



GEIR SKEIE

worldchampion

IN CULINARY ARTS

A TASTY JOURNEY FROM
CHILDHOOD TO BOCUSE D'OR



WORLD CHAMPION CHEF GEIR SKEIE

A TASTY JOURNEY FROM CHILDHOOD TO BOCUSE D'OR

Geir Skeie was only 13 when he made up his mind: He was going to win the gold medal in Bocuse d'Or, the world's most prestigious championship for chefs. At that time he was busy finding mistakes in the cookbooks in his mother's kitchen in Fitjar on the south-west coast of Norway. The boy was passionately interested in the preparation of food, without anyone quite understanding where this interest originated. While other boys were out playing football, he was in front of the TV watching the programmes of Norwegian cooking guru Ingrid Espelid Hovig.

Boyhood dreams seldom come true, but Geir's did.

In January 2009 he achieved what many considered impossible: in Lyon, France he won the title of World Champion Chef. In fact, he outclassed his competitors.

This is Geir Skeie's first cookbook. He takes us on a journey of tastes from his childhood in Fitjar all the way to the Bocuse d'Or. This is not an inaccessible tome from a self-promoting gourmet chef. The book is for all who wish to become better at making food and is, therefore, structured in sections that meet the needs of children as well as ambitious hobby chefs.



STRUCTURE AND EDITING

The book starts with the moment immediately before Geir won the Bocuse d'Or. The judges are talking quietly among themselves and the audience is hoping for a French victory. The suspense. The fatigue. Did he make it?

Then the story shifts back to the "first chapter" with Geir at 6–7 years of age. Each chapter is introduced by an evocative description of episodes in Geir's world in this period, complemented by his own, unique photos from when he was small and prepared food. The recipes are the ones he used himself at that age and the first chapter contains recipes for scrambled eggs, stewed prunes, rice patties, rolled cake and muffins.

The next chapter describes Geir's culinary accomplishments when he was 10–15 years old. This was the time for pizza, coalfish patties; papa's rolled lamb sausage and caramel pudding. Then follows the period from 15–18 years of age when he doubled as custodian and chef at the Fitjar Fjord Hotel. And in this manner we follow his journey among recipes that become more and more "professional".

Geir's road to the gold metal is clearly illustrated by the development of the recipes. He generously shares with us his kitchen secrets and the recipes are presented pedagogically in plain, understandable language. The recipes are often accompanied by "boxes" with extra hints for preparing the dish.

The book closes, of course, with the victory in Lyon and the Bocuse d'Or itself – the recipe with which he won.

A TRIBUTE TO NORWEGIAN CUISINE

The book is in many ways an accolade to the good, old Norwegian culinary traditions. Geir Skeie brings back grandmother's old recipes – and traditional foods from Fitjar and the west of Norway naturally command a significant portion of the book. Still, there is plenty of space left over for unique insights into really **ADVANCED** culinary art.

GEIRS TEAM

TRUDE NERGAARD is responsible for the various texts in the book. She has been a feature journalist for Dagbladet and others, and has done portrait interviews for HENNE and other publications. In addition, she has considerable experience as a food journalist, including four years as editor of the food magazine Mersmak in collaboration with the master chef Odd Ivar Solvold.

PAAL-ANDRÉ SCHWITAL is responsible for the illustrations in the book. He has long experience as a food photographer and has, among other work, taken all the food photos in the magazine Mersmak. He has been Geir's photographer on the entire journey to the world championship and has taken all the pictures of food dishes and portraits for brochures and other profiling of Geir Skeie.

RUNA FRIDÉN is responsible for book design. She is an experienced graphic designer with a sure touch and with a special interest in food. Runa has designed several books and for the book "Only Chocolate" she won the gold medal for best design in the competition "The Year's Most Beautiful Books". Runa has designed several magazines and has worked with food styling.





6-10 bake

nøttemuffins



- 100 g valnetter
- 1 dl sukker
- 50 g smør
- 4 dl hvetemel
- 2 dl sammalt hvete, fin
- 2 ts bakepulver
- ¼ ts salt
- 4 stk. egg
- 2 dl yoghurt naturell

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- 100 g valnetter
- 1 dl sukker
- 50 g smør
- 4 dl hvetemel
- 2 dl sammalt hvete, fin
- 2 ts bakepulver
- ¼ ts salt
- 4 stk. egg
- 2 dl yoghurt naturell

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sjokoladetrofler

- 100 g valnetter
- 1 dl sukker
- 50 g smør
- 4 dl hvetemel
- 2 dl sammalt hvete, fin
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