



Fäviken

By Magnus Nilsson

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Fäviken By Magnus Nilsson

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"Magnus is one of the brightest chefs that I have ever met." – René Redzepi, NOMA

Fäviken is the first major cookbook by Magnus Nilsson, the 28‐year old chef whose restaurant is located on a 20,000 acre farm and hunting estate in Northern Sweden. It has recently been called "the most daring restaurant in the world" by *Bon Appétit*. In *Fäviken*, Nilsson writes about how he only cooks with ingredients that are raised, farmed and hunted in the immediate vicinity of his remote restaurant. The food served at *Fäviken* – from the dairy to the meat to the vegetables – is harvested, butchered and preserved by hand using the most natural and primitive methods possible, and Nilsson is in factor of simple cooking methods such as roasting over open coals. This approach results in the highly creative food and intense flavors of which, far from seeming traditional, are remarkable.

Fäviken features 100 recipes and 150 color photographs, featuring the finished dishes, unique local ingredients and beautiful landscapes of the farm. The book will inspire chefs and food‐lovers to think differently abut the ingredients that are available to them. Many of the basic recipes for yogurt, bread, vinegar, pickles and preserve are straightforward enough for anyone to attempt at home, and the advice on the natural preservation methods can be followed by anyone. The book also includes an introduction by food writer Bill Buford.

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Editorial Review

Review

Featured on the Netflix documentary series *Chef's Table*

"Magnus is one of the brightest chefs that I have ever met – and this comes through so clearly when flicking through the pages of this book."—René Redzepi, *NOMA*

"...Extraordinary food... A book about an honest, and fundamentally Scandinavian, philosophy of food."—*The Sunday Times*

"A wonderful, fascinating book, richly designed and whose photos show both the actuality of everyday life at Faviken and its rare culinary minimalism."—*The Daily Telegraph*

"Master of even one dish would be worth the price tag."—*Food & Travel*

"Phaidon, lately, has led the way in quirky, uniquely designed, international cookbooks. The press raises the bar dramatically here with 100 recipes taken from Faviken Magasinet."—*Publishers Weekly*

"This collection of recipes and stories from Nilsson's experimental, hyperlocal restaurant in west-central Sweden is a beautiful reminder of what 'farm-to-table' really means."—*Bon Appetit*

"Just as the best travel books describe an internal and external journey, Faviken tells the story of a chef discovering his cuisine in the woods of Sweden."—*The Huffington Post*

"Its heavy-stock pages open a door into one of the hottest restaurants in the world right now."—*Time Out New York*

About the Author

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Magnus Nilsson (b.1984) is the head chef of Fäviken Magasinet restaurant in Sweden. After training as a chef and sommelier in Sweden he worked with Pascal Barbot of L'Astrance in Paris before joining Fäviken as a sommelier. Within a year he had taken over the running of the restaurant. He is featured on the most recent season of "Mind of a Chef" on PBS, originally aired November 2014.

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