

Twelve from **ASKO**

Scandinavian recipes built on modern cooking



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Hot food - Hot plates

The smart Crockery Warming program enables you to heat your plates before dinner. Just pop them in your dishwasher and select the Crockery Warming program. A primary rule in cooking and culinary art (but one often neglected when we cook at home) is that hot food should be served on hot plates. For a great breakfast sensation you can also use the dishwasher to heat up your coffee cups before filling them with black coffee, cappuccino or espresso from your coffee machine. You can then enjoy this together with a croissant and your morning paper.



How to serve

Serve on large, square white plates. Place the sausages and bacon neatly on the plates. Lay a fried egg on each slice of toast. Place a fried tomato half next to the toast. Serve the hot baked beans in a small bowl and place beside each plate. Garnish with a sprig of parsley.



Nordic Sunday Brunch

Fried egg sunny side up with bacon, sausage, beans, fried tomato and toast.

Palette
Small knife



Small pot
Medium pan



Serves

4 people

Time

15 minutes

Difficulty

Easy

Preparation

Toast 4 slices of bread in the oven at 250-260°C until golden brown. Grill each side of the bacon and sausages for about 5-8 minutes in a preheated pan at 250-260°C. Fry the eggs in a frying pan on one side. Salt lightly. Heat the baked beans. Cut the tomatoes in half. Grill the tomatoes at 250-260°C for about 5-8 minutes, or fry in a frying pan with a touch of olive oil. Season with salt and freshly ground black pepper.

Ingredients

- 4 eggs
- 4 slices of bread
- 4 rashers of bacon
- 4 chipolatas or pub sausages
- 1 can of baked beans
- 2 tomatoes
- 1 sprig of parsley



Get the grocery shopping list for this recipe on your smart phone by scanning this QR code

Nordic Venice

Oven-baked aubergine and courgette quiche with root vegetable coleslaw.



Small bowl
Tart tin
Colander



Serves

4 people

Time

25 minutes

Difficulty

Medium

Preparation

Quiche

Lightly whip the egg, milk and cream. Season with salt and pepper. Cut the courgette and aubergine into 10 slices, 0.5 cm thick. Brush with olive oil and grill on a preheated plate at 250-260°C for about 6-8 minutes. Cut the tomatoes in 0.5 cm thick slices. Lay the tomatoes, courgette and aubergine on the quiche base so they overlap. Pour over the egg mixture and top with grated mozzarella. Place in the oven and bake for approximately 25 minutes at 225°C until golden brown.

Root vegetable coleslaw

Grate the peeled root vegetables using the coarse side of the grater. Slice the white cabbage thinly, add a little salt and leave the vegetables to drain in a colander. Mix together the mayonnaise, natural yoghurt and Dijon mustard in a bowl. Add the drained root vegetables, the white cabbage and mix it all together. Season with salt, pepper and a teaspoon of clear honey.

How to serve

Serve on coloured round plates. Cut a piece of quiche and place it on the plate. Serve the root vegetable coleslaw in a bowl next to the quiche on the plate. Garnish with a basil leaf and drizzle with a touch of olive oil.



A Chianti Classico Reserva from Italy is a good choice of wine.



Ingredients

- 1 quiche base
- 2 eggs
- 100 ml milk
- 100 ml double cream
- 50 grams grated mozzarella
- 1 green courgette
- 1 aubergine
- 2 tomatoes
- 100 grams peeled root vegetables such as carrot, parsnip and celeriac
- 50 grams white cabbage
- 100 ml mayonnaise
- 100 ml natural yoghurt
- 2 tsp Dijon mustard
- 1 tsp clear honey
- Salt and pepper



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Design harmony and functionality

Our oven range has been expanded with 45 cm ovens. With their stainless steel frame they are designed to harmonise and align perfectly with each other. This gives you the option and flexibility to align three ovens in a row (for instance a multifunction oven with auto cooking and pyrolytic cleaning, a steam oven and a microwave/combination oven). The result is a modern kitchen design with all the cooking functionality you need in one place.



Lingonberry Pork

Grilled bacon with root vegetable and potato pancake and lingonberry preserve.

