

10 BOOKS

MY AROMATIC KITCHEN / AROMA KOCHBUCH

2017

Kille distills the lessons she's learned from a life devoted to spices and herbs into timeless recipes that anyone can make. Kille's message is straightforward: the tastiest most flavor-packed meals include fresh, high-quality ingredients, prepared simply by adding aromatic blends. Inspired by the harvest from her own organic garden in Southern Sweden, this is a cookbook that will appeal to the senses. Published in English and German by Prestel Verlag/Random House.

Nominated in the category 'Cookery Book Award 2018' by the Guild of Food Writers Awards, London

OUR FOOD – NATURALLY! (IKEA cookbook)

2013

This book is a sensuous journey in words and pictures that encourages you to make life in the kitchen greener, healthier and more tasty. With uncomplicated, enthusiastic advice on:

- The benefits of buying seasonal produce
- Wild food foraging
- Cooking 101 sweet and savoury recipes
- How to make delightful meals from leftovers
- How to use modern kitchen equipment and techniques to save time and flavour
- Sensible food storage
- Realistic and achievable recycling
- Easy-to-follow eco tips for the kitchen
- Saving money and protecting our environment

Commissioned and published in 19 languages by IKEA of Sweden.

KARTOFLER PÅ BORDET / POTATOES ON THE TABLE

2011

In 2010 Kille decided to do an experiment: To grow 32 different Nordic heirloom potatoes in her garden, with the aim of getting to know the taste, texture and usage of each tuber better. This unique potato collection was provided by NordGen, a gene bank in Southern Sweden. She sprouted, nurtured, harvested and tested, which all culminated in her seventh book. The book also includes a guide on how to grow the potatoes. Published in Danish by Politikens Forlag.

DER ECHTE GESCHMACK

2010

The book is a German edition of the Danish cookbook SMAG. Revised with German farmers portraits by eco-pioneer Georg Schweisfurth. Published in German by Christian Verlag.

Winner of the silver medal at Frankfurt Book Fair in 2011 from GAD (German Gastronomy of Academy)

**SMAG / TASTE
2010**

SMAG is an organic cookbook with great dishes and a sensuous food-journey through Denmark in texts and illustrations. Kille has visited 21 organic and biodynamic farmers and gardeners around the country, who are all deeply dedicated to their work in cultivating produce of the finest quality to our tables. At the same time, and not least, we get 90 easy recipes for meals and sweets, promising great experiences of taste.

Published in Danish by Politikens Forlag.

Winner of the Gourmand World Cookbook Awards 2010, in the category 'Best Scandinavian Cuisine Book' in Denmark.

**KILLES KRYDDERIER / KILLES SPICES
2008**

"She has written this beautiful, great book on the spices that fascinate her more than anything else, and we all just have to be grateful, as it contains secrets we are allowed to share. We lift the lid of her pots to taste and smell the most extraordinary things just by reading it" words by Camilla Plum (cookbook author and owner of the organic farm Fuglebjerggaard) from the books foreword. Kille describes 40 spices, and generously shares over 200 recipes. Published in Danish by Politikens Forlag.

Winner of the Gourmand World Cookbook Award 2009, in the category 'Best Food Literature Book' in Denmark.

**JUL & VINTERMAD / CHRISTMAS & WINTER FOOD
2005**

A beautiful little book, with hand painted drawings and embroidered gold details. The book passes on Killes own Christmas classics. The book contains 50 dishes, which she prepares and enjoys at home with her family from October to March. Drawings by Dea Enna. Published in Danish by Politikens Forlag.

**BAZAR
2002**

Killes love of spices dominates the book Bazaar, where ingredients are cooked into astonishing flavours. The book displays a fascination of technique, scent and textures, as well as a focus on tools that make a difference in the kitchen. Additionally, this is the first cookbook the author herself has photographed.

Published in Danish by Politikens Forlag.

**KILLES KØKKEN / KILLES KITCHEN
2000**

The book was written after the 3-year-collaboration as the creative food consultant for the supermarket-chain Kvickly (part of Coop, one of the biggest supermarket chains in Denmark). It offers 81 delicious dishes, accompanied by travel-notes, thoughts on produce and instructive techniques. Published by Kvicklys Forlag.

MIT SOLSKINSKØKKEN / MY SUNSHINE-KITCHEN

1998

Kille Enna is 25 years old when she publishes her first cookbook. After having worked in London and California, this cookbook was the first of its kind to describe the fusion-cuisine in Denmark. The intense commitment and the experimenting manner characterizing the recipes clearly add to the success of the book. It is a never-ending source of inspiration and a dynamic adventure into new kitchen-regions.

Published in Danish by NovaVisions Forlag.