



Cappelen Damm 2021
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Cappelen Damm Agency
NO-0055 Oslo
Tel: +47 21 61 65 00
foreignrights@cappelendamm.no
www.cappelendammagency.no

Martine Sletmoen

Skillebekk Sourdough

Skillebekk Sourdough is a delightful and inspiring book about how to successfully make the most delicious sourdough baked goods in a simpler way. It contains recipes for traditional bread, bread for special occasions, rolls, no-knead bread, pizza, cakes and snacks – all made from sourdough. In addition, you'll get step-by-step instructions on how to make the most fantastic patterns on your baked goods. This beautiful, unique decoration is what Skillebekk sourdough is best known for. The book offers you ideas about how to make individual and personalised bread. Why not take along a loaf instead of flowers or wine next time you're invited to dinner by friends? This sourdough book demonstrates simple sourdough techniques, offering both wide variety in what you can bake using sourdough and simple steps that will let you to make the most fantastic patterns.

Martine Sletmoen (31) lives in Skillebekk in Oslo, where she shares sourdough baking tips and tricks through her Instagram account @skillebekksurdeig. Through social media, she has garnered massive interest from followers nationwide in Norway and receives daily messages from people who have tried to get started with sourdough but never had any success until they followed her simple guidance. Martine also has her own series on the Food Channel, Surdeigskolen (Sourdough School), whose first episode racked up 125,000 unique viewers in the first week alone.

Martine Sletmoen

Martine Sletmoen lives in Skillebekk, a charming little area on the westside of Oslo. Here she shares her knowledge on sourdough-baking through her Instagram-account Skillebekk Surdeig. A massive interest from her followers who are having trouble with sourdough-baking, sparked her own TV-show about making sourdough.



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