Whisk
Peeler
Grater



Small pot
Medium pan



Serves

4 people

Time

20 minutes

Difficulty

Easy

Ingredients

12 slices of salted
rindless bacon
100 grams carrots
100 grams parsnips
300 grams potatoes
3 eggs
200 ml milk
100 ml plain flour

Jar of lingonberry
preserve
Parsley

Preparation

Whisk the eggs with the flour. Mix in the milk. Lightly season with salt. Grate the potatoes and peeled root vegetables coarsely. Squeeze out the liquid using a towel. Add the egg mixture. Place some butter and a little cooking oil in a hot frying pan. Add the potato and root vegetable mixture in the pan so it forms an even layer. Fry on both sides until golden brown. Place the salted bacon in a preheated baking pan and bake in the oven at 250-260°C for approximately 5-8 minutes. Remove and drain the bacon on kitchen paper.

How to serve

Serve on large, round white plates or serve directly from the pan. Place the root vegetable potato cake on the plate. Lay the bacon on top. Garnish with fresh parsley. Serve extra lingonberry preserve in a separate bowl.



Serve with a cold lager beer, such as Spendrups Old Gold from Sweden.





No time to waste

Our Made in Finland cookers come equipped with Quick start. This is a separate function on the program knob. Ideal when you need to use the oven quickly and don't have time to wait for it to heat up.



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Scandinavian design

To distinguish ourselves in a market of cluttered, complex and voluptuous designs, we aim for a soft, humanistic minimalism based on the principle of quiet being the new loud. The key elements of Scandinavian design - understated elegance, high quality craftsmanship and natural materials - are reflected in ASKO's design language. Much emphasis is also placed on function. We strive to make your life easier by offering truly user-friendly interfaces, integration of practical functions and trouble-free, durable products that will please you for a long time.

What's cooking?

Whether you want to prepare a luxury dinner in one of our new pyrolytic (self-cleaning) ovens, cook healthy food with a steam oven, simmer a delicious sauce on our induction hobs or simply quickly heat up or defrost food in our microwave oven, ASKO offers a full range of award-winning ovens, hobs and cookers that will provide you with all the necessary functions.



Sense Series™ makes sense

We have now brought these - our core design values – together in a sensible and pleasant product line for the kitchen - Sense Series™. With Sense Series™ we offer you products that harmonise perfectly with one another, with lines that are clean, soft and modern. They are available in TouchProof™ stainless steel, black and in our newly introduced classic white colour - Design White.





Smarter cooking

Our ceramic hobs have fast heat-up and four halogen, adjustable cooking zones. They also feature EasyTouch controls with residual heat indication and have a flat surface for easy cleaning and a spillage area for 0.6 litres. And just in case you forget to turn the cooktop off, it features an auto shut-off function.



Ingredients

700 grams trimmed sirloin steak
(4 steaks)

4 egg yolks
400 grams baking potatoes
1 onion, peeled
100 grams butter
1 sprig of thyme

200 ml crème fraiche
3 tsp Swedish mustard



A Cabernet Sauvignon from Napa Valley harmonises nicely with the flavours in this dish.

Stockholm Hotel

Classic

Grilled sirloin steak "à la Rydberg" with egg yolk, sauté potatoes, browned onion and mustard crème.

Whisk
Small knife
Brush
Peeler



Small bowl
Medium pan



Serves

4 people

Time

30 minutes

Difficulty

Medium

Preparation

Season the steaks with salt and pepper and brush with a little olive oil. Place them in the preheated baking pan and cook for approximately 7-10 minutes on each side at 250-260°C.

Peel and dice the potatoes into 2 cm cubes and fry in olive oil and butter. Lightly season with salt. Brown the chopped onion in butter. Separate the egg yolks from the whites and return the yolks to the shells. Whip the crème fraiche thoroughly, then mix in the mustard.

How to serve

Serve on glass plates. Lay the grilled steak on the plate. Place the fried potato cubes around the steak. Place the fried onion on the steak, then the egg yolk. Serve with mustard crème on the side. Brown sauce (e.g. HP) also goes well with this dish. Garnish with thyme.



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Control at the tip of your fingers

Our new range of cooker hoods have a functional touch control with LC display. This gives the hoods a modern and clean design, and also makes them easy to use and clean. The LC display switches to energy save mode when not in use.



Ingredients

Burgers:

500 grams minced beef
1 egg
50 ml breadcrumbs
100 ml double cream
100 ml milk
Salt and pepper

2 red onions, peeled
1 bottle of stout beer
50 ml dark concentrated beef bouillon
1 tsp castor sugar
25 grams butter

100 grams carrots, peeled
100 grams parsnips, peeled
300 grams potatoes, peeled
500 ml double cream
100 ml milk
50 grams grated Emmentaler cheese
Finely chopped parsley
1 crushed garlic
Salt and pepper



A creamy Guinness from Ireland complements this dish nicely.

Viking Burger

Swedish burger with red onion cooked in stout and root vegetable gratin.

Whisk
Kitchen spoon
Small knife
Grater



Small bowl
Medium pan



Serves

4 people

Time

30 minutes

Difficulty

Medium

Preparation

Bring the cream and milk to a boil for the root vegetable gratin. Season with salt, pepper and crushed garlic. Slice the root vegetables and potatoes as thinly as possible, ideally in a food processor. Add the sliced root vegetables and potatoes and bring to a boil carefully. Then pour everything into an oven-proof dish. Bake in the oven at 160°C. Sprinkle over the grated cheese towards the end.

Sauté the red onion in butter, sprinkle over a little flour and add the dark concentrated beef bouillon and half a bottle of stout. Simmer for 20 minutes, season with salt and a little caster sugar, add a knob of butter towards the end. Mix the egg, double cream and breadcrumbs. Mix in the minced beef and season with salt and pepper. Ideally make a small test burger. Shape into small burgers and grill in the preheated baking pan at 250-260°C for about 7-8 minutes each side.

How to serve

Serve on a large, deep white plate. Place a burger on the plate and pour over the stout-braised onion. Chop the parsley and sprinkle on top. Serve the root vegetable gratin on the side of the plate.



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Meat Pro

Rare, medium or well done? With this tool you can cook like a professional chef. Just insert the thermometer, set the required temperature and the oven automatically switches off when the meat or fish is done the way you like it. The temperature can also easily be read on the oven display.



Preparation

Brush the pork cutlets with olive oil and grill in a preheated baking pan at 250-260°C for 8-10 minutes each side.

Boil the peeled potatoes until tender. Drain off the water. Whisk together with butter, cream and milk until smooth. Season with salt and pepper.

Mix in the grated cheese at the end. Cut the apple into small cubes. Finely chop the coriander and garlic and slice the chilli finely.

Mix the apple vinegar, curry, raisins and honey with the coriander, apple, chilli and garlic. Save some coriander for garnishing. Leave to infuse for approximately 60 minutes. Lightly season with salt.



Strongbow English cider is a good choice here.

Swedish Pork & Apple

Grilled hind loin of pork with apple chutney and cheese mash.

Brush
Peeler

Ladle
Small knife
Grater



Medium pot



Serves

4 people

Time

25 minutes

Difficulty

Medium

Ingredients

600 grams boneless hind
loin of pork, cut into 8
butterfly cutlets

2 autumn apples, peeled
Raisins

1 mild red chilli

1 clove of garlic

1 tsp curry powder

1 pot of fresh coriander

50 ml honey

50 ml apple vinegar

Salt and pepper

400 grams potatoes, peeled
100 grams butter
100 grams grated mature
cheese (perhaps parmesan
or a mature English cheddar)
100 ml milk
100 ml double cream

Salt, pepper and olive oil

How to serve

Serve on square white plates. Place 2 grilled pork cutlets on each plate. Place a spoonful of apple chutney next to the pork. Garnish with fresh herbs, for example coriander. Serve the mashed potato on the side in a small bowl.



Get the grocery shopping list for this recipe on your smart phone by scanning this QR code



What's your size?

Our cooker hoods come in many different designs, sizes and types. It's easy to find a model that suits your needs. We have 60 and 90 cm hoods, island versions and wall-mounted.



All fumes gone

Our new models come with a timer function for delayed switch-off. Activate the timer to keep the hood running at the selected power, after which it automatically switches off. Default running time is 15 minutes, and you can adjust the time you need up and down. The function makes sure you get rid of the very last remnants of cooking fumes.

Listen carefully

Our kitchens are becoming larger, lighter and more open, which calls for well-thought-out solutions in appliances. The design of our cooker hoods is as important as their function. An open kitchen that borders the living room also calls for quiet appliances, and with a hood from ASKO you don't need to raise your voice. Most importantly, however, all our cooker hoods remove cooking smells quickly and efficiently.





Aromatic power

Set the hood to suit the food. If in the middle of cooking you need extra powerful extraction, the boost function is the ideal solution. Set the boost function and the fan runs for a maximum of two minutes. After that it returns to level 3. Only the aroma of the food remains, the hood takes care of the fumes.



