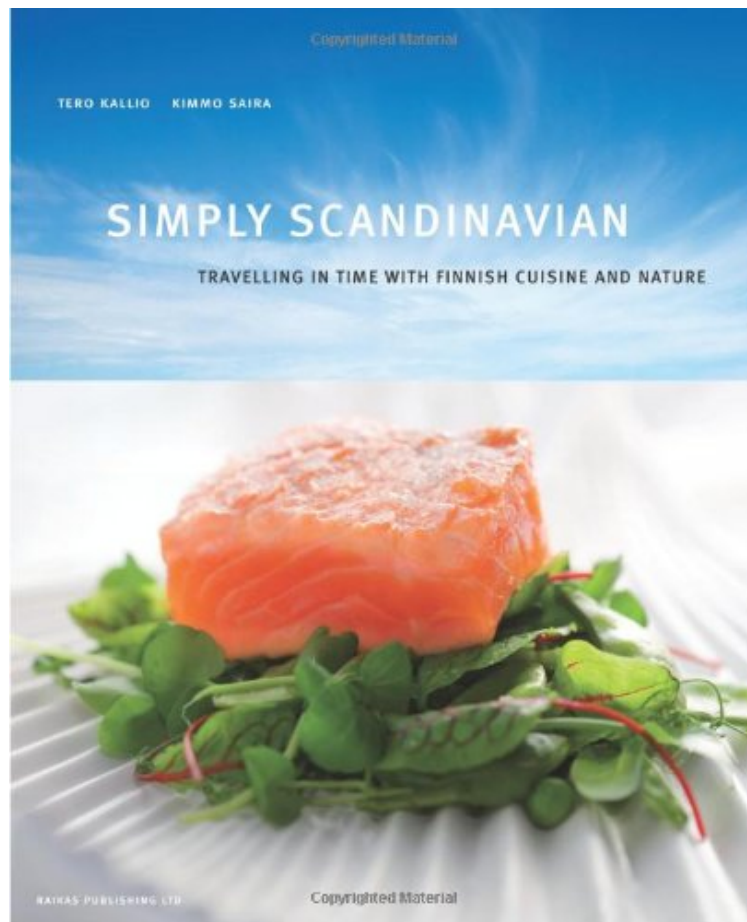


(Download free pdf) Simply Scandinavian: Travelling Through Time with Finnish Cuisine and Nature

Simply Scandinavian: Travelling Through Time with Finnish Cuisine and Nature

Tero Kallio, Kimmo Saira

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Tero Kallio, Kimmo Saira : Simply Scandinavian: Travelling Through Time with Finnish Cuisine and Nature before purchasing it in order to gauge whether or not it would be worth my time, and all praised Simply Scandinavian: Travelling Through Time with Finnish Cuisine and Nature:

0 of 0 people found the following review helpful. Simply Scandinavian By sara-tl I love food, so as soon as I saw the gorgeous piece of salmon nesting on a bed of greens on the cover of "Simply Scandinavian, Traveling In Time With Finnish Cuisine And Nature," I was excited to get my hands on a copy. While I have to admit I didn't have a clue about Finnish cuisine, that picture was enough to pique my interest. I was thrilled when I discovered that this cookbook is more than a collection of Tero Kallio's recipes. It's a stunning book that will teach you a bit about Finland through images and food. Good food engages all of the senses and Kimmo Saira's pictures will have you drooling in anticipation as you flip through. Another thing I really appreciate is the way this collection is organized. Anyone who has had the pleasure of picking a tomato off of the vine in the summer can tell you the importance of eating seasonally

