

# BREAD AND PIZZA



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Pizza

Buns

Sourdough bread

Wholemeal bread

## Bröd och pizza

Martin Johansson

190x240, 160 pp

*“My new book contains pizzas, wholemeal bread, cinnamon buns, and even more sourdough bread.”*

**P**izzas because I have discovered a few tricks which make home-made pizzas turn out a great deal better than usual. They will be the best you’ve ever eaten! Here are sour dough pizzas, fast pizzas, smart tomato sauces, tips on the best pizza cheeses and of course a whole load of recipes. In addition, I will show you how to twirl the pizza in the air just like a real pizza baker does!

Wholemeal bread because I have put my name down to participate in next year’s Stockholm Marathon and I must have as much energy in my body that can possibly fit there. And because really good bread with coarse flour and wholemeal has been unfairly overshadowed by large, light French sourdough bread the last few years.

Cinnamon buns because they are the sweet pastries that I can’t get enough of, baking or eating...

Sourdough bread because I am always on the lookout for the perfect method to bake the best sour dough bread at home in the kitchen. Now it is easier than ever before, and tastier too! All the recipes in the book can be baked without having to knead the dough, and without using a kitchen appliance (unless you want to).

And I go on a journey of discovery in the world of flours and breads. Visit the yeast factory, pop into a real bread factory and talk with various pizza and bread enthusiasts.”

*Martin Johansson*



## About the author:

Martin Johansson is the home-baker behind the popular and prizewinning blog ‘Pain de Martin’ and ‘A little more bread’. His first book about sour dough bread was published in 2009 and has sold more than 50,000 copies, and his second book about simpler bread was published in 2010 and has sold more than 20,000 copies.



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