

## Fika Swedish Coffee Recipes Pastries

Swedish Fika Christmas Baking Bronte at Home: Baking from the Scandi Kitchen In Search of the Best Swedish Choklabbollar: A Southeast Asian Falls in Love with Fika Scandi Kitchen: The Essence of Hygge Best Served Wild Bakeland Everyday Dorie Di Bruno Bros. House of Cheese The Sugar Hit! Paris Pastry Club Scandi Kitchen: Fika and Hygge Live Lagom North The Great Scandinavian Baking Book The Little Swedish Kitchen Fire and Ice Scandi Kitchen Christmas The Little Book of Fika Swedish Cakes and Cookies Fika Swedish Desserts Fika Sweet and Savory Swedish Baking Smorgasbord Modern Scandinavian Baking Scandinavian Baking The Fruit Forager's Companion The Scandi Kitchen Hot Cheese The Culinary Cyclist Scandinavian Classic Baking Scandinavian Comfort Food Scandinavian Gatherings Lagom: The Swedish Art of Living a Balanced, Happy Life Roast Chicken and Other Stories The Nordic Baking Book The Nordic Kitchen Scandi Bites Ostro

### Swedish Fika

Brontë Aurell shares her love of home baking and welcomes you to experience the warmth of her kitchen with this comforting collection of bakes and treats from Scandinavia. From a batch of buns to a show-stopping Othello layer cake, Brontë's recipes inspire the feelings of pure delight that baking at home can bring. Try Brontë's Daim Cookies - wonderfully gooey and filled with pieces of chocolate-coated almond toffee. The Trays and Rolls chapter includes super-soft Rye Flat Rolls and Lemon and Blueberry cake. Try one of the Everyday Cakes such as Mamma Lena's Apple Pie or Tosca cake, a love story between almonds and buttery caramel. Brontë introduces Fancy Fika and Celebration Cakes including a truly delicious Rye Layer Cake with Cherries or the indulgent Mini Liquorice Pavlovas, Cremelinser and Éclair with Marzipan. There are recipes for buns, breads and crispbreads, as well as a host of treats sure to fill you with all the joy of home baking. Bronte at Home is a compilation of previously published favourites plus a host of new recipes.

### Christmas Baking

FIKA is a Swedish word meaning to meet up for a cup of coffee or tea over something delicious. It is also the word for the delicious treats themselves. Swedes traditionally stop twice a day for fika: taking a much-needed break from the daily grind. People fika with family, colleagues, friends, children, and even go on fika dates. HYGGE (pronounced hue-guh) is a word that originated in Norway but is now mainly used in Denmark. It means "a sublime state of cosiness you feel when you are with loved ones and nothing else matters". Hygge can be enhanced by the addition of a log fire, a good movie, a cup of something warm, and a sweet treat - hence the ideal combination of the two terms. Chapters are divided into Biscuits and Cookies, Tray and No bakes, Everyday Fika, Little Fancy Cakes, Celebration Cakes, and Bread and Batters. This beautifully illustrated, authentic guide is a celebration of Scandinavian baking in all its glory. It is evocative of cosy days shared with friends, slowing down and taking the time to enjoy simple, homemade, wholesome pleasures - encouraging a lifestyle to aspire to. With features on special Scandi winter celebrations, their baking traditions and how to

bring fika and hygge into your life.

## **Bronte at Home: Baking from the Scandikitchen**

Swedish Cakes and Cookies has become a modern classic since it was first published in 1945. Modernized and improved over the years, today's full-color edition, with beautiful photographs of each recipe, contains nearly 300 recipes. Some, such as Berry Muffins, Coconut Macaroons, Linzer Torte, and Jelly Doughnuts, may be familiar, while others, such as German Lemon Cake, Almond Meringues, Truffle Tarts, and Toffee Crunch Torte, are deliciously unique. Gluten-free, egg-free, and sugar-free recipes ensure that this book is accessible to all dessert lovers. Beginners and experts will be reminded that baking is both easy and enjoyable when they read the practical advice and step-by-step instructions in each section. Swedish Cakes and Cookies is an essential resource for any home baker, and for anyone who loves to meet with friends for coffee and cake.

