Anne's pantry Annes spisekammer

by Anne Hjernøe



This book could also have been named "From Scratch". It's about all the good stuff you can make during the year and put on the shelves for busier times to come, and about all the things we usually pay through the nose for, but which for the sake of both our wallets and our taste buds, we might as well make ourselves. It's about all the things that we can find and forage in our natural surroundings to put together something nice — and about how to actually use them. Nordic Muesli, Wild Garlic Salt, Spring Pesto with goutweed and garlic mustard, Elderflower Tea, Dried Mushrooms, Apple Snaps with hip and juniper berries, and Homemade Raisins are just some of the recipes Anne shares that spice up your food and your life. It is homely and life-affirming to make all these different things from scratch, and it gives a real sense of being self-sufficient. Many of these delicacies can be made together with children, and what could be more life-affirming than that?



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PLEASE CONTACT Rudi Urban Rasmussen Literary Agent rudi.u.rasmussen@jppol.dk Tel. +45 20 89 31 88 Anne Hjernøe is a journalist and a self-taught cook. She is a well-known TV figure and has hosted programmes such as 'Anne's Food' (AnneMad), and has recently appeared in a themed programme series visiting Danish castles, manor houses, seaside hotels and the Danish Isles together with journalist Anders Agger. And last but not least, Anne has also written various cookbooks, amongst others Anne's Pickle Book (Annes syltebog), Politiken's Book on Tapas (Politikens bog om tapas), The Good Kitchen – Healthy Food against Cancer (Det gode køkken – sund mad mod kræft), More Anne's Food (AnneMad med mere) and Anne's Advent Calendar, all published with Politikens Forlag.