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Beginner's Guide to

Sourdough Bread [PDF]

Baking 101 The

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Bread

Use a dough cutter to divide it lengthwise into 2 equal pieces.

Place the pieces of dough on a baking sheet lined with

parchment (baking)

paper. Cover with a

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damp cloth and leave to proof for 1 hour 40 minutes. Place another baking sheet on the bottom shelf of the oven and preheat to 450 ° F (230 ° C).

The Larousse Book of Bread: 80 Recipes to Make at Home ...

The Larousse Book of Bread features more than 80 home baking

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recipes for breads and pastries from two of France's most trusted authorities.

From traditional Boule and Cob and specialty Ryes and Multigrains, to gluten-free Organic Sour Doughs and Spelts and sweet Brioches, Kayser's easy-to-follow recipes feature detailed instructions and step-

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by-step photography.

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to gluten-free Organic
Sour Doughs and
Spelts and sweet
Brioches, Kayser's
easy-to-follow recipes
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Step-by-step home
baking recipes from
France's foremost
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Parisian master baker
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Make at Home...

The Larousse Book of Bread explains complex techniques

with illustrated step-by-step instructions and features 80 recipes for baking a vast array of classic artisanal breads including:

The Classics (baguettes, boules) Specialty Breads (multigrains, rye, farmhouse,

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gluten-free) Yeast-free Breads (spelt, "millstone pie")

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The Larousse Book of
Bread: Recipes to
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Recipes to Make at
Home. Hardcover □
Illustrated, 18 March
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(Author) 4.5 out of 5
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ultimate expert guide,
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recipes and step-by-
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Hardcover. £32.49.

The Sourdough
School: The Ground-
Breaking Guide To
Making Gut-Friendly
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Kimbell.

The Larousse Book of
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Make at Home
(FOOD ...
To name just a
couple, Chad

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Robertson (Tartine Bread) and Jeffrey Hamelman (Bread: A Baker's Book of Techniques and Recipes). For more advanced bakers there is also an excellent Advanced Bread and Pastry by Michael Suas but it's a lot more expensive and mostly geared toward professionals.

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learned a lot from
those famous bakers.

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encyclopedic
collection of bread
formulas from basic to

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advanced, written by
French baker Éric
Kayser. The book...

Recipes To

Peek Inside The

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Compendium of ...

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recipes for breads
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From traditional Boule and Cob and specialty Ryes and Multigrains, to gluten-free Organic Sour Doughs and Spelts and sweet Brioches, Kayser's easy-to-follow recipes feature detailed instructions and step-by-step photography.

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baker Eric Kayser.
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and pastries from two

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Multigrains, to gluten-

free Organic Sour

Doughs and Speltz and

sweet Brioche,

Kayser's easy-to-

follow recipes feature

detailed instructions

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The Larousse Book of
Bread: Recipes to
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Eric Kayser is a fifth generation French baker and the owner of a host of successful bakeries world-wide. In this short film he shares what bread means to the French and his hopes for his new book ...

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Step-by-step home baking recipes from France's foremost culinary resource, Larousse, and Parisian master baker

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feature detailed
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The Larousse Book of Bread by Éric Kayser

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creating quick and

simple Farmhouse

Breads or gourmet

treats like Croissants

and Viennese

Chocolate Bread, with

its unique structure

and a comprehensive

guide to techniques,

ingredients and

equipment, The

Larousse Book of

Bread is the ideal

baking resource for

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both home cooks and professionals.

Visionary baker Chad Robertson unveils

what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new groundbreaking formulas and techniques for making his most nutrient-rich

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and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study . . . the possibilities are infinite. —from the Introduction More

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than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of

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sourdough starters

and attracted a
stream of

understudies to

Tartine from across

the globe. Now, in

Bread Book,

Robertson and

Tartine's director of

bread, Jennifer

Latham, explain how

high-quality,

sustainable, locally

sourced grain and

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flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to

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understand and use.

With sixteen brilliant formulas for naturally leavened

doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded

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sourdough starter. Bread Book is the wild-yeast baker's flight plan for a voyage into the future of exceptional bread.

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking -

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Jan Hedh believes
that everyone should

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have the opportunity
to enjoy freshly baked
bread for breakfast,
lunch, and dinner!