EasyDial™ makes it easier

With our new EasyDial™ function you'll find an extremely fast and intuitive way of controlling your hob. This intuitive feature uses a smart circular dial function with touch control making it easy to set the power and time.



Ingredients

300 grams mixed wild mushrooms (chanterelle, cep and blushing wood mushroom). (Alternatively, use tinned mushrooms of your choice)

500 ml double cream

200 ml milk

½ chicken stock cube or

50 ml concentrated chicken bouillon

1 shallot, peeled

1 tsp black truffle oil

2 fresh chicken breasts (preferably fresh corn-fed chicken)

4 wooden skewers

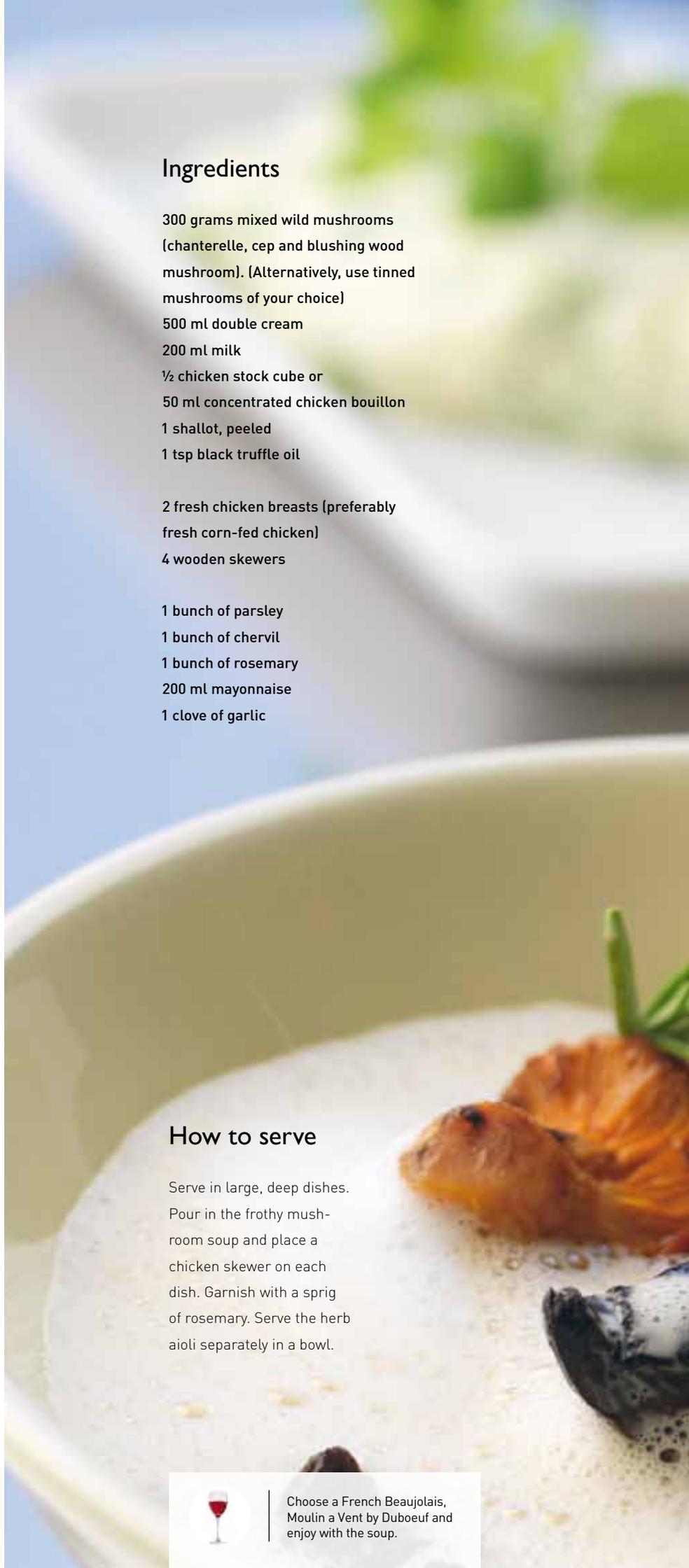
1 bunch of parsley

1 bunch of chervil

1 bunch of rosemary

200 ml mayonnaise

1 clove of garlic



How to serve

Serve in large, deep dishes.

