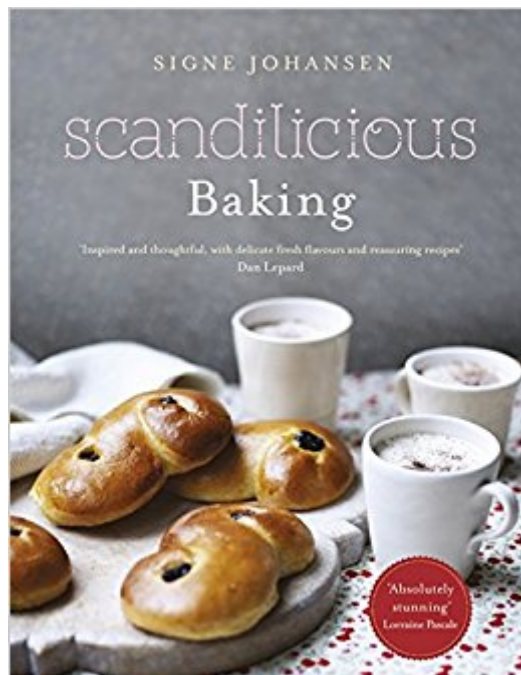


The book was found

Scandilicious Baking



Synopsis

Discover the secrets of great baking with Scandilicious flair...Scandinavian baking is among the best in the world. Deeply ingrained in the culture, it is a distinctive part of the Nordic identity, history and well-being. Welcome to a place where cakes made with real butter are celebrated rather than feared, where entire festivals are dedicated to baking and where it is believed there is nothing quite like the thrill of making one's own bread, Christmas biscuits or cardamom buns. Following on from the success of SECRETS OF SCANDINAVIAN COOKING...SCANDILICIOUS, Signe Johansen shares with us a mouth-watering selection of traditional and modern baked treats. Think moreish mÅfÅsli bread hot from the oven; pumpkin, cheese and sage muffins that pack a real flavour punch; and irresistible redcurrant mazarin tart or upside-down blueberry cake - perfect for summer entertaining.

Book Information

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Customer Reviews

In a year crowded with baking books, this collection stands out. Johansen, from Norway, has the two qualities you want in a baker: flawless taste and rigorous technique. Her oat cookies are the best i've ever made, and sticky cinamon bun-cake, with a suspicion of cardamom, is the stuff of Nordic dreams... Scandilicious indeed.â••Bee Wilson, Sunday Times Books of the YearFull of flavours and clever ideasâ••Alice Hart, Saga magazineBakers sick of being assaulted by frosting frou-frou and cutesy cakes every time they open a book will delight in Sig's earthy recipes . . . she's clever and creative.â••MetroYou could have sold anything in 2012 by sticking the word 'Scandinavian' on it but this confident second book by cook and anthropologist Johansen reminds

you why. Some of the world's best baked goods, presented in her now trademark easy style'.â •Food Books of the Year, Financial TimesThe coolest cook to bang the drum for Scandinavian cooking.â •Taste Journal, 2012Signe's second book maintains the fjord-fresh Scandinavian tastes of Scandilicious, with traditional and modern ideas. Her use of grains such as spelt and barley adds texture and flavour to more healthy bakingâ •BBC Good FoodSigne Johansen is highly qualified to spread some Scandinavian baking love... you'll be busy for hours delving into these unusual treatsâ •Fork magazineSigne Johansen celebrates the gloriously flavourful world of Scandinavian baking . . . The straightforward and honest recipes, full of warming spices and feel-good grains, are enhanced by mouthwatering photography - Ms Johansen's enthusiasm and passion for hearty, comforting Scandinavian fare shines throughâ •Delicious, Book of the MonthPerfect for seasoned bakers... these are chic updates on the usual Christmas bakes.â •Olive, December 2012

Signe is a young English-speaking Norwegian food anthropologist and cook, blogging from Bloomsbury. She trained as a chef stagiere at Heston Blumenthal's Fat Duck Experimental Kitchen and at Leiths School of Food & Wine (Diploma 2006-2007), as well as working stages at Rick Stein's Seafood restaurant in Padstow, Racine and Ottolenghi and providing private catering for clients such as Democrats Abroad and corporate clients. Signe is a co-author of The Ultimate Student Cookbook (Absolute Press 2009) and contributor to The Big Bumper Book of Marmite (Absolute Press 2009), a regular recipe writer for the Beyond Baked Beans budget cookery website and co-founder of the Students Can Cook Campaign. She is also an experienced recipe tester, having worked on The Ultimate Student Cookbook, The Big Bumper Book of Marmite and as assistant to Fiona Beckett in The Frugal Cook. Signe's blog, Scandilicious, specialises in modern Scandinavian cooking. She is active in social media both on twitter as @scandilicious and on the facebook page of Beyond Baked Beans, participating in live events such as the GoodFood TV channel re-launch, matching food and wine competitions and as head chef of the Bloggers' Banquet in aid of Action Against Hunger (November 2009). Signe graduated with a BA in Social Anthropology at Cambridge in 2003 and gained her MA in Anthropology of Food at the University of London (SOAS) in 2009. She will be taking up a post as part-time lecturer at the School of Artisan Food on food science, umami and terroir as of September 2010 when she starts a PhD in the anthropology of fermentation, specialising in artisan bread. She teaches a monthly 1 day Introduction to Scandinavian cooking course at Leith's School of Food and Wine, and somehow also finds time to bake cakes for The Scandinavian Kitchen in Great Titchfield Street, London W1.

She speaks Norwegian, English, German, Japanese and Spanish.

This is hands-down one of my favorite baking books, both to read and actually use in the kitchen. Loaded with gorgeous photos and anecdotes, it combines traditional Scandinavian recipes and many that have been given a modern twist; each one I've tried thus far has worked and worked very, very well. The book itself is broken down into the following sections: Breads, rolls, and flatbreads Savouries Pastries, sweet buns and muffins Cakes Puddings (English dessert not American pudding) and tarts Biscuits (as in cookies), treats and edible gifts Sig's Scandi store cupboard and suppliers What makes this book so good is the addition of both sweet and savory baked goods (can you say Crayfish and filo bites?), several luscious jam recipes, flavored butters, and wonderful breads like Musli bread and Jarlsberg and ale buns. One I have yet to try but am looking forward to getting my hooks into is the recipe for Meatball buns--yes, they are buns stuffed with tiny meatballs. Note that Johansen uses spelt and wholemeal spelt flour for many of the bread recipes; however, she does mention that plain or wheat flour may be used as well. What can I recommend? Thus far I can say the Musli bread was a winner; the chocolate Birthday cake was a big hit; the Pink grapefruit marmalade muffins were a nice end-of-summer breakfast treat; and definitely make the Jarlsberg and ale buns. If you like to bake, cook, or just enjoy a good reading cookbook, this one is definitely worth owning.

Lots of interesting offbeat recipes, which mainly work. Best for experienced bakers. You'll need a scale that measures in grams and a converter to go from Celsius/gas mark temperatures to Fahrenheit. If you've got those you're ready for some great baking.

There is a lot of good recipes in here. Some of the ingredients such as special flours might be hard to find but the author offers substitutions for most of the recipes. All the recipes look yummy.

Great book on Scandinavian baking.

Perfect book that my daughter-in-law wanted

Great book.

This is a great book full of lovely recipes, especially the ones with almonds in.

Best baking book ever!

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