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Bronte Aurell, owner of the ScandiKitchen Cafe in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating.

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Food & Recipes – ScandiKitchen

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Verified Purchase Like the earlier cookbooks from Scandikitchen, this is full of healthy natural food recipes from banana rye bread, delicious open sandwiches, fresh raw salads, wild mushroom flan and awesome summer fruit desserts and cakes - to name but a few. All of which are beautifully illustrated. 4 people found this helpful

Amazon.co.uk:Customer reviews: Scandikitchen Summer ...

ScandiKitchen Summer: Simply Delicious Food for Lighter, Warmer Days Description: Scandinavians do summer food so well -- it is wholesome, flavoursome, simple to make and naturally beautiful to look at. Perfect for enjoying outdoors in a relaxed setting, whether in the garden with friends or on a family picnic, sharing delicious food outside in the warm weather helps to evoke a magical sense of summer hygge.

Scandikitchen Summer: Simply Delicious Food for Lighter ...

from ScandiKitchen Summer: Simply Delicious Food for Lighter, Warmer Days ScandiKitchen Summer by Brontë Aurell Categories: Sandwiches & burgers; Main course; Summer; Scandinavian Ingredients: minced beef; onions; pickled beetroots; pickled cucumbers; capers; cooked potatoes; egg yolks; eggs; rye buns

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Bronte Aurell, owner of the ScandiKitchen Cafe in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating. In the warmer months we crave food that is often naturally lighter and nourishing. Scandinavians do summer food so well - it is wholesome, flavoursome, simple to make and sumptuous to look at.

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ScandiKitchen Summer: Simply delicious food for lighter, warmer days Bronte Aurell. 4.4 out of 5 stars 47. Hardcover. £12.75. Only 11 left in stock (more on the way). Next. Enter your mobile number or email address below and we'll send you a link to download the free Kindle App. Then you can start reading Kindle books on your smartphone ...

Brontë Aurell, owner of the ScandiKitchen Café in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating. In the warmer months we crave food that is lighter and nourishing. Scandinavians do summer food so well–wholesome, flavorsome, simple yet sumptuous to look at–it is the essence of "lagom" or balance, with everything in moderation. For some Scandi balance into your summer meals try tempting breakfasts such as Cinnamon Bun French Toast. Sharing plates such as Smoked Mackerel Rillettes with Rye Crisps are ideal for grazing, while satisfying larger plates include Danish Plaice with Remoulade. All-important cake and fika include a Midsommer Strawberry Cake, and a classic Sourdough Rye is on offer in the breads chapter. Delicious desserts include a Swedish Mess with Cloudberrries. Also included are Brontë’s fascinating insights into Scandinavian summer traditions and celebrations.

Brontë Aurell, owner of the ScandiKitchen Café in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating. In the warmer months we crave food that is often naturally lighter and nourishing. Scandinavians do summer food so well–it is wholesome, flavoursome, simple to make and sumptuous to look at. In Scandinavian culture, eating well is all about ‘lagom’ or balance– everything in moderation. Try the tempting breakfast ideas such as Blueberry Porridge. Sharing plates such as Smoked Mackerel Rillettes with Rye Crisps are ideal for grazing, while satisfying larger plates include Herbed Pork Tenderloin with Hasselback Potatoes or Danish Plaice with Remoulade. The all-important cake and fika recipes include a Midsummer Strawberry Cake and Skinny Lemon Muffins. A classic Sourdough Rye Loaf and Seeded Crispbread with Dried Nettles are on offer in the breads chapter, and tempting desserts include a Swedish Mess with Cloudberrries, plus there are some refreshing summer drinks to sip, such as a traditional aquavit cocktail. Also included are Brontë’s fascinating insights into Scandinavian summer traditions and celebrations.

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.

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

“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 Scandinavian 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!

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 Mama 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.

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.

‘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.

Food Network’s most beautiful star shares her secrets for staying fit and feeling great in this gorgeous, practical book with healthy recipes including nutritional information, and personal lifestyle and beauty tips. The number one question that Giada De Laurentiis is asked by fans is, "How do you stay so trim?" Admirers then ask about her favorite recipes, her nail polish color, her exercise routine. . . . and much more. In Giada’s Feel Good Food, she answers all of these questions in her most personal and also most hardworking book yet. Here are 120 recipes for breakfasts, juices, lunches, snacks, dinners, and desserts–each with nutritional breakdowns–that can be combined into 30 days of delicious feel-good meals. Special sections delve into Giada’s everyday life, including her beauty and exercise routines, how she satisfies sugar fixes, what’s always in her bag, and her ordering tips for eating in restaurants. With 100 color photographs, Giada’s Feel Good Food is a beautiful guide to leading a happy, healthy lifestyle.

The Cuban Table is a comprehensive, contemporary overview of Cuban food, recipes and culture as recounted by serious home cooks and professional chefs, restaurateurs and food writers. Cuban-American food writer Ana Sofia Pelaez and award-winning photographer Ellen Silverman traveled through Cuba, Miami and New York to document and learn about traditional Cuban cooking from a wide range of authentic sources. Cuban home cooks are fiercely protective of their secrets. Content with a private kind of renown, they demonstrate an elusive turn of hand that transforms simple recipes into bright and memorable meals that draw family and friends to their tables time and again. More than just a list of ingredients or series of steps, Cuban cooks’ tricks and touches hide in plain sight, staying within families or being passed down in well-worn copies of old cookbooks largely unread outside of the Cuban community. Here you’ll find documented recipes for everything from iconic Cuban sandwiches to rich stews with Spanish accents and African ingredients, accompanied by details about historical context and insight into cultural nuances. More than a cookbook, The Cuban Table is a celebration of Cuban cooking, culture and cuisine. With stunning photographs throughout and over 110 deliciously authentic recipes this cookbook invites you into one of the Caribbean’s most interesting and vibrant cuisines.

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