

Bookmark File PDF Advanced  
Bread Pastry Michel Suas

# **Advanced Bread Pastry Michel Suas**

**"What an extraordinary book! Pain, gain, joy, pathos, and the aroma of braised short ribs. It made me want to open (God forbid!) another**

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**restaurant. I never thought anyone could capture the magic and mission of being a chef, but theyve done it!" Barbara Tropp, Chef-Owner, China Moon Cafe "An unusually comprehensive book, immensely readable, at once passionate and coherent, probing**

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**and well-informed. For anyone interested in the historic coming of age of the professional American kitchen, this is a requisite buy." Michael and Ariane Batterberry, Founding Editors and Associate Publishers of Food Arts "Finally, a book that lets chefs speak for**

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**themselves! An insightful look at the complex life of a professional chef in the 90s. Fascinating portraits of the people who have defined American cuisinewho they are and how they got to be where they are today. Anyone who is interested in becoming a chef will**

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**find this book invaluable this is what it takes to make it." Mark Miller, Chef-Owner, Coyote Cafe and Red Sage "After reading this book, I understand that becoming an outstanding leader is not very different from becoming a chef. Both roles require passion,**

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**discipline, authenticity, and an experimental attitude. On top of that, organizing a kitchen may be as difficult as organizing any business. Not only will present and future chefs and restaurateurs want to read this book, but anyone with a taste for excellent cooking and**

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**excellent leadership will find something of interest on every page." Warren Bennis, Distinguished Professor of Business Administration at the University of Southern California and Author, On Becoming a Leader and Leaders**  
**"Becoming a Chef is a marvelous**

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**book for the interested home cook as well as the aspiring chef. Like great wines with great food, there are great dishes and a great education here." Robert Mondavi, Founder, Robert Mondavi Winery Visionary baker Chad Robertson unveils what's next in bread,**



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**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 and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. “The**

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**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 than a decade ago, Chad Robertson’s country levain recipe taught a generation of bread bakers**

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**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 sourdough starters and attracted a stream of understudies to Tartine from across the globe. Now, in**

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**Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find**

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**Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread**

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**(now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker 's flight plan for a**

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**voyage into the future of  
exceptional bread.**

**Le Cordon Bleu is the highly  
renowned, world famous cooking  
school noted for the quality of its  
culinary courses, aimed at  
beginners as well as confirmed or  
professional cooks. It is the world's**

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**largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them**



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**honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film Julie & Julia. There are 100 illustrated recipes, explained step--by--step with 1400 photographs and presented in 6**

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**chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake,**

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**black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet**

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**tartlet, cream cheese and cherry velvet, pistachio cristalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere,**

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**from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo,**

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**Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.**

**"An indispensable addition to any serious home baker's library, The Fundamental Techniques of Classic Pastry Arts covers the many skills an aspiring pastry chef must master. Based on the**

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**internationally lauded curriculum developed by master pâtissier Jacques Torres for New York's French Culinary Institute, the book presents chapters on every classic category of confection: tarts, cream puffs, puff pastry, creams and custards, breads and pastries,**

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**cakes, and petits fours. Each chapter begins with an overview of the required techniques, followed by dozens of recipes—many the original creations of distinguished FCI graduates. Each recipe even includes a checklist to help you evaluate your success as**



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**measured against professional standards of perfection! Distilling ten years of trial and error in teaching students, The Fundamental Techniques of Classic Pastry Arts is a comprehensive reference with hundreds of photographs, a wealth**

## **Bookmark File PDF Advanced Bread Pastry Michel Suas**

**of insider tips, and highly detailed information on tools and ingredients—quite simply the most valuable baking book you can own."**

**Bread Baking for Beginners  
Advanced Bread and Pastry  
Le Cordon Bleu Pastry School**

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**The Fundamentals of Artisan Bread  
and Pizza [A Cookbook]**

**Baking and Pastry**

**The Simple Art of Perfect Baking**

**The Chemistry and Craft of Making  
Bread**

Step-by-step instructions for the  
seven core doughs of Jewish

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baking. Jewish baked goods have brought families together around the table for centuries. