



Home Baked: Nordic Recipes and Techniques for Organic Bread and Pastry

Hanne Risgaard

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Recipes and techniques for baking artisan bread using organic stone-milled flour, organic yeasts, sourdoughs, and more from renowned Danish organic farm and family-owned mill, Skærtoft Mølle-literally translated as "Cut-Road Mill"-situated on Als, an idyllic island in the southeast of Denmark.

Hanne Risgaard offers recipes for unique bread and pastry that bring a Nordic approach to bread baking that feels worlds away from most conventional baking books. At Skærtoft, there is a belief in organic, small-scale-produced whole grains, traditional stone-ground milling techniques, use of wild fermented sourdough, organic yeast, and attention to terroir. Their farm produces some of the highest-quality, nutrient-rich grain available. In fact, Copenhagen's celebrated restaurant NOMA, recently accorded a "World's Best Restaurant" award, uses Skærtoft Mølle products. Indeed, the growing movement of Nordic cuisine centers on its devotion to high-quality regional produce, the creativity of the chef, and a sound awareness of the workings of nature. This set of principles also serves to guide Hanne Risgaard in *Home Baked*.

Risgaard offers practical information not only on the concepts and processes behind creating delicious Scandinavian breads, but also concise growing and cultivation information about the grains themselves, as well as a guide to basic equipment and kitchen set-up, ingredients, and the history of Skærtoft and their philosophy. At the beginning of each recipe there is a brief story contextualizing where the recipe comes from. Their world comes alive!

Home Baked includes detailed sections on: baking with yeast; sourdoughs; baking without a raising agent (pies, cakes, cookies, crackers); and covers grains such as wheat, spelt, barley, and rye. The breads include unique ingredients like foraged herbs and greens, such as the Cocotte with Ramsons (either put directly in the bread dough or preserved in a syrup of pearls of rye and sea buckthorn berries); as well as other interesting standouts like the Buns for Tilters (with apple and yogurt, prepared for the annual horse games), Green Knots (made with stinging nettle, in honor of the fight to save the nettle in France), Rosemary Sourdough, Elderflower Muffins, and more. Perfectly timed for the growing interest in Scandinavian, and particularly Danish, cuisine, *Home Baked* is a must-have for the bread lover's library.



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