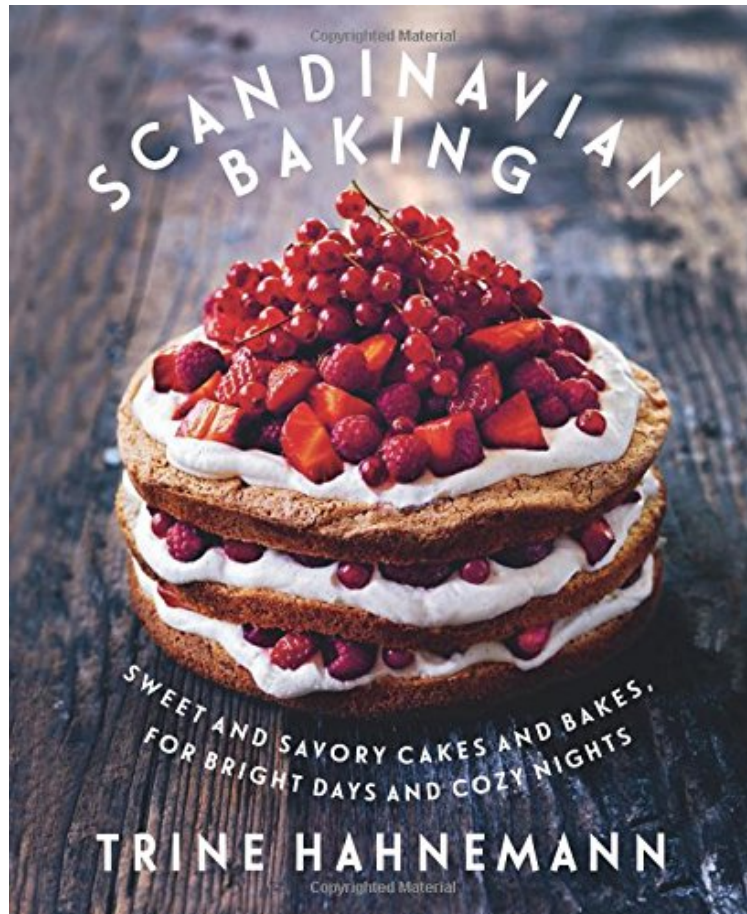


Scandinavian Baking: Sweet and Savory Cakes and Bakes, for Bright Days and Cozy Nights

Trine Hahnemann

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Trine Hahnemann : Scandinavian Baking: Sweet and Savory Cakes and Bakes, for Bright Days and Cozy Nights before purchasing it in order to gauge whether or not it would be worth my time, and all praised Scandinavian Baking: Sweet and Savory Cakes and Bakes, for Bright Days and Cozy Nights:

0 of 0 people found the following review helpful. Great Sourdough Recipes! By Customer I LOVE this book. I checked it out from the library twice before finally buying it. I've made several of the bread recipes, my favorite being the everyday rye loaf. It is delicious and a great way to learn how to make sourdough breads. I love her perspective on healthy grains, the ritual of bread making, and the necessity (luxury!) of having delicious home-baked treats for your loved ones. This book is best for bakers who have experience, but would not be impossible for a beginning baker. And anyway, the photography is stunning and the descriptions of the recipes read like a Scandinavian autobiography, so really everyone can enjoy the beauty of this book! 0 of 1 people found the following review helpful. I love this cookbook! By MMRI cannot express how much I adore this book. It's everything that modern cookbooks seem to be

lacking - one can feel the love and passion for cooking the author has in every single page and recipe. The recipes are neither simplistic or ridiculously complicated - they are written for folks who already know how to cook but who are not worried about cooking like a Michelin star chef. This is a book for folks who love cooking and love to share food with friends and family. There are a lot of photos - and the photos are real, not overly "styled". The dishes are sometimes untidy - not in an artistically disarranged way, but rather in the way that actual cooking is untidy. The photography is gorgeous, but in no way detracts from the writing or from the recipes. Did I mention that I love this book? I am a huge fan of modern Scandinavian cookbooks - mostly because they have not yet lost the love of cooking for real people. American and British cookbooks (except for Nigella Lawson) have largely become overly styled works that feel like they are written more to sell a lot of books than to share passion and knowledge. And food photography - sometimes cookbooks feel like the recipes exist just as an excuse to produce pretty picture books. There are writing errors in this book - the author uses "proving" rather than proofing consistently, for example. However, this comes off as a charming quirk rather than sloppy editing (although I understand that it is). The author strongly believes in organic, non-gmo, "real" food but her statements don't feel at all preachy. Not much of what she calls for in the recipes are difficult to come by in the States except for some of the berries - I wish in the Midwest stores carried red and black currants! They look delicious. I own at least a hundred cookbooks - probably more - from the late 19th century up to the most recently published. Most sit on my secondary kitchen bookshelf unused. This book I have read from cover to cover and has a place beside the best books that I turn to over and over. I own every book this author has written that has been translated into English - and I will buy all of her future English language books. 1 of 1 people found the following review helpful. You MUST love rye flour esp for the breads By Baking Fool Have made several recipes and they are right on,, You MUST love rye flour esp for the breads :) VERY GOOD!

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.

About the Author Trine Hahnemann is a Danish chef and food writer and the leading expert on Scandinavian food and baking. She grew up in a hippie commune in Denmark, where she first fell in love with cooking and—especially—baking. She has written five cookbooks in her native Denmark and also three in English: *The Scandinavian Cookbook* (2008), *The Nordic Diet* (2009), and *Scandinavian Christmas* (2012), all published by Quadrille. She writes for the American website www.zesterdaily.com, and appears regularly in magazines and newspapers in America and Britain, as well as back home. Trine lives in Copenhagen with her husband.