## **In Search of the Best Swedish Chokladbollar: A Southeast Asian Falls in Love with Fika**

Discover fresh, Nordic family cooking with this book from Noma co-founder Claus Meyer. With its focus on good, seasonal ingredients and lightness of touch, Nordic cuisine is perfect family food. In this book, Claus Meyer brings the ethos that built Noma into the world's best restaurant into the home with easy-going, accessible dishes that will fit seamlessly into family life. The book is divided into four seasonal chapters so that you can get the most from the food and flavours in season. There are also features on food from the wild, including chanterelles, dandelions and blackberries. With recipes including Creamy Root Vegetable Soup with Crispy Bacon, Braised Pork Cheeks with Beer and Plum Vinegar, Pan-fried Mullet with Cucumber and Peas in Dill Butter and Rhubarb Cake you can bring the delicious flavours of the Nordic countries into your own kitchen.

## **ScandiKitchen: The Essence of Hygge**

### **Best Served Wild**

'A joy to behold' Yotam Ottolenghi Join Rachel Khoo on a delicious journey through the Swedish year . . . From spring picnics on the archipelago and barbecues at the summer cabin, to cosy autumnal suppers and dark snowy winters filled with candlelight, gingerbread and glögg. Complete with stunning location and food photography, Rachel's new cookbook lets you in on what the Swedish like to call Lagom . . . the art of not too little, not too much but just the right amount. Learn how to cook beautiful, fuss-free food . . . With over 100 recipes, Rachel explores Sweden's simple and balanced approach to cooking, celebrates their best-loved ingredients and reveals a must-try cuisine that is about far more than just meatballs, fika and cinnamon buns . . . \_\_\_\_\_ Inside you'll discover recipes from the Swedish summer, perfect for yours, food for autumn, through to winter, taking you all the way to spring . . . · POACHED CHICKEN WITH QUICK PICKLED STRAWBERRY SALAD. Or replace the chicken with grilled halloumi cheese

for a delicious vegetarian alternative. This is the ultimate barbeque salad. • PEAS, POTATOES AND CHICKEN IN A POT. The one dish delight: the summer comfort food that's perfect for midweek. • MIDSUMMER MERINGE CROWNS. The Swedes have been wearing flower crowns long before the festivals, so why not make the edible kind for parties or puddings? • PLUM TOSCA CAKE. This Swedish favourite, named after Puccini's opera is filled with tart plums and sweet almonds. \_\_\_\_\_

'I am so ready to race home and devour these fun, effortless and beautiful recipes that just beg to be cooked' Melissa Hemsley 'The magic of Sweden's beautiful seasons comes alive . . . a real celebration of seasonal Swedish home cooking and tradition with Rachel's trademark inspirational twists!' Donal Skehan

## **Bakeland**

Turn up the heat, it's time to get cheesy! The cookbook *Hot Cheese* celebrates the magical combination of heat and cheese in over 50 recipes. Whether melted between crusty bread, baked until browned and bubbly, or fried for the perfect crunch-to-ooze factor, there are limitless ways to enjoy the thrill of hot cheese. • Includes no-fuss snacks, hearty and healthy-ish meals, and party favorites • Features twists on beloved classics and inventive, cheesy combinations • Filled with bright and stylish photography to satisfy any cheese lover Melt over delectable recipes like Easy Poutine, Smoked Gouda Chicken Cordon Bleu, and The Best Nachos in the World. This cheesy cookbook also features handy guides to throwing your own fondue or raclette party. • Filled with plenty of guilty pleasures, kid-friendly recipes, and crowd-pleasers, this is the perfect book for anyone who loves cheese and comfort food. • Good for newbie chefs, parents who cook for picky kids, and hosts who want to serve something they know everyone will enjoy. • You'll love this book if you love books like *The Mac + Cheese Cookbook: 50 Simple Recipes from Home* by Allison Arevalo and Erin Wade, *QUESO! Regional Recipes for the World's Favorite Chile-Cheese Dip* by Lisa Fain, and *World Cheese Book* by Juliet Harbutt.

