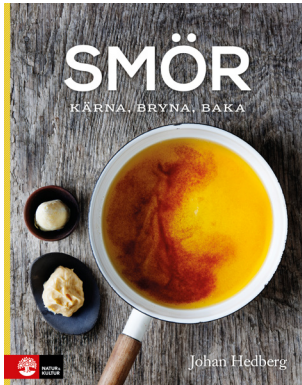


# BUTTER



## Contents:

Foreword  
Churned butter  
The start of it all – home-made butter  
Flavour butter by adding culture  
How simple accessories make it taste best  
The Vallmoberken Dairy  
Melted and clarified butter  
The Ängsholmen Farm Dairy  
Brown butter  
The Löts Farm Dairy  
Butter in dough  
The classics – short crust pastry and puff pastry in various forms. Buns and chocolates. Sweets  
Index  
Thanks

## Smör

Johan Hedberg  
190x240, 160 pp

“For me, butter has always been at the centre in the kitchen. Since I was little and could never resist pinching newly-baked cakes from my granny, to today when I fully understand what a magical product it is, my passion for butter has grown all the time.

Similarly, just like I will never forget those decisive moments, the experiences connected to butter have left indelible traces in my brain. Now I don't want in any way to compare the birth of my son with the first time I ate a perfectly cultured butter, but both have their places in my memory and when I grow old I want both those memories to be there the longest.

A good bread is a good bread, but a good bread with a good butter is a work of art.”

*Johan Hedberg*



## About the author:

**Johan Hedberg** is a former PR-consultant and marketing executive whose *Matgeek.se* is one of Sweden's most popular food blogs. On Facebook more than 20,000 people follow his activities in the kitchen, where a lot revolves around butter. Nowadays he works exclusively with food in all its forms.



**BENNET AGENCY**

SÖDER MÄLARSTRAND 21  
118 20 STOCKHOLM  
SWEDEN

MOBILE: +46 704 67 42 70  
WWW.BENNETAGENCY.COM

