



## THE CRAFT OF BAKING IN COPENHAGEN



# The Craft of Baking in Copenhagen

**Michael Nielsen**

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- Explore 16 of Copenhagen's most acclaimed bakeries, each showcasing the creativity and craftsmanship behind the city's world-renowned baking culture
- Featuring stunning photography and intimate stories, offering exclusive access to the people, techniques, and traditions behind every loaf and pastry
- Discover why Copenhagen has become a global destination for artisan baking, where Nordic ingredients, innovation, and exceptional skill come together
- More than a bakery guide—a beautifully curated portrait of a city where baking has evolved into a cultural movement
- An inspiring coffee table book for food lovers, home bakers, and anyone passionate about craftsmanship, design, and exceptional bread and pastry

***The Craft of Baking in Copenhagen*** is a journey into one of the world's most vibrant baking cultures. Across 16 of the city's most acclaimed bakeries, this book captures the essence of a craft where tradition meets relentless innovation. Through evocative photography and intimate texts, we step inside the ovens, the early mornings, and the quiet precision behind each loaf and pastry. From perfectly laminated croissants to deeply fermented sourdoughs, Copenhagen's bakers have redefined what modern baking can be—rooted in Nordic ingredients, driven by technique, and shaped by a distinct sense of style. More than a collection of bakeries, this is a portrait of a city where baking has become culture. A place where flavor, craftsmanship, and aesthetic refinement come together in every detail. For those who care about what they eat—and how it is made—this book offers a rare and inspiring look at the craft of baking in Copenhagen.

**Michael Nielsen** has spent his career working in marketing and branding, developing a deep understanding of how stories, places, and experiences shape the way we connect with the world. A passionate observer of Copenhagen's culinary landscape, he has followed the city's remarkable evolution into one of the world's leading destinations for fine dining and artisan baking. He is the author of *The Copenhagen Series*, celebrating the people, places, and culture that define the Danish capital.