

FRENCH PASTRIES



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Franska bakverk

Mia Öhrn
190x240, 144p

Join us on an enjoyable and tasty visit to the world of French sweets and pastries, and treat your friends to home-made croissants, éclairs and Florentines!

Many people think that French pastries are too advanced to be baked at home. In her new book, Mia Öhrn adapts classic French pastries to home conditions and simplifies the recipes, but without sacrificing any of the taste or the quality.

There are recipes for all sorts of pastries and sweet breads, cream cakes, different pies, biscuits, and desserts.

About the author:



Mia Öhrn, an expert baker, confectioner, and pastry chef with a penchant for cute little cakes. She writes regularly for various Swedish food magazines, including Elle Food & Wine and Gourmet Magazine, and appears on TV and radio. She teaches popular courses on making macarons and has written fifteen books on baking. She loves to eat cakes and strives to make recipes as simple and easy to follow as possible, so that everyone can succeed in the kitchen. Mia Öhrn is 33 years old and lives in Stockholm, Sweden with her husband and son.



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