## **Everyday Dorie**

By the award-winning English food writer of *The Good Cook*, a cookbook full of essays and recipes that offer a fresh, satisfying take on familiar favorites. In England, no food writer's star shines brighter than Simon Hopkinson's, whose breakthrough *Roast Chicken and Other Stories* was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkinson shares his unique philosophy on the limitless possibilities of cooking. With its friendly tone backed by the author's impeccable expertise, this cookbook can help anyone—from the novice to the experienced chef—prepare down-right delicious cuisine...and enjoy every minute of it! Irresistible recipes in this book include Eggs Florentine, Chocolate Tart, Poached Salmon with Beurre Blanc, and, of course, the book's namesake recipe, Roast Chicken. Winner of both the 1994 Andre Simon and 1995 Glenfiddich awards (the gastronomic world's equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients. "The man is the best cook in Britain!" —Telegraph UK "Roast Chicken and Other Stories, packed with

homely native dishes, was recently voted the country's [UK's] most useful cookbook of all time by a panel of 40 experts." —R.W. Apple Jr., *New York Times*  
"The recipes and writing are pure genius, from start to finish. *Roast Chicken and Other Stories* belongs in every kitchen and on every bedside table." —Nigella Lawson

### **Di Bruno Bros. House of Cheese**

A world of steamed-up kitchen windows against a frosty backdrop, delicious Danish pastries, crusty dense breads and creamy layer cakes is summoned up in Trine Hahnemann's spectacularly beautiful new book, *Scandinavian Baking*. Cakes abound, with every kind of Danish pastry you could ever wish for, a cookie for every occasion, mouthwatering layer cakes, coffee cakes, cream buns plus snippets of baking history, so you can learn all you need to know about Scandinavian baking. Divided into two main sections on cakes and breads, sandwiched between features on Midsummer and Christmas, this is the ultimate compendium on authentic Scandinavian baking with a modern twist.

### **The Sugar Hit!**

Whether it's delicious Kransekake (Swedish almond cake with icing), crunchy Knapriga Sirapskakor (syrup cookies), or classic Vaniljkringlor (vanilla biscuits), these desserts represent the finest of Swedish traditional sweets. Swedish pastry chef Cecilia Vikbladh offers eighty of her irresistible recipes, with mouthwatering color photographs illustrating the final results. Comforting and diverse, these treats will satisfy any sweet tooth. At-home bakers can now gain further insight into Swedish culture by enjoying their most coveted desserts.

### **Paris Pastry Club**

"A festival of beautiful bakes and stunning photos." Review of *ScandiKitchen: Fika & Hygge*, *Good Housekeeping Magazine*. Let Brontë Aurell of The ScandiKitchen Café show you how to celebrate your Christmas Scandi-style by sharing her delicious recipes and family traditions with you. Anyone who has ever been in Scandinavia in December will know that Scandinavians really love Christmas. From huddling up in candlelit snowed-in cottages to consuming glögg at every opportunity, Christmas is peak-hygge season all over Norway, Sweden and Denmark. Everything reverts back to tradition once Advent Sunday has come along. From saffron scented bakes to 'gingerbread spice in everything!', Christmas is the time to break the never-ending darkness with edible treats and joyful feelings. Scandinavians visit friends and families taking along something home baked to share. They have Jul-Smörgåsbord parties where old and young celebrate with a spread of traditional dishes and delicacies. Everything they do for Jul is centred around food, tradition and home comforts. Join Bronte and feel the warmth, even when it's cold outside!

### **ScandiKitchen: Fika and Hygge**

The James Beard Award-winning and *New York Times* magazine columnist shares

the irresistibly informal food she makes for her husband and friends.

### **Live Lagom**

"From home design and work-life balance, to personal well-being and environmental sustainability, author Anna Brones presents valuable Swedish-inspired tips and actionable ways to create a more intentional, healthy lifestyle. Instead of thinking about how we can work less, lagom teaches us to think about how we can work better."--

### **North**

Elevate your coffee break to a true Swedish fika with these delightful recipes for cookies, cakes, pies, tarts, buns, breads, soups, and more! The Swedish tradition of Fika is a bit like British tea time, except that it features a great cup of coffee rather than tea and evokes feelings of a cozy cafe with a good book, a slice of moist almond cake, perhaps a cinnamon bun fresh out of the oven. Fika is a chance to take a break in the midst of a busy day to savor the sweet things in life. Milo Kalén shares the delights from her own Kaka på Kaka café in Sweden, offering a delightful collection of recipes for sweet and savory treats. Fika may be famous for its traditional baked goods, but Kalén also includes comforting lunch dishes such as Vegetable Gratin featuring roasted carrots, parsnips, and leeks smothered in grated cheddar and Tomato Soup with homemade dumplings. Find recipes including: Jam Thumbprints, filled with a dollop of raspberry jam Oat lace cookies, which are gorgeous stacked in a glass jar Mazarin Cake with layers of grated almonds, raspberry jam, and short crust pastry Butter Wreath made of cinnamon rolls shaped into a wreath and baked to a golden brown Rye rings, which are a bit like bagels and delicious served with smoked salmon Cauliflower soup, a smooth and creamy soup with a kick Salad with chèvre and pan-fried plums And more! Pour a cup of coffee and flip through the sumptuous pages of Swedish Fika. The beautiful photographs and easy-to-follow recipes will inspire you to take more breaks to enjoy a homemade cookie, a slice of pie, or a bowl of comforting soup.

