

THE BAKERY



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Thanks to

Bageriet

Petrus Jakobsson
190 x 250, 160p

The Bakery contains recipes baked on an almost daily basis at Bageri Petrus, one of Stockholm's best small, crafts bakeries.

The recipes represent the assortment of bread, buns and cakes that should be part of a bakery with a wide selection. They are carefully chosen recipes, everything from sour dough bread, rolls, buns and pastries to Swedish classics and French-influenced bread and cakes. Careful choice of grains and techniques makes the diverse flavours of the bread and pastries stand out. Petrus tries to include everything: flaky, juicy, sourish, sweet, salty, roasted, burnt, light, sticky and soft. The recipes are originally developed for the bakery, but have been adapted and thoroughly tested for home baking. We also find out how it is done at the bakery and learn tricks that can be used at home.

Bageri Petrus is known for its special focus on flour, flavoursome wholegrain flour that gives a dough its signature taste different from simply using wheat flour. Earlier the flour has simply been used to hold the dough or mixture together but at Petrus the flour is used as flavour enhancer, including on the sweeter breads. The small staff of bakers who work at Petrus all contribute with different competences and interests.

About the author



Petrus Jakobsson since autumn 2012 runs the bakery Bageri Petrus. His dad is a wholesaler of baking products so he has always worked in the business on vacation. Petrus has worked at Valhallabageriet for two and a half years, he did his apprenticeship at Riddarbageriet, has been involved in the opening of Utöbageriet and been head baker for Magnus Johansson in Hammarby Sjöstad, and he still feels it's the most exciting job one can have.



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