

Foreword Review COOKING

## Æbleskiver: A New Take on Traditional Danish Pancakes

## **Pim Pauline Overgaard**

The Collective Book Studio (Oct 29, 2024) Hardcover \$29.95 (192pp) 978-1-68555-792-8

Even if you have never eaten æbleskiver, these little round Danish pancakes may be your new favorite food, thanks to Pim Pauline Overgaard's tempting, gorgeous cookbook.

These globular bites are usually served with butter and jam or powdered sugar, but Overgaard explores a range of sweet and savory options that can be served as desserts, snacks, or full meals with accompaniments. The base recipes include alternatives for various dietary needs, including gluten-free, nut-free, vegan, vegetarian, paleo, and keto diets. The basic tools and techniques for making æbleskiver are explained, though it is possible to forgo the dimpled æbleskiver pan if one is dexterous enough with a frying pan.

An adventurous cook in her off hours, Overgaard is a textile designer by trade, and her talent for composition and color is evident in the abundant food photographs. The book is a visual delight from the cool green palette of sweet pea æbleskiver to the riot of eye-popping colors in a beet-cooked octopus and charcoal æbleskiver paired with a saffron aioli.

The sweet section displays culinary creativity with a range of roasted, candied, and pureed fruits, æbleskiver draped in glazes and chocolate, and a rich midsummer wreath of sticky butterscotch æbleskiver adorned with berries and edible flowers. Savory combinations expand on this inventiveness, as with æbleskiver stuffed with homemade sausage and purple sweet potato balls accompanied with Parmesan ice cream and garlic chips.

Many recipes reflect Scandinavian influences, with salmon, beets, mustard, and lots of fresh herbs adorning the plates, but spicier cuisines are featured here too. Recipes for salads, sauces, and even homemade gravlax conclude the book.

Æbelskiver is a creative, playful, and lively cookbook that expands the possibilities of working with the cute pancake-esque pastries.

## RACHEL JAGARESKI (September / October 2024)

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