Pour in the frothy mushroom soup and place a

chicken skewer on each

dish. Garnish with a sprig

of rosemary. Serve the herb

aioli separately in a bowl.



Choose a French Beaujolais, Moulin a Vent by Duboeuf and enjoy with the soup.

Forest Troll's Delight

*Wild mushroom soup with grilled
fillet of chicken and herb aioli.*

Turner
Small knife
Whisk
Brush
Wooden skewer



Colander
Medium pan



Serves

4 people

Time

25 minutes

Difficulty

Medium

Preparation

Finely chop the onion. Chop the mushrooms and lightly fry in butter along with the onion. Add the cream, milk and chicken stock. Simmer for 15 minutes. Season with salt and pepper. Drain the mushrooms in a colander, reserving the liquid and whisking it into a frothy smooth soup. Return the mushrooms to the pan once the soup is whisked, and season with the salt, pepper and truffle oil. Season the chicken breast with salt and pepper, brush with olive oil and grill in a preheated baking pan at 250-260°C for about 13-15 minutes. Remove the chicken and cut into 4 pieces. Thread each piece onto a wooden skewer. Mix the chopped parsley, chervil and crushed garlic with the mayonnaise.



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Suburban Tournedos

Bacon-wrapped Falun sausage tournedos with blue cheese sauce and wholemeal spaghetti.

Toothpicks
Medium knife

Ladle
Large fork
Grater



Small pot
Colander



Serves

4 people

Time

25 minutes

Difficulty

Medium

Ingredients

600 grams Falun sausage
(or another high-quality, regional mild
sausage)

4 rashers of bacon

100 grams soft blue cheese

50 ml dark concentrated beef bouillon

500 ml double cream

200 grams wholemeal spaghetti

50 grams grated parmesan

1 pot of basil

Salt, black pepper and olive oil

Preparation

Cut the sausage into 4 pieces. Wrap the rashers of bacon around the sausage, securing with toothpicks. Bake the sausage in a preheated baking pan for about 13-15 minutes at 250-260°C. Cook the pasta according to the packet instructions and drain in a colander. Bring the double cream and beef bouillon to a boil. Grate the blue cheese coarsely and mix into the sauce. Bring to a boil and stir until the sauce is smooth. Season with a touch of black pepper. Take a little of the blue cheese sauce and mix with the spaghetti. Roll the spaghetti onto a large fork or tongs.



Serve with a Valpolicella Clas-
sico from Veneto in Italy.

How to serve

Serve in a large, deep white dish. "Roll up" the spaghetti and place at bottom of the dish. Serve the Falun tournedos on the side. Pour a little of the blue cheese sauce on the side and garnish with grated parmesan, blue cheese, basil and black pepper.

