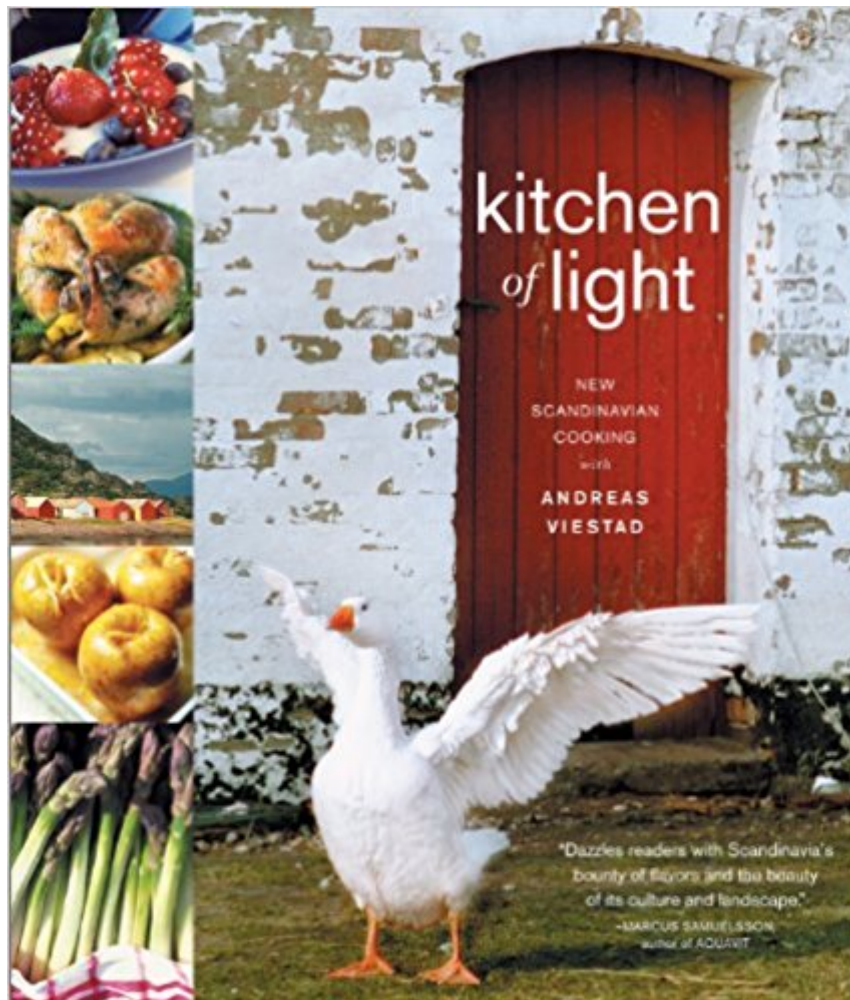




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Kitchen Of Light: The New Scandinavian Cooking



Synopsis

This charming and personal exploration of Scandinavian food and culture from one of public television's most charismatic cooks engages readers with personal anecdotes and flavorful recipes. Andreas shows the best way to cure gravlaks, make butter, prepare a poached salmon feast, and flamb  a pork tenderloin with Scandinavia's favorite spirit aquavit. He shares his passion for traditional recipes such as Pork Rib Roast with Cloves, Mashed Rutabaga, and Norwegian Pancakes filled with berries. In *Kitchen of Light* readers are transported to Viestad's Norway â•fishing for cod, halibut, and salmon; gathering chanterelles, porcini, and wild berries. More than 100 recipes emphasize fresh, simple ingredients in delicious and elegant dishes such as Pepper-Grilled Oysters and Scallops and Roast Dill-Scented Chicken with Leeks and Potatoes. This inspired cookbook, a companion to the public television series *New Scandinavian Cooking*, is perfect for home cooks, armchair travelers, cultural food enthusiasts, and anyone who yearns for the simple life.

Book Information

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Customer Reviews

In Scandinavia, where the land stretches far enough north that half the year can be bathed in constant light or constant darkness, the notion of a "kitchen of light" has special meaning. In the case of *Kitchen of Light*, the cookbook by Norway's best known food writer, Andreas Viestad, and companion book to the TV cooking show of the same name, it means the shedding of light on a long-overlooked cuisine and culinary tradition. There is more going on in the Land of the Midnight Sun than smorgasbord. Fresh, local, and seasonal ingredients need not always be a notion married

to temperate agriculture and culinary zones. The seasons of fecundity can be compressed; the nature of local can truly be wild. Such are the lessons in *Kitchen of Light*. There is an underlying joy throughout this book: the long winter has been beaten back and great food once again weighs down the table. Viestad takes the reader into the country and into the lives of the people who have made something of a celebration of food and cooking. Duck Soup with Madeira ought to wake up the sleepiest palate. In centuries past, Maderia was bartered in Norway for dried salt cod. Porcini Consommé gives honor to the brief but glorious wild mushroom season. An entire chapter is given over to gravlaks, cured salmon you can do at home with spice and Aquavit. In a land where cod and potatoes are no joke, Viestad proves that a contemporary touch can be both relevant and exciting. Yellow and Red Cod with Pomegranate-Mango Salad, anyone? Feasting is well-represented, and seafood lies at its heart--salmon, halibut, mackerel, pollock, shellfish. And just when you are falling into step, Viestad turn the corner and presents the likes of Glazed Leg of Lamb with Roasted Root Vegetables. In the end, after reading and admiring this beautifully photographed and designed book where travel meets food meets joy, you'll have a much better insight into the people of Scandinavia, and probably a deep and unresolved desire to travel and dine there. *Kitchen of Light* is not only enlightening, you can bring it home. --Schuyler Ingle --This text refers to an out of print or unavailable edition of this title.