### **The Great Scandinavian Baking Book**

This accessible and entertaining introduction to Scandinavian food contains over 80 recipes to try at home, developed by Bronte Aurell, owner of the popular ScandiKitchen Cafe in London's bustling West End.

### **The Little Swedish Kitchen**

Winner — IACP 2019 Reference & Technical Cookbook Award From apples and oranges to pawpaws and persimmons Half of the fruit that grows in yards and public spaces is never picked or eaten. Citrus trees are burdened with misshapen lemons, berries grow in tangled thickets on the roadside, and the crooked rows of abandoned orchards fill with fallen apples. At the same time, people yearn for an emotional connection that's lacking in bland grocery store bananas and tasteless melons. The Fruit Forager's Companion is a how-to guide with nearly 100 recipes devoted to the secret, sweet bounty just outside our front doors and ripe for the

taking, from familiar apples and oranges to lesser-known pawpaws and mayhaws. Sara Bir—a seasoned chef, gardener, and forager—primes readers on foraging basics, demonstrates gathering and preservation techniques, and presents a suite of recipes including habanero crabapple jelly, lime pickle, pawpaw lemon curd, and fermented cranberry relish. Bir encourages readers to reconnect with nature and believes once the foraging mindset takes control, a new culinary world hiding in plain sight will reveal itself. Written in a witty and welcoming style, *The Fruit Forager's Companion* is a must-have for seekers of both flavor and fun.

### **Fire and Ice**

A savory spin on Swedish baking, pantry, and party cuisine from the coauthor of *Fika*. An illustrated cookbook on the classic breads and savory foods of a Swedish smörgåsbord that can be enjoyed for parties and holidays as well as for snacking and small meals. Includes traditional and contemporary Swedish recipes for dishes such as Rye Bread, Chicken Liver Pate, Elderflower Cured Trout, Fresh Cheese, Swedish Deviled Eggs, Buttery Red Cabbage, and infused aquavit liqueurs.

### **Scandikitchen Christmas**

### **The Little Book of Fika**

'Why are Scandinavians constantly topping the happiness table?' 'How do you get more Scandi-style in your life?' 'Just how do you use lagom?' Like her viking ancestors before her, Brontë Aurell left Denmark to explore the world beyond home shores and in her travels has come to understand the fascination with her kinfolk, as well as seeing the idiosyncrasies of the Scandinavian lifestyle that locals take for granted. Whether you want your apartment to look like it belongs in Copenhagen, to workout like a Norwegian or adapt to saunas like a Swede, this is the ultimate insider's guide to the countries of the North. Full of inspiration and ideas, how tos and recipes to help you experience the very best of Scandinavian design, philosophy, cookery and culture. With a signature wit and a keen eye for detail, travel alongside Bronte through fjords and mountains, farmlands and cities to better understand these three nations and what makes each one so unique. So get outdoors, learn the life lesson that there's no such thing as bad weather (only bad clothing) and you may discover your inner Scandi sooner than you think.

### **Swedish Cakes and Cookies**

Discover the essence of hygge as revealed by Brontë Aurell, Danish owner of London's ScandiKitchen in this honest and thoughtful guide, which also features some of her favorite recipes from her books, *The Scandi Kitchen* and *Fika & Hygge*, to help you enjoy a "hyggelig" time. Hygge is in the zeitgeist, but what is it, how do we bring hygge in our lives and why are we so captivated with this Danish word? According to Brontë it is really not complicated and doesn't involve spending vast amounts of money on candles or blankets... in its purest form it is simply about appreciating life. Explained in 12 entertaining chapters interspersed with recipes, you will learn first about the origins of the word hygge (old Norse) and then how to

embrace it with essays on: Hygge and the Basics, Hygge and Happiness, Hygge and Sharing, Hygge and Baking, Hygge and Darkness, Hygge and Light, Hygge and Time, Hygge and Stress, Hygge and Soul, Hygge and Nature, Hygge and Stuff and Hygge and Your Home. Hygge is a completely psychological and emotional state of being. Whether it's going for a long walk or baking and sharing a cake with friends, when you carve a pocket of time in your day, hygge can often be found. Remembering to appreciate and experience the moment will help you find your very own hygge.