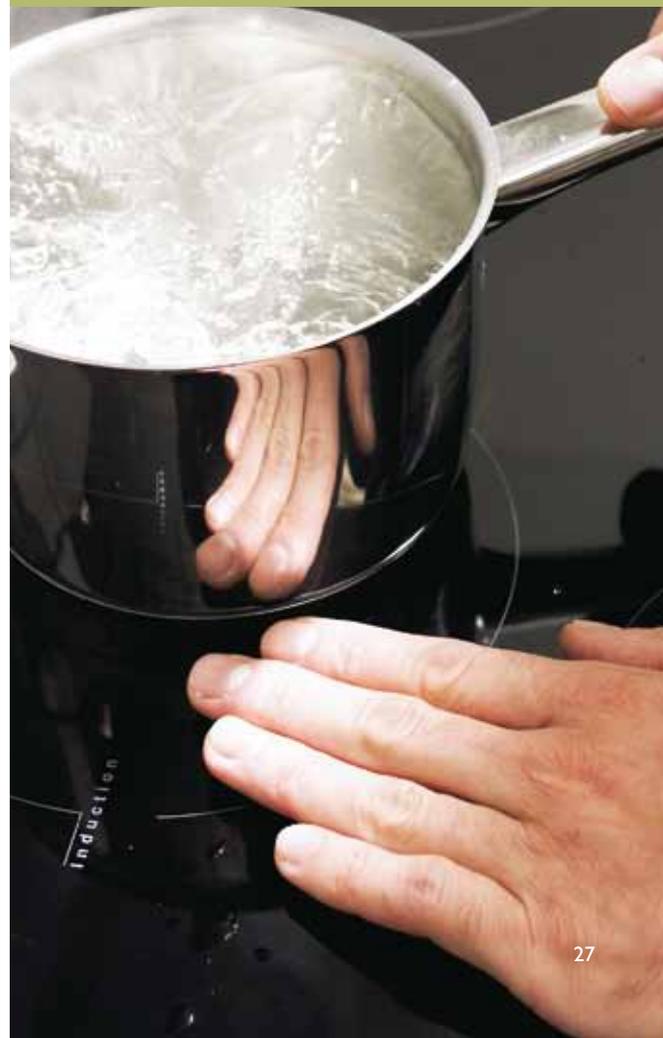


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Immediately cool

An induction hob immediately produces an even heat that you can quickly regulate. All of your cooking becomes more enjoyable when the heat is faster and more precise. By choosing an induction hob you can enjoy the same flexibility and fast heat regulation as with a gas flame. It is easy to set the exact heat to let your dish cook or simmer to the superb tasty result you want. The hobs can also withstand spills and are easier to clean since the food does not stick to the surface. An induction hob immediately cools off after being switched off, which prevents any fingers from getting burned.



King Salmon

Herb-baked fillet of salmon with lemon and basil yoghurt, baby spinach and oven-baked potatoes.

Small knife
Kitchen spoon
Brush



Small Bowl



Serves

4 people

Time

25 minutes

Difficulty

Medium

Ingredients

600 grams salmon fillet
300 ml strained Greek yoghurt
1 lemon
1 pot of basil
1 bunch of parsley
1 pot of chervil
1 clove of garlic
1 pack of baby spinach, washed
1 bunch of rosemary
400 grams peeled potatoes
(use a variety suitable for French fries)
Olive oil, clear honey,
salt and black pepper

Preparation

Cut the potatoes into wedges and place in a baking pan. Season with salt, pepper, garlic and fresh rosemary. Mix the potatoes with the herbs and oven bake for 45 minutes until tender and golden brown. Cut the salmon into 4. Season with salt and pepper, and brush with olive oil. Bake in a baking pan at 250-260°C for approximately 8-10 minutes. Chop the garlic and fresh herbs and mix with a few drops of olive oil. Mix the yoghurt with the juice of half a lemon, chopped basil and crushed garlic. Season with salt and pepper. Add a little clear honey to taste. Cut half a lemon into 4 wedges for garnish.



Enhance the taste experience
with a Chablis premier Cru by
Le Chablisienne in France.

How to serve

Serve on square glass plates. Serve the potato wedges in the middle of each plate. Lay a piece of salmon on top of the potatoes. Put a spoon with a dollop of lemon basil yoghurt on the plate. Garnish with the baby spinach and a wedge of lemon.



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Ready when you are

Our SpeedMaster™ cooker goes from 0-175°C in 5 minutes. Sometimes you just want to cook a frozen pizza and you don't have time to wait for the oven to pre-heat.



Rack 'em up

Our unique flexible four level rack system with up to seven baskets gives you unlimited possibilities when it comes to loading your dishwasher.



Sixteen programs

More programs, more choices. We all load different types of dirty dishes in our dishwashers. Different loads require different types of programs to achieve the best washing-up results. With our new generation of dishwashers we therefore give you more programs and options to choose from - to make it easier for you to find your perfect solution.



Washing made easy

Our XL and XXL dishwashers have the largest capacity on the market. The internal loading height of 54/58 cm provides room for larger plates and taller glasses. It also means you can load 40% more (16/17 settings) than in a standard dishwasher (12 place settings). The smart four level rack system with the unique middle rack affords endless possibilities.



Naturally clever

All our dishwashers are ECO models and can be connected to either hot or cold water. The recommended hot water inlet is 60°C, although it can be connected with up to 70°C. When you select a program with a higher temperature than the incoming water, the dishwasher heats it to the selected temperature. By using hot water you can save as much as 20 minutes in time and up to 55% of the dishwasher's power consumption.



Cattegat Delight

*Oven-baked cod with horseradish butter,
grilled green asparagus and dill-onion salad.*

Brush
Large knife

Peeler
Kitchen spoon
Grater



Small pot



Serves

4 people

Time

30 minutes

Difficulty

Hard

Ingredients

600 grams cod fillet or large cod
loin fillet (or use another fish such
as hake)

25 grams grated horseradish

100 grams regular salted butter

8 green or white asparagus spears

1 bunch of dill

1 bunch of chives

1 red onion, peeled

1 tsp lemon juice

Salt, pepper, olive oil

Preparation

Cut the cod into 4 pieces. Season with salt and pepper,
and brush with olive oil. Bake the fish on a preheated
baking pan at 250-260°C for about 13-16 minutes.