This compendium of modern Scandinavian recipes is a perfect marriage of fresh recipes, most of which aren't too difficult, and clean layout and design. Author Viestad finds a nice balance between seriousness and fun in his brief texts about everything from Hulda Garborg (a feminist and the author of one of the first-ever Norwegian cookbooks in 1898) to an ode to crayfish under the subtitle *There Is Something Crawling in My Bathtub*. Modern Scandinavian cooking, at least as represented here, is ideally suited to the way we eat now, with a healthy dose of fish and respect for ingredients that lets their flavors shine. In fact, about half of the book is dedicated to fish dishes. There are two recipes for transforming salmon into the Scandinavian classic Gravlaks and more innovative treatment of seafood in the form of Grilled Mackerel with Sweet Chili Glaze and Charred Sage, and Thyme-and-Garlic Steamed Mussels with a Hint of Cinnamon. An entire chapter on the staples cod and potatoes includes Truffled Cod with Garlic-Veal Glaze and rustic Potatoes with Goose Fat and Lemon. Vegetable, meat and poultry dishes are less central than the trove of seafood recipes, but they hardly seem like afterthoughts in recipes such as Lamb Chops with Mushrooms, Zucchini, and Yogurt-Mint Sauce, and Onion Pie with Jägersberg and Thyme. Desserts are often stunningly simple and fruit-based: Strawberry Snow is a simple berry mousse, while The Devil's Rhubarb consists of

raw stalks dipped in sugar and nibbled between sips of vodka. Copyright 2003 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

I thoroughly enjoy New Scandinavian Cooking on UNC-EX here in Piedmont NC. The cookbook reflects the tenor and style of the show. Andreas Viestad is an excellent host and writer and I'm looking forward to using many recipes as I'm a big proponent of Scandinavian cooking. People should watch the TV show simply for the beauty of the various locations used in the show. The photography is stunning. I also have one other favorite Scandinavian cookbook and that is Time-Life Foods of the World Cooking of Scandinavia which came out in the late 1960's. I'm also going through Magnus Nilsson's Nordic Cooking and haven't reached a verdict on it. It is encyclopedic, but visually unappealing. I really find the photographs quite bleak. I haven't cooked from it yet.

I bought this because of Andreas's cooking show, played on PBS. The show is entertaining and inspiring. This book has so many dishes that add a modern take on traditional Nordic Cuisine. Thankfully, the author/chef's skill is such that these modern additions do not cover up or steal the show from the traditional dish, they just add a little accent that makes the experience, cooking and eating, that much more enjoyable. The historical tidbits throughout the book really makes you appreciate and connect with the dish you are making. My favorite dish is the Ginger Soy Salmon, one of the easiest and flavorful meals I've made.

This book was on my wish list for years but I was concerned that I would only make one or two recipes from it. I borrowed the book from my local library and fell in love with it. Yes, some of the dishes use ingredients that might be impossible to source in the U.S. but the overwhelming majority of them can be made here.

The book itself is beautiful - the pictures and background information are a joy to read. The food is simple yet elegant and I've enjoyed all of the recipes I've tried so far. Some of the ingredients are hard for me to come by (e.g. anything goose or duck related) but there is still plenty to make. I also like that the author has included suggestions on which recipes to serve together. I tend to prefer spicy food, but this has turned out to be a way to enliven dishes that are more subtly seasoned.

Would be 5 stars, but almost every recipe contains an obscure ingredient that I end up having to substitute for (at least in the United States)

My 85 year old Norwegian mother told me about this chef. I bought the book searching for a non-seafood idea for an appetizer and found inspiration here, though the book is heavy on seafood (for obvious Norwegian reasons). I am an admitted cookbook junkie, but it's rare that I find one that I feel will keep my attention over time. this one will.

I first encountered Andreas' cooking on PBS. I saw the book and decided to give it a shot. Much to my delight, my wife decided to try some of these and the results were fantastic. I usually cook in this house, but she has decided to try more of the meals. I heartily endorse the creamed potatoes with vanilla bean.

Kitchen of Light by Andreas Viestad is a nicely produced collection of his recipes. He gives useful tips and clear instructions for what appear to be tasty dishes. Keep in mind that the products he uses are all found in Scandinavia. The recipes are quite different from those of Mediterranean countries. Viestad has a good sense of humor and reading the introductions to each chapter will enrich your understanding of Nordic cuisine. If you have an extensive shelf of cookbooks - do add this one.

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