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collection of recipes,
this guide contains
vivid, full-color
photographs of step-
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knead, roll, braid, cut,
and bake dough into a
variety of shapes and
styles. From dinner

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rolls and pudding
baguettes and
waffles, Swedish
Breads and Pastries
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to bread making that
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baker will want to be
without. The
Scandinavians are
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world for their
delicious breads and

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pastries—now you can indulge in those same flavors and aromas in your own home.

Make At Home

A bread-making masterclass for home bakers, featuring simple, satisfying breads, loaves, and rolls made from a range of flours, including gluten-free varieties

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Book, Éric Kayser - founder of the legendary French bakery Maison Kayser and bestselling author of The Larousse Book of Bread makes baking bread from scratch both accessible and exciting. Kayser begins with the fundamentals of bread-making,

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offering primers on traditional leavening techniques, types of flour, and essential ingredients, as well as a helpful glossary.

Each recipe is explained with concise, easy-to-follow instructions, and includes prep, proofing, and baking times to aid with time management. Step-by-

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Quinoa Flour Bread
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Orange Bread; Mixed
Fruit and Nut Crown;
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: Babka; Chocolate
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Ekmek with Raisins
and Pecans;

Japanese Milk Bread
with Pistachios and
Cherries; Pain Au Lait

The acclaimed chef
featured in the Emmy-
Award winning US
PBS series The Mind
of a Chef and the
Netflix docuseries

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Chef's Table explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers. Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are

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made cozier with the warmth of the oven.

No one is better equipped to explore this subject than

acclaimed chef

Magnus Nilsson. In

The Nordic Baking

Book, Nilsson delves

into all aspects of

Nordic home baking -

modern and

traditional, sweet and

savory - with recipes

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for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and

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seemingly artless
perfection of a dish of

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of raw ingredients,

through each

essential step of a

recipe, to the final

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bakeries continues
the success of Bread
Alone to present an
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author's travels

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throughout Europe in search of highly coveted recipes and techniques.

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An ode to Armenian food and culture, and the UNESCO-recognized bread of Armenia, Lavash.

This cookbook not only reveals how to make the ubiquitous and doable flatbread

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lavash, the UNESCO-recognized bread of Armenia, but also shares 60+ recipes of what to eat with it, from soups and salads to hearty stews paired with lots of fresh herbs. Stunning photography and essays provide an insider's look at Armenia, a small but fascinating country

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comprising dramatic mountains, sun-drenched fields, and welcoming people.

With influences from the Middle East and the Mediterranean as well as from Russia, the food of Armenia is the next cuisine to explore for people who want to dig deeper into the traditions formed at

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the crossroads
between the East and
West. Fans of
cookbook best sellers
like Yotam
Ottolenghi's
Jerusalem and
Ottolenghi will love
exploring the
Mediterranean,
Middle Eastern, and
Russian influences in
Lavash. □ For both
armchair travelers

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and home cooks, this recipe book is as enticing in the reading as its recipes are to the palate. With growing interest in fermentation and the medical benefits of a Mediterranean diet, Armenian food offers a new take on healthy cookbooks and cooking.

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Sourdough: The Gold

Standard of Bread

More and more home

bakers are replacing

mass-produced

breads and

commercial yeasts in

favor of artisan

breads made with wild

cultures and natural

fermentation. Whether

you want to capture

your own local yeasts,

take advantage of

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established cultures like San Francisco Sourdough, or simply bake healthier, more natural loaves, you'll find no better guides than renowned sourdough authorities Ed and Jean Wood. In this updated edition of *Classic Sourdoughs*, the Woods reveal their newly discovered secret to crafting the

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perfect loaf: by introducing a unique culture-proofing step and adjusting the temperature of the proofs, home bakers can control the sourness and leavening like never before. The reward? Fresh, hot sourdough emerging from the oven just the way you like it—every time.

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Starting with their signature Basic Sourdough loaf, the Woods present recipes featuring rustic grains and modern flavors, including Herb Spelt Bread, Prarie Flax Bread, and Malt Beer Bread, along with new no-knead versions of classics like White French Bread. They

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round out the Book
collection with recipes
for homemade
baguettes, bagels,
English muffins, and
cinnamon rolls, plus a
chapter on baking
authentic sourdoughs
in bread machines.
Steeped in tradition,
nuanced in flavor, and
wonderfully ritualized
in preparation,
sourdough is bread

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the way it was meant
to be. So join the
sourdough
renaissance and bring
these time-honored
traditions into your
own kitchen.

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