

The Larousse Book Of Bread 80 Recipes To Make At Home

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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 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).

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The Larousse Book of Bread features more than 80 home baking 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-by-step photography.

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Step-by-step home baking recipes from France 's foremost culinary resource, Larousse, and Parisian master baker Eric Kayser. The Larousse Book of Bread features more than 80 home baking 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-by-step photography.

[The Larousse Book of Bread : Recipes to 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, gluten-free) Yeast-free Breads (spelt, "millstone pie")

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The Larousse Book of Bread: Recipes to Make at Home: 80 Recipes to Make at Home. Hardcover – Illustrated, 18 March 2015. by Eric Kayser (Author) 4.5 out of 5 stars 121 ratings. See all formats and editions. Hide other formats and editions. Amazon Price. New from.

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Larousse Patisserie and Baking: The ultimate expert guide, with more than 200 recipes and step-by-step techniques. Éditions Larousse. 3.9 out of 5 stars 8. Hardcover. £32.49. The Sourdough School: The Ground-Breaking Guide To Making Gut-Friendly Bread. Vanessa Kimbell.

[The Larousse Book of Bread: Recipes to Make at Home \(FOOD ...](#)

To name just a couple, Chad 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. I learned a lot from those famous bakers.

[Amazon.com: Customer reviews: The Larousse Book of Bread ...](#)

Here's a first look at The Larousse Book of Bread: 80 Recipes to Make at Home, an encyclopedic collection of bread formulas from basic to advanced, written by French baker Éric Kayser. The book...

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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 ...

The Larousse Book of Bread: Eric Kayser

The Larousse Book of Bread: 80 Recipes to Make at Home: Kayser, Éric: 0787721984856: Books - Amazon.ca. CDN\$ 45.95. Temporarily out of stock. Order now and we'll deliver when available. We'll e-mail you with an estimated delivery date as soon as we have more information.

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The Larousse Book of Bread by Éric Kayser

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