### **Fika**

Sarah Coates, blogger behind the award-winning [thesugarhit.com](http://thesugarhit.com), is a baking genius. Sarah's first book, *The Sugar Hit!*, introduces us to her fabulous cookies, cakes, pancakes, doughnuts, ice creams, brownies, drinks, cupcakes, pies and heaps more. She's compiled her most ass-kicking recipes with the goal of bringing ridiculously spectacular, chocolate-coated, sprinkle-topped, pastry-wrapped, deep-fried, syrup-drizzled sweets into your life and kitchen. Sarah's got you covered from first thing in the morning to the middle of the night. Wake up to Blueberry Pancake Granola, take a break with a couple of Choc Chip Pretzel Cookies, or recharge with a Cherry Hazelnut Energy Bar. Or hey, why not just blow the lid off the place with a Filthy Cheat's Jam Donut? *The Sugar Hit!* is divided into 6 fun chapters: Breakfast & Brunch Coffee Break Healthy Junk Midnight Snacks Party Time Happy Holidays Grab some sugar, butter, flour, chocolate and eggs and you're just a cream, sift, melt and crack away from creating delicious snacks, cakes and desserts.

### **Swedish Desserts**

Peek behind Philadelphia's largest and oldest cheese counter for a lively guide to pairing cheese with everything from beer and cocktails to olives and charcuterie. The store's resident cheese blogger, Madame Fromage, brings to life 170 of the world's greatest artisan cheeses, drawing on stories and knowledge from the store's third-generation owners. The book offers 30 recipes, from Cheddar Ale Soup to Rogue River Sushi, along with a dairy lexicon, notes on how to taste cheese, and a variety of themed boards: a Fireside Party, an All-Goat Blow-Out, and a selection of Desk Bento. Beautiful four-color photographs serve to put names with wheels and wedges of cheese.

### **Fika**

The Christmas season is a magical time—sleigh bells ringing, puffy snow flurrying, a cozy fire crackling, and wonderful aromas coming from the kitchen as families make yummy Christmas treats. *Christmas Baking* will make the holiday season even more magical with fun and simple recipes that are sure to become Christmas traditions in every home. Prominent Swedish pastry chef Mia Öhrn offers thirty-eight of her amazingly creative and delicious recipes for cakes, cookies, candies, truffles, cupcakes, tarts, and breads that are tasty, colorful, fun, and decorative. Learn how to build and decorate the perfect gingerbread house, create marzipan elves, make toffee sticks, ginger-flavored chocolates, a gingerbread bowl, fig pie,

and decadent chocolate cake with blood oranges. Aside from the sweets, Öhrn includes recipes for a fruit and nut bread, saffron bread, and poppy crisp bread. Along with the recipes, the author provides helpful hints for choosing the best ingredients, gives you valuable baking tips and decorating ideas, and shows you how to properly preserve your finished creations. The beautiful photographs of the delightful treats and winter scenes by Ulrika Pousette make Christmas Baking a very special book filled with treats that everyone will love.

### **Sweet and Savory Swedish Baking**

The first cookbook of its kind, *The Culinary Cyclist* is a gorgeous staple for any kitchen where bicycling and healthy, delicious food are priorities. This lovingly illustrated cookbook is your guide to hedonistic two-wheeled living. Recipes are all gluten free and vegetarian. Decadent basics such as a creamy sea salt chocolate cake and baked eggs in avocado halves are paired with cheerful instructions for gracefully hosting a dinner party, gifting food, bulk shopping by bicycle, and two-wheeled picnics. The cookbook is suitable for experienced cooks looking to add kitchen flair to their repertoire as well as beginners in the kitchen who want to start out their culinary lives on the right foot.

