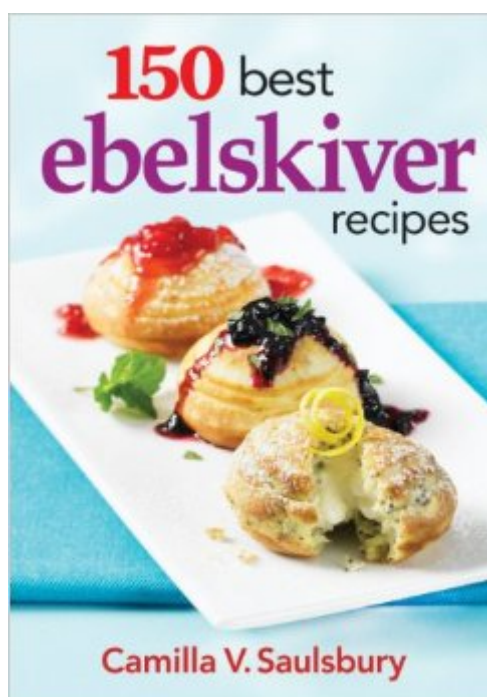


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150 Best Ebelskiver Recipes



Synopsis

Ebelskivers are small Danish puffed pancakes made in a special multi-well pan. Sweet and savory variations of this petite puff are appearing on restaurant menus and at farmer's markets across North America. The widespread availability of the pans at department and super stores has encouraged home cooks to join in the fun of this tasty treat. Originally only available at Williams-Sonoma stores, the pans are now a top selling item at many mass merchants and gourmet stores. Ebelskivers, with their ideal shape and size, appeal to home cooks of all kinds for all occasions. This fantastic cookbook goes well beyond a collection of recipes, as it is an appliance/equipment handbook, too. The recipes range from simple to sophisticated, yet all are convenient and delicious treats, which range from classic ebelskivers, to newer breakfast options, to make-ahead appetizers, to snacks for the family. Even decadent desserts can be made in minutes all without turning on the oven. Just a small sample of these sumptuous recipes include: Cranberry Orange Ebelskivers, Buttery Beignet Puffs, Maple-Pecan Ebelskivers Smoked Salmon and Dill Puffs, Roasted Pepper Feta Puffs, Crab Cake Puffs Chocolate Ganache Ebelskivers, Praline Puffs, Browned Butter Ebelskivers Buckwheat Blini Puffs, Lamington Puffs, Spanakopita Puffs, Linzer Puffs. The 150 recipes deliver inspired flavor combinations in addition to vegan and gluten-free variations of the classic and simplified batters, both of which can be substituted for recipes throughout the collection. And the step-by-step photos of the ebelskiver techniques ensure a perfect result every time.

Book Information

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Customer Reviews

My grandparents were Danish and ebelskivers (aebleskivers) have been a part of my life as long as I can remember. I really enjoyed seeing the variety of ideas in this book with both the sweet and savory recipes. The book also has a lot of delicious suggestions for fillings, too. We usually eat these yummy pancake balls with raspberry jam or with the traditional apples in the middle. We use a heavy cast iron pan that has been in my family for generations and we turn the ebelskivers with a thick knitting needle. The most important thing to remember in cooking ebelskivers, is to make 1/4 turns as they cook. Otherwise you can end up with the dreaded "œcream center" that my grandfather warned me about! Make sure the heat isn't too high also, so the outside doesn't get cooked before the inside. Once you master the skill of the quarter turns, the ebelskivers turn out as perfect spheres, just the way the Danish make them. They are also light, airy and perfectly cooked. I really liked the ideas for the "œGlobal Puffs", with flavors from many different countries, my favorites being the Tres Leches Puffs and the Spanakopita Puffs.

I owned a few of her books and really enjoy them all so far. I tried 3 recipes from this new book and it was a big hit with my family. Her step-by-step instruction pictures was great. I don't need pictures for every recipes so the lack of pictures doesn't bother me at all.

I have been very happy with this cookbook. It has many interesting, wonderful recipes that are easy to make. Whether you are a beginner to meeting Aebelskivers or are a more advanced Aebelskiver maker, this book would suit you just fine! I would highly recommend it to other people.

I have a cake pop maker & wanted savory recipes for it. This works great. I didnt bother separating the eggs and put them in whole. Which of course wouldnt make them as light textured as ebelskivers are suppose to be. If a recipe called for 1c liquid I cut it to 3/4c & this worked. Cake pop batter is suppose to be thick. Alot of times I just mixed in finely diced meat, shredded cheese or whatever directly in the batter instead of using it to fill a center, Cake pop makers cook fast so I needed to speed that part up. There is alot of different types of recipes from all over the world. This are not just copies of one another. Theres alot of variety & great ideas. I really liked the fact theres a chapter for less sweet items. I have never used my maker for making cake pops (actually bought it for making meatballs, another good book is the meatball cookbook bible). Ive tried about 8 recipes so far & alot times doubled the recipe for batch cooking for the freezer. These freeze very well. I definitely would recommend this book.

Great introduction to the art of ebelskiver-making. Lots of good recipes that aren't traditional and are very creative. My daughter and I are getting the hang of using it. It's a lot of fun. We also love our cast iron pan from Lodge.

I found this book of recipes most interesting. I am looking forward to trying many of the recipes. I have made one and it was well liked though I still have to master the flipping part to be comfortable with making these.

I am tickled with the book -- it has a variety of recipes, is easy to follow and I'm pleased with the overall format. I also purchased a copy for my daughter-in-law and she, too, likes it very much.

This book is filled with so many recipes that I don't know where to start. It doesn't contain many photos, but that doesn't bother me. I pretty much know how they will all look when finished anyway: round balls of cake. I was a bit disappointed that it was paperback though. I do agree that its the best ebelskiver book out there.

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