

# SIMPLE BREAD



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## Enklare bröd

Martin Johansson

190x210, 112 pp

*Martin Johansson has written a follow-up to his successful Sour-Dough Bread which has sold 35,000 copies in Sweden.*

Simple Bread is about the sorts of bread anybody can bake, any time, any place. All that you need is an oven, and in some cases you don't even need that. With a little time and a tiny portion of ingenuity, you can bake fantastic bread without owning a dough-mixer or having the strongest arms in the world. Some of these breads look after themselves while you are asleep – you just give the dough a quick mix in the evening and put it into the oven when you get up in the morning. Go out and get the newspaper, put on the coffee and because you know it your breakfast bread will be ready! Other breads don't have to rise for so long, and can be baked in an afternoon. What all these breads have in common, is that they get their taste and character from the rising process and in the actual baking, not from additives and weird ingredients.

There are recipes here for all sorts of bread: light and dark, ordinary bread as well as crisp bread, buns and Martin's granny Stina's phenomenal yeast-powder rusks. The book is richly illustrated and several of the recipes contain step-by-step pictures.



## About the author:

Martin Johansson is the home-baker behind the prize-winning blog 'Pain de Martin'. In 2009, he published his Surdegsbröd – a book which got sour doughs bubbling in the Swedish kitchens. When he isn't baking at home, he works as a graphic designer.



**BENNET AGENCY**

C/O POCKETFÖRLAGET  
SÖDER MÅLARSTRAND 21  
118 20 STOCKHOLM

MOBILE: +46 704 67 42 70