### **Smorgasbord**

A book with 160 color photos offers 200 new and traditional Swedish recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, Swedish crisp bread (and the jams to spread on them), and more, and features such treats as Strawberry Flan with Toffee Cream and Almond Cake with Elderflower and Fresh Berries.

### **Modern Scandinavian Baking**

While the Danish concept of *hygge* as caught on around the globe, so has *lagom*—its Swedish counterpart. An essential part of the *lagom* lifestyle, *fika* is the simple art of taking a break—sometimes twice a day—to enjoy a warm beverage and sweet treat with friends. This delightful gift book offers an introduction to the tradition along with recipes to help you establish your own *fika* practice.

### **Scandinavian Baking**

Chokladbollar are Swedish chocolate balls. Let Alaine introduce you to her favorite snack through a collection of 30 alternately naughty, healthy and exotic - but always delicious - recipes. Alaine's a global soul and chokladbollar, a constant in her nomadic lifestyle, reflect her culturally diverse upbringing. A recent convert to the Swedish art of *fika*, Alaine is keen to share the virtues of taking time out of our busy schedules to sit down with friends or on your own with a steaming cup of hot coffee and a chokladboll. *Fika*'s about taking the time to reflect on our manic lives and to remember what's important to us. Chokladbollar are the perfect accompaniment to this and are an ideal gift for an old friend, a dinner party dessert or fun activity to create with the kids. Alaine's book is written in a fun and accessible manner, making it a great pick me up after a long day at the office or a

tempting treat for all ages. She has fleshed out the recipes with an investigation of fika culture in contemporary Sweden, complete with city guides and a tour of some of the coolest new coffee bars in town. Scandinavian design's one of the hottest out there right now - this book distills some of that in the art of making these simple yet profound treats.

### **The Fruit Forager's Companion**

Master the art and heart of Scandinavian baking--60+ authentic recipes Now you can whip up a slice of Scandinavian hospitality in the comfort of your own kitchen! Modern Scandinavian Baking is a complete guide for bakers of all levels who want to create the sweet and savory treats of Denmark, Norway, and Sweden. From breads, to pastries, cakes, and cookies, there's a simple and scrumptious recipe to delight everyone in this beautifully designed Scandinavian cookbook. Enjoy contemporary takes on classic bakes, plus a comprehensive guide to stocking your pantry with Scandinavian staples, like rye flour, cardamom, baker's ammonia, and beyond. This Scandinavian cookbook includes: Baker's dozen--Discover 13 simple rules for achieving the best results with the recipes in this Scandinavian cookbook. Regional basics--Learn Scandinavian baking foundations, from the cultural origins of cornerstone foods, to techniques like kneading dough, and essential tools like potato ricers, rolling pins, and pastry brushes. Helpful tips--Get convenient pointers for serving and storing your baked goods, plus tips on how to adjust the recipes in this Scandinavian cookbook for specific allergens. If you've been searching for a Scandinavian cookbook that offers modern twists to the region's traditional baked goods, look no further--this one has you covered!

### **The Scandi Kitchen**

Let Scandinavian Gatherings be your hygge handbook (pronounced hoo-ga) for cozy retreats in the comfort of your own home! With this darling collection of Scandinavian-inspired recipes, crafts, and entertaining ideas, you can turn your home into a stress-free hygge oasis and embrace relaxation the Nordic way. From the creator of the popular Lulu the Baker blog, Scandinavian Gatherings illustrates the Scandinavian spirit of simple pleasures through 10 seasonal, family-friendly gatherings filled with the flavors and traditions of Norway, Sweden, Denmark, and Finland (a region regularly reported as the happiest place on earth!). The book boasts 30 simple craft projects for entertaining and decorating, as well as 40 accessible recipes that put a modern twist on sweet and savory Scandinavian treats. You'll soon be warming your home with the comforting smells of Mom's Maple Pecan Rings, Swedish Meat Pies, Lucia Buns, Hot Chocolate with Homemade Cardamom Marshmallows, and more. With gatherings like Nordic Brunch, Woodland Tea Party, Afternoon Fika, Lucia Day, and Christmas Cookie Exchange, you'll be able to relax with loved ones and enjoy the hygge atmosphere.

### **Hot Cheese**

"In this evocative, fully illustrated cookbook, Darra Goldstein explores the cultural history and culinary traditions of Denmark, Finland, Norway, and Sweden. Lushly photographic and rich in cultural scope, Fire and Ice features 150 aspirational and

achievable recipes that introduce home cooks to the glorious flavors of Nordic cooking."

