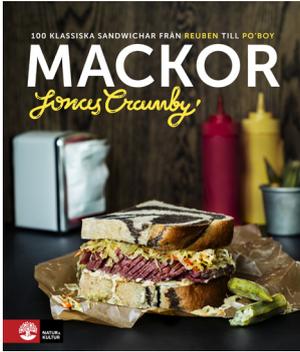


# SANDWICHES



## Contents

Foreword  
How to use this book  
Pain de Mie  
Marble Rye  
Biscuits och muffins  
Baguette  
Sicilian loaf  
Steamed bun  
Brioche  
Ice cream sandwiches  
The sandwich-lover's New York  
Index

## Mackor

Jonas Cramby  
190x220, 176 pp

*When John Montagu, the fourth Duke of Sandwich, got the brilliant idea of putting slices of cold meat between two pieces of bread, he not only invented the first, really modern meal – he created a global obsession. Today there are varieties of the portable, cheap (but, above all, good) sandwich in most cultures and it is about time a book appeared that takes the subject seriously.*

In more than 90 recipes, you learn such skills as how to make perfect versions of classics such as Club Sandwich, Reuben and BLT, and you get to know a bit more about exotic sandwiches such as Mufflettas, Tortas, Po'boys and Banh mis. *Sandwiches* describes sandwich history, sandwich philosophy, how you bake the perfect bread, make your own cheese and cured and cooked meats, as well as which accessories and kitchen equipment every sandwich lover ought to have at home.

This is quite simply a cookbook that at last affords the modest sandwich all the respect it deserves. Because the secret behind a happy life is, after all, as the musician Warren Zevon said on his deathbed, to 'appreciate every single sandwich.'



## About the author:

**Jonas Cramby** works as a freelance writer and chronicler. His blog on the magazine *Café* has 20,000 unique readers every month. In 2009 he was awarded the title Chronicler of the Year by Sweden's magazines, and he has recently become the restaurant critic for *Metro*. His cookbook *Texmex från grunden* (Textmex, the basics) was published in 2012 and received considerable attention, as did the later *Texas BBQ* in 2013. The books have been translated into six languages.



**BENNET AGENCY**  
SÖDER MÅLARSTRAND 21  
118 20 STOCKHOLM  
SWEDEN  
MOBILE: +46 704 67 42 70  
WWW.BENNETAGENCY.COM