Peel the asparagus and brush with olive oil. Place in
a preheated baking pan and cook for approximately
5-8 minutes. Mix the room-temperature butter with
grated horseradish, adding a few drops of lemon juice
and chopped chives to taste. Roughly tear the dill and
chives and cut the red onion thinly. Mix in a bowl with
a little salt and olive oil.



A Chardonnay matured in oak
from Stellenbosch in South
Africa rounds off this meal nicely.

How to serve

Serve on large, round white plates. Lay the grilled asparagus in the middle of the plate. Place the oven-baked cod on top of the asparagus. Spoon up a quenelle of horseradish butter and place beside the cod. Top the cod with dill and onion salad. Serve with new potatoes boiled in dill (optional).



Friends & Family

With an ASKO dishwasher you can invite as many friends as you want. It allows you to wash larger loads than ever before. You can actually fit in 17 (XXL) or 16 (XL) place settings compared to a standard dishwasher (12 place settings).

We are also the only dishwasher manufacturer to have a dishwasher that is declared for 15 place settings (according to European standard).



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Hot air - everywhere

The powerful hot-air element combined with good insulation provides an even temperature which in turn ensures that cakes and buns are baked evenly. You can also cook and bake on three levels at the same time.



Ingredients

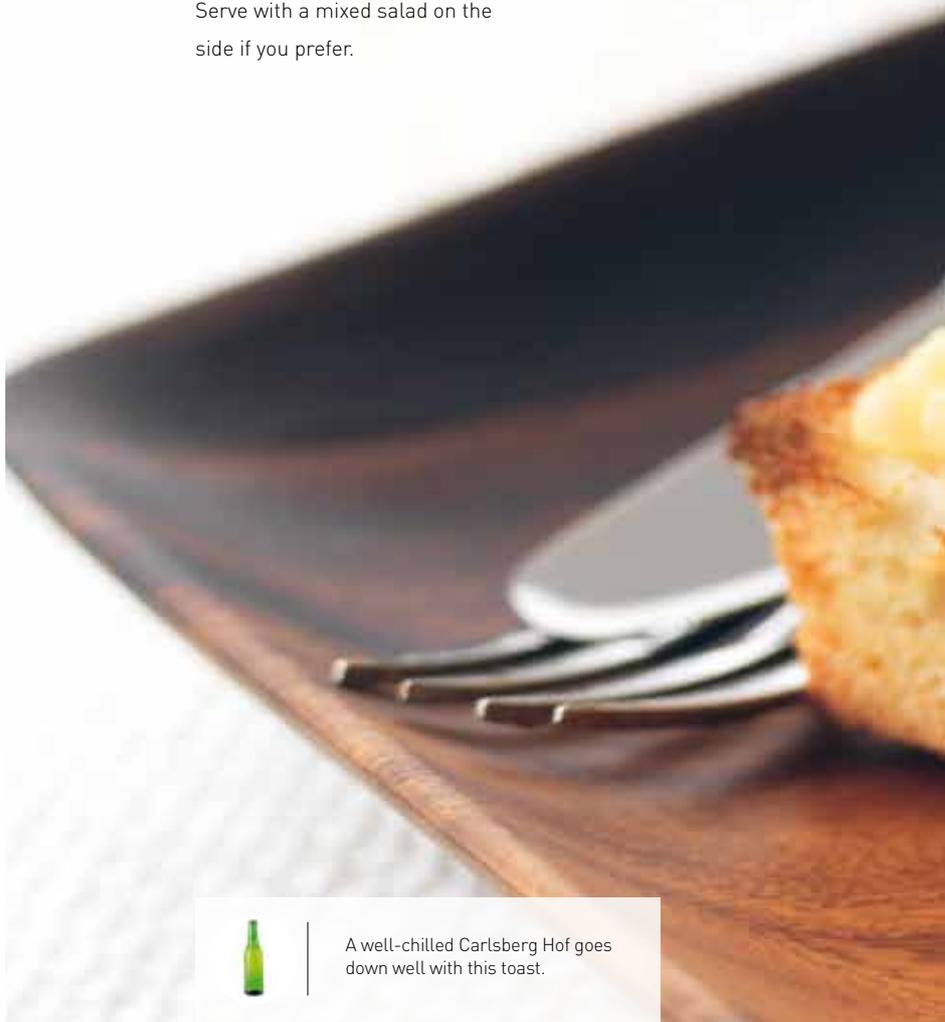
1 piece of focaccia
4 slices of smoked ham
2 tsp Dijon mustard
4 slices of Emmentaler
4 slices of tomato
10 cocktail tomatoes
Various fresh herbs

Preparation

Split the focaccia in half. Spread the Dijon mustard on one side. Add one slice each of tomato, ham and cheese, in that order. Bake in the oven at 175°C until the cheese melts.

