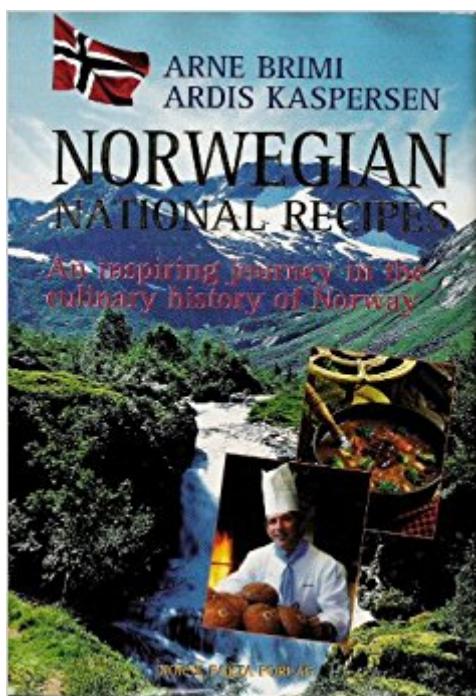


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# Norwegian National Recipes : An Inspiring Journey In The Culinary History Of Norway



## Synopsis

The "bible" of Norwegian cuisine A masterpiece that will provide a lifetime of enjoyment and a lasting legacy for future generations. 352 pages, over 180 gorgeous color photographs, 600 recipes indexed by title and region. Deluxe mudeor padded binding, titles stamped with 22 kt gold. Dimensions: 11.5 x 8.5 x 1.5 inches. Over 600 recipes, including: Ja, selvfÃƒÂlgelig (yes, of course) 27 different recipes for lefse 3 different recipes for lutefisk Og i tillegg (and in addition) Recipes for healthy, hardy stews and soups Innovative, yet time-honored fish recipes Robust, hearty bread and pancake recipes Recipes for stately cakes and delicious pies Recipes for elegant fromages and divine puddings Covering the seven major geographical regions and the 19 fylker (districts) of Norway -- with contributions by Norway's leading chefs. Northern Norway (Finnmark, TromsÃƒÂ, and Nordland) -- Einar ÃƒÂverÃƒÂ¥s TrÃƒÂndelag (Nord-TrÃƒÂndelag and SÃƒÂr-TrÃƒÂndelag) -- Lars Lian Vestlandet (MÃƒÂre og Romsdal, Hordaland, and Sogn og Fjordane) -- Kristoffer Hovland Southeast Norway (Rogaland, Vest-Agder, and Aust-Agder) -- Charles Tjessheim SÃƒÂrlandet (Telemark, Buskerud, and Vestfold) -- Morten Schakenda Oslo/Akershus (Akershus, ÃƒÂstfold, and Oslo) - JÃƒÂrn Lie ÃƒÂstlandet (Hedmark and Oppland) -- Ikke mindre enn (None other than) Master Chef Arne Brimi, a popular NRK TV celebrity! Historical and cultural lore from each region. Commonplace humor, in addition to excerpts of fine poetry and prose The typical personalities of the Norwegian peoples The wild and varied Norwegian scenery -- beautiful mountains, clean lakes, and breathtaking fjords The customs and traditions of everyday life, as well as special occasions and holidays Historical morsels from 10,000 years of Norwegian history -- from the first Norwegians to the establishment of a full-fledged welfare state

## Book Information

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## Customer Reviews

I love this cook book. Besides being a wonderful reference, it's also a gorgeous book. Large, colorful photographs illustrate the procedures and the text is very well written. I have purchased multiple copies and given them as gifts to several people, all of whom have been quite impressed. I highly recommend this cook book as the best I've ever seen, not only for Norwegian recipes but for the wonderful illustrations and photographs.

It reveals traditional recipes from all parts of Norway. I was very surprised of how detailed it describes traditions, and how well it is written. My wife is American, I am from Norway. She actually learns a lot about Norway by reading this, in addition to making awesome food!Recommended!

This cookbook is a wonder. It's a comprehensive collection of recipes for every kind of Norwegian food. It's pretty pricey, but well worth the money for those who are interested in this little-known cuisine. It's also heavy as a bag of rocks, probably because of the padded cover binding and the beautiful photographs of Norway's coountryside and the dishes featured in the book, which are printed on high quality heavy glossy paper. My grandparents came from Norway, and my grandmother used to delight us with dishes she prepared for her husband and 5 children on the family's North Dakota farm. On several trips to Norway for visits with relatives, we've gotten to know a braoder sampling of Norwegian foods. To be honest, some of it is to be avoided at all costs -- especially lutefisk (lye-cured cod filets -- enough said). But the variety of meat, fish and potato dishes is impressive, and I can't remember tasting anything (other than lutefisk) that wasn't worth repeating. Highly recommended.

Excellent book. It goes into the different foods and cultures in each area. Very interested and informative. A must-have book. The patted cover makes it very impressive.

Outstanding book for anyone who loves cooking, international recipes, and /or photography!!A beautiful table book.....outstanding pics.....

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