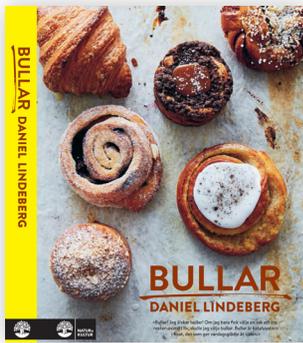


BUNS



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Bullar

Daniel Lindberg

190x250, 168 p

"What is a village without a bun, and what is a bun without a village? Buns, I love buns! If I could only choose one thing to eat for the rest of my life I would choose buns, buns and more buns. Buns are the catalyst for the coffee break, what brings everyday joy to the soul. Buns are for us Swedes what pastries are for the French and chocolate pralines are for Belgians ... The expression "less is more" should not be used when one bakes buns, "more is more" is a better expression. That is to say don't be shy with the filling in buns. If you don't get your hands really sticky you have used too little filling and anyway – who wants to eat a small bun? And use plenty of topping, it tastes better!"

Buns contains around 40 recipes of buns to die for and are split up into five chapters on the basic doughs: wheatflour dough, Wallonia dough, brioche dough (and rolled brioche), croissant dough and saffron dough. We also go through what is key to a successful bake, how to plan your baking and how you can easily bake several buns of the same type of dough. Of course there are also tips, tricks, the odd anecdote and quotation. Buns are much more than cinnamon buns. It's time to start baking buns again!



About the author

Daniel Lindberg set up the restaurant *Frantzén/Lindeberg* in 2009. Since the autumn 2014 he runs *Lindeberg Bageri och Konditori* in *Orminge*, Nacka. He has spent the last 19 years making desserts at exclusive restaurants, baking cakes, buns and breads at the best bakeries and patisseries.



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