Divide the focaccia once. Split the cocktail tomatoes, then salt lightly and add a little olive oil. Garnish with fresh herbs.

Serve with a mixed salad on the side if you prefer.



Toast Royal

*Toasted focaccia with smoked ham,
Dijon mustard, Emmenthaler and tomato.*

Breadknife
Small knife



Serves

4 people

Time

10 minutes

Difficulty

Easy



Get the grocery
shopping list for this
recipe on your smart
phone by scanning
this QR code

Sandhamn Sandwich

Grilled focaccia club sandwich with chicken, mayonnaise, lettuce, bacon and tomato.

Breadknife
Brush

Small knife
Wooden skewer



Serves

4 people

Time

20 minutes

Difficulty

Easy

Ingredients

- 1 piece of focaccia
- 2 chicken breasts
- Hellmann's mayonnaise
- 4 iceberg lettuce leaves
- 4 rashers of bacon
- 4 slices of tomato
- 8 red onion rings

Preparation

Split the focaccia in half. Lightly grill in the oven until browned. Season the chicken breasts with salt and pepper and brush with olive oil. Grill the chicken on a preheated tray at 250-260°C for about 13-15 minutes. Split the chicken breasts down the middle. Cook the bacon on a preheated tray too, for about 5-8 minutes. Cut 4 slices of tomato. Open the focaccia. Add one slice of chicken, lettuce, tomato, bacon and red onion. Add mayonnaise to taste. Close the focaccia again and cut diagonally. Place a wooden skewer in each half to hold the sandwich together.

Serve with a little mayonnaise on the side if you prefer.



Perfect with a glass of fresh lemon water or a well-chilled, robust beer, like "Jämtlands President" from the north of Sweden.





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Touch this, touch that

The TouchProof™ Sense Series models are made of stainless steel that has ASKO's TouchProof™ coating, which makes them durable fingerprint resistant and easy to clean.

OVEN TEMPERATURES

Fahrenheit	Celsius
225°	110°
250°	120°
275°	140°
300°	150°
325°	160°
350°	180°
375°	190°
400°	200°
425°	220°
450°	230°
475°	250°

UNIT CONVERSION

Metric to U.S.

Capacity

<i>1 milliliters</i>	<i>1/5 teaspoon</i>
<i>5 ml</i>	<i>1 teaspoon</i>
<i>15 ml</i>	<i>1 tablespoon</i>
<i>30 ml</i>	<i>1 fluid oz.</i>
<i>100 ml</i>	<i>3.4 fluid oz.</i>
<i>240 ml</i>	<i>1 cup</i>
<i>1 liter</i>	<i>34 fluid oz.</i>
<i>1 liter</i>	<i>4.2 cups</i>
<i>1 liter</i>	<i>2.1 pints</i>
<i>1 liter</i>	<i>1.06 quarts</i>
<i>1 liter</i>	<i>.26 gallon</i>

Weight

<i>1 gram</i>	<i>.035 ounce</i>
<i>100 grams</i>	<i>3.5 ounces</i>
<i>500 grams</i>	<i>1.10 pounds</i>
<i>1 kilogram</i>	<i>2.205 pounds</i>
<i>1 kilogram</i>	<i>35 oz.</i>



Scan this QR code to get the entire cook book on your smartphone

SIMPLE, TASTY, FUN COOKING WITH A
SCANDINAVIAN TWIST. TRY THE
STOCKHOLM HOTEL CLASSIC,
THE VIKING BURGER,
OR THE LINGONBERRY PORK.
THE RECIPES IN THIS BOOK ARE
A COMPILATION OF FAMILIAR RECIPES,
VARIATIONS ON THE TRADITIONAL
AND SOME COMPLETELY NEW RECIPES
USING TRADITIONAL
SCANDINAVIAN INGREDIENTS.



ASKO