### **The Culinary Cyclist**

This is the perfect little gift for Scandi fans who want to bring some Nordic charm into their kitchen. With over 60 sweet and savoury recipes for all sorts of snacks, treats, fingerfood, bakes and pastries, it will provide plenty of inspiration for every occasion throughout the year. Doyenne of Danish baking, Trine Hahnemann, shares all her favourite treats in this cute cookbook so that you can make your own delicious cardamom buns, almond cookies, honey bombs, coconut macarons and smoked salmon open sandwiches, among many others.

### **Scandinavian Classic Baking**

A quirky, beautifully photographed collection of delicious and creative Nordic baking recipes inspired by nature. From the Danish concept of hygge (or "coziness") to the Swedish fika (or "coffee break"), when it comes to enjoying the good things in life, the Nordic countries tend to know best. And dessert, Bakeland reveals, is no exception. Written by Marit Hovland, the Norse graphic designer, baker, and photographer behind the popular Instagram account and blog Borrow My Eyes, this gorgeous recipe book is a remarkably innovative homage to the beauty of the world around us that will delight lovers of baking, crafting, nature, and all things Scandinavian. With fifty tempting dessert recipes and 140 stunning color photographs, Bakeland is as much a treat for the eyes as it is for the taste buds. Focusing on purity, season, and quality, Hovland offers a sweet, playful approach to the New Nordic cuisine trend made popular by chefs like Magnus Nilsson. Her belief that "inspiration can be found everywhere" shines through in each of her culinary creations, which replicate the most striking aspects of the natural world. From chocolate sea to pinecone-shaped gingersnaps, Bakeland takes readers on an artful, tasty trip through nature in Norway, season by season. Better yet, each recipe is detailed, precise, and easy to follow, with no special equipment required. With step-by-step illustrated instructions and an emphasis on simplicity, Hovland's approach to baking is as accessible as it is delectable.

### **Scandinavian Comfort Food**

The Scandinavians excel at comfort 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."

### **Scandinavian Gatherings**

If you have never heard of the term "fika" or you are seeking more information on

this cute word, your mind is about to be overflowed with information on this concept that every single one of us should incorporate into our everyday lifestyles. You can have your cake and eat it too! Just be sure to add a cup of coffee, some sweet treats and quality time with others to truly make it a fika! What is not to like? Swamped by the chaos of our everyday hectic lives and full schedules, many of us come home more stressed than when we started our day. We as human beings really do not know the true meaning of simplicity and do not take the time to genuinely appreciate the magical meaning of life itself. Thank goodness the Swedes have us covered! This book is full of valuable information on how to incorporate the Swedish lifestyle into the core of your own home and daily routines. In this book you will find: What fika is and why it is so important, especially to Scandinavian countries. How to TRULY appreciate the means of slowing down and enjoying moments. Delicious Swedish recipes that will kick-start your own fika traditions. Learn how vital coffee is to the everyday lives of the Swedes, and how it can be a crucial staple in your home today. How to enjoy fika not just indoors, but outdoors as well. What fika means for your happiness. And so much more Fika is a practice that is spreading rapidly across the globe; more and more people are becoming knowledgeable of its power and overall simplicity and quickly seeing the benefits of incorporating it into their daily routine. In our fast paced daily lives, we tend to make excuses when it comes to slowing down and actually taking some time out of the days for ourselves. This has to stop! We all need a break. or two, so why not adopt the Swedish practice of fika into our routines. Life is too short not to fika!

### **Lagom: The Swedish Art of Living a Balanced, Happy Life**

Uncover the secrets of the Swedish philosophy of life called Lagom – meaning ‘just enough’. At its core is the idea that we can strike a healthy balance with the world around us without having to make extreme changes, and without denying ourselves anything.

