

Stilton Literary Agency



Wildly tasty

Original title: Vilt godt
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Non-Fiction / Cookbook

In the green lungs of the city, along the road, on the coast, in the mountains, and deep in green forests, wild plants grow for you to gather and to eat. They are beautiful, they are for free and they are organic. Go out and find them and use them in the wonderful recipes in this book.

Around you useful plants are growing which you can pick and take home and use in salads, soups and put on top of a pizza. Learn about these plants, where they grow and when they can be picked and how to distinguish them from plants that you should not eat. Be inspired by Anne Mæhlum's fantastic food pictures and her easy-to-follow recipes.

Anne Mæhlum

Anne Mæhlum loves to gather and to cook with wild growing ingredients. When she is not out gathering edible plants, she works as a food stylist and art director. She is also an experienced and certified crop and mushroom expert. Her two previous books were made together with photographers Nina Dreyer Hensley and Jim Hensley.

Wildly tasty Mushrooms is her fourth book. In 2023, she also published **Wildly tasty**, a book about the most delicious wild crops.

Other titles

Wildly tasty Mushrooms (2023)