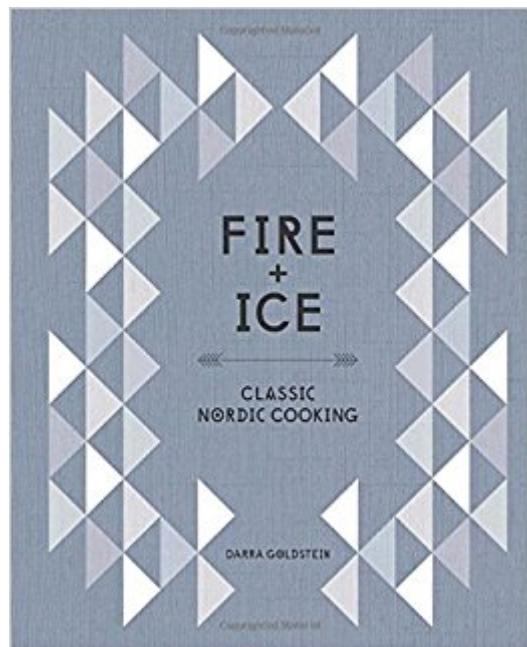


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# Fire And Ice: Classic Nordic Cooking



## Synopsis

2016 James Beard Award nominee, 2016 International Association of Culinary Professionals (IACP)Â nomineeÂ for Best International Cookbook, andÂ 2016 Art of Eating Prize longlist finalistBringing the best of Scandinavian home-cooking into your kitchen, *Fire and Ice: Classic Nordic Cooking* offers over 100 delicious recipes that showcase this regionâ ™s most beloved sweet and savory dishes. Â Scandinavia is a region of extremesâ "where effortlessly chic design meets rugged wilderness, and perpetual winter nights are followed by endless days of summerâ "and *Fire and Ice* proves that Scandinavian cuisine is no exception. Founding editor of *Gastronomica* and the Westâ ™s leading culinary authority on the cuisines of the European North, Darra Goldstein explores the rich cultural history and culinary traditions of Denmark, Finland, Norway, and Sweden. From the bold aroma of smoked arctic char to the delicate flavor of saffron buns, and from the earthy taste of chanterelle soup to the fragrant aroma of raspberry-rose petal jam, this beautifully curated cookbook features over 100 inspiring and achievable recipes that introduce home cooks to the glorious and diverse flavors of Nordic cooking.

## Book Information

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## Customer Reviews

â œDarra Goldstein is the best kind of food scholar. Sheâ ™s a gourmet and a gourmand, driven by equalÂ parts hedonism and curiosity. Both are here on full display in this Nordic cookbook and culinaryÂ genealogy, providing a delicious context for the regionâ ™s modern food revolution.â •â "Dan Barber, co-owner and executive chef of Blue Hill and Blue Hill at Stone Barns, and author ofÂ The Third Plate â œDarra Goldsteinâ ™s recipes defy the stereotypes of

Scandinavian cuisine. This cookbook isn't about rotten shark or Swedish meatballs; these dishes beautifully capture a people who cannot help but be completely in touch with the elements, the land, and the sea. "Nathan Myhrvold, coauthor of *Modernist Cuisine* and *Modernist Cuisine at Home*, and author of *The Photography of Modernist Cuisine* "This book is "full of stunning imagery and all the Nordic staples of home cooking" is a must-have for anyone interested in this amazing region. "René Redzepi, chef, co-owner of Noma, and author of *Noma: Time and Place in Nordic Cuisine* "I dare you to read this book without wishing you were born Scandinavian. The food looks so delicious and the pictures are so gorgeous that you can't help feeling you were born in the wrong place. This tantalizing introduction to Nordic foods is like no cookbook on the market. Open it at your peril. It will make you want to travel. And it will make you want to cook. "Ruth Reichl, author of *Delicious*, and former editor in chief of *Gourmet* magazine "We love the new book *Fire + Ice: Classic Nordic Cooking* for two reasons: 1) it allows people the chance to enjoy delicious Swedish food without trekking to Ikea, and 2) along with recipes, *Fire + Ice* shares Scandinavian dining traditions, giving readers a more in-depth look into Nordic culture." "Sydney Mondry, *InStyle*"Exploring the rich culinary history of Scandinavian cuisine through classic home-style recipes" and through photographs of the recipes and the natural beauty of Scandinavia "Darra Goldstein's *Fire + Ice* cookbook is so absorbing that you'll be tempted to book a flight to Denmark (or Iceland, or Sweden) after first flipping through it." "Ali Slagle, *Food52*

Darra Goldstein has spent much of the last four decades falling in love with Scandinavia; its people, its landscape, and most of all, its food. She is the founding editor of the James Beard Award-winning journal *Gastronomica* and a professor of Russian at Williams College. Goldstein has authored or edited more than a dozen books, including *The Georgian Feast*, which won the 1994 IACP Julia Child Award. She lives in Williamstown Massachusetts.

4.5 stars for this one. Surpassed my expectations! Clear, engaging recipes, with a nice variety. Extra points for a recipe that shows how to substitute shrimp for crayfish! Most of the ingredients are available in the US. The narrative text and photos are lovely, but I'm not sure they add much to my cooking experience. Nicely-bound book. A dust jacket would have been welcome.

A great scandinavian cook book, ive already tried 2 recipes. Easy to follow! Each recipe has a brief description about the author/cooks encounter with it, as well as the name of the recipe in its

origin language (as well as english). HOWEVER i would have liked the recipe's country origin to be more evident. So i drew in the flags at the top corners of each page, that does not come with the book.

This is my heritage. I remember some of these recipes from grandmother's kitchen. I especially find historical background interesting.

Very well done. Excellent reference material, especially for chefs wrapping their brain around Nordic food and food culture. Some items hard to come by but this makes good reading..

Great recipes and gorgeous visuals. Highly recommend.

Do-able recipes, beautiful photos, and a great read. A must have.

This is the most beautiful and graphically pleasing cookbook I have ever seen. Can't wait to start cooking up a few of these yummy recipes!

More accessible than Nilsson's epic, with some nice salads and desserts. Beautiful photographs. Wish there was more on breakfasts/ light meals, but it's still a great book.

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