### **Roast Chicken and Other Stories**

In Paris Pastry Club Fanny Zanotti shares her favourite sweet (and a few savoury) recipes – a combination of family classics as well as her own creations, perfected in between blogging and working as a successful pastry chef. Indulge in Fanny’s wonderful food memories from her childhood in France by recreating her grandma’s Spicy almond nougatine, her mama’s melt-in-the-mouth Orange & yoghurt cakes, and Friday-night Crêpes straight from her papa’s crêperie. Fanny’s own recipes feature a range of sweets, like the Earl Grey tea weekend loaf – essential for rainy Saturdays, to a comforting One-bowl tiramisu, and the Almost-instant chocolate fondant cake, ready in a flash. For more extravagant celebrations there’s an impressive Pistachio and cherry cake, a decadent Salted caramel & milk chocolate an pâtissier, and a delightfully pink and fruity Peach Melba Charlotte. Throughout the book, Fanny offers cheat’s tips on how to make the perfect sugar syrup, prove dough, use a piping bag, whisk egg whites like a pro and more. Whimsical and charming, with beautiful photography throughout, Paris Pastry Club will give you the confidence to release your inner pastry chef, and is a must for anyone who loves to bake.

## **The Nordic Baking Book**

The acclaimed chef featured in the Emmy-Award winning US PBS series *The Mind of a Chef* and the Netflix docuseries *Chef's Table* explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers. Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozier with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In *The Nordic Baking Book*, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. The 100 photographs in the book have been shot by Nilsson - now an established photographer, following his successful exhibitions in the US. From the publisher of Nilsson's influential and internationally bestselling *Fäviken* and *The Nordic Cookbook*.

## **The Nordic Kitchen**

An illustrated lifestyle cookbook on the Swedish tradition of fika--a twice-daily coffee break--including recipes for traditional baked goods, information and anecdotes about Swedish coffee culture, and the roots and modern incarnations of this cherished custom. Sweden is one of the world's top coffee consuming nations, and the twice-daily social coffee break known as fika is a cherished custom. Fika can be had alone or in groups, indoors or outdoors, while traveling or at home. A time to take a rest from work and chat with friends or colleagues over a cup and a sweet treat, fika reflects the Swedish ideal of slowing down to appreciate life's small joys. In this adorable illustrated cookbook, Anna Brones and Johanna Kindvall share nearly fifty classic recipes from their motherland—from cinnamon buns and ginger snaps to rhubarb cordial and rye bread—allowing all of us to enjoy this charming tradition regardless of where we live.

## **Scandi Bites**

BOOKS OF THE YEAR 2017 - GOURMET TRAVELLER AUSTRALIA 'My approach to food favours intuition over strict rules and is about using your hands, rushing a little less and savouring the details. It is food that slowly weaves its way into the fabric of your daily life - food for living and sharing.' Julia Busuttil Nishimura has gained a strong and loyal following for her generous, uncomplicated, seasonal food. Her interpretations of dishes from Italy and the Mediterranean feel both timelessly familiar and altogether fresh and new. This is modern Australian eating with respect for the past. Julia guides us through the uniquely satisfying experience of making pasta or pizza dough from scratch, with recipes such as ricotta tortelloni with butter, sage and hazelnuts or taleggio and potato pizza. She also shares plenty of flavourful salads and simple meals for days when time is scarce, such as roasted cauliflower and wheat salad or tray-roasted chicken with grapes, olives and walnuts. Baking and desserts, too, needn't be overly complicated. As Julia shows

us, some of the best recipes are those that have been passed down the generations and streamlined to perfection along the way, such as the perfect lemon olive oil cake. But we also need the odd show-stopper like a chocolate layer cake with espresso frosting on standby for special occasions! This is simple food that is comforting and generous in spirit. Slow down, take your time and enjoy it. This is a specially formatted fixed layout ebook that retains the look and feel of the print book. PRAISE FOR OSTRO "This is classy, quirky - and perfect for anyone of us wanting to remember that life is, in the end, about friendships and family." Readings "Nishimura produces aspirational dishes - simple, diverse and encouraging us to finally give things like handmade pasta a go" Broadsheet

### **Ostro**

An Outdoor Cookbook with a Distinctly Refined Palette "Roughing it" doesn't have to include the food you eat when you're in the backcountry. Even when you're miles from a full spice rack and only have a single-burner backpacking stove to work with, you can—and should—eat well. Best Served Wild offers up good backcountry food meant to be shared with friends around an open campfire. Adventure writer Brendan Leonard and food writer Anna Brones team up to bring you veggie-focused recipes for taking your backcountry food game beyond freeze-dried backpacking meals and brick-like energy bars. They share recipes for everything from single day adventures to overnight trips to multi-day outings—real food for real adventures.

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