and this book guides you through all four seasons on a culinary journey. While pretty pictures are nice, what really counts in the end is the food you produce and both items I made were fantastic. Since it's been nearly 100 degrees every day, I started with the Lemon and Lime Sorbet, which was easy and refreshing. While I sadly couldn't track down the Sal Ammoniac squares need to make the accompanying sauce, it was fantastic by itself. Hopefully I can find that missing ingredient in the future to enjoy it as intended by the author. Regardless, it was a quick and easy summer dessert. I also couldn't resist trying the Grilled Raw Spiced Salmon with a green pea salad. It's a fantastic summer dinner because you don't need to turn on the stove for more than a couple of minutes. I loved the horseradish cream which is reminiscent of wasabi, but offered a fresh burst of flavor thanks to the green peas. Both recipes were easy to follow and the results were well received by everyone. The only thing I should point out for those of you who are used to American cookbooks is that the ingredients are measured using the metric system. While nothing I made required exact measurement and I'm used to converting because of my work, you may have to take an extra five minutes to figure out how much of everything you'll need before starting for recipes requiring precision. From what I've made so far, it will be worth it! After reading through this beautiful book and trying a couple of recipes, I'm sold on the food of Finland. While I most likely will not be serving Reindeer with Cloudberries at my next dinner party, there are a number of recipes I'm looking forward to trying out. Plus, even though some of the ingredients may be difficult to find here, I think the techniques and concepts will translate to my local ingredients just fine!

0 of 0 people found the following review helpful. A delectable look at Finnish cuisine By Darcy O "Simply Scandinavian - Travelling in Time with Finnish Cuisine and Nature" by Tero Kallio and Kimmo Saira is a feast for the eyes and the stomach. The authors claim to take readers on a journey of two dimensions: tastes and time. Boy, do they succeed. The gorgeous photography sets off the more than 40 recipes included in the book. Kallio and Saira divide the recipes by season, and further by appetizers, main courses and desserts, with accompanying photos of the recipes and Finnish scenery. The authors point out that "Simply Scandinavian" is a picture book and that the recipes, some of which combine the old and new, are mostly Finnish dishes with a smidgeon of Italian, Russian and other cuisines thrown in. Readers will learn how to prepare dishes of reindeer, rabbit, salmon, crayfish, beef, lamb, cep mushrooms and more. I did have to look up some of the ingredients in the recipes because I was unfamiliar with them. With each recipe, the authors recommend a beverage ranging from pinot noir to champagne to cold milk to specialty drinks, etc. One of the recipes that sounds interesting is reindeer with cloudberries. I would like to try that someday if I were to visit Finland. Some of the dessert and drink recipes like the rhubarb smoothie and blueberry cheese-cake I may attempt to create at home. In sum, "Simply Scandinavian" is a breathtaking picture book that readers will enjoy for both the recipes and photography. I recommend it wholeheartedly.

0 of 0 people found the following review helpful. The best gift for Scandinavian lovers By Liisa I recommend this book as a gift for anyone who is into Scandinavian culture, design, nature etc. The recipes are a great mixture of tradition and modern, and the pictures are absolutely beautiful. The book serves well as a coffee table book which people will love to flick through again and again but I warmly recommend trying out the recipes too, you will amaze your friends with these fantastic tastes and love the Scandinavian experience, I promise.

Simply Scandinavian presents modern takes on traditional Scandinavian recipes, combining time-tested Finnish food preparation with twenty-first century taste. The recipes are organized by time of year--appetizers, main courses, and desserts for Spring, Summer, Autumn, and Winter. The authors have arranged the book to take the reader through a year of Scandinavian recipes, pairing gorgeous four-color photographs of Finland's landscape--from the archipelago in the south to the harsh wilderness of Lapland--with mouthwatering food photography. Many of the recipes open-mindedly integrate the past and the present, such as the recipe for rye cannelloni served in consomme; it contains a pinch of hard times in Finland, a dash of modern universal cooking, and a smidgeon of national romanticism. The shape comes from Italy, the filling from a Finnish meat pie, and the dough from the Karelian pastry from eastern Finland. Simply Scandinavian is a treat for adventuresome home cooks or anyone looking to escape into the beautiful landscapes and delectable flavors of Scandinavia.

About the Author Tero Kallio and Kimmo Saira are the previous authors of two cookbooks published only in Finnish. They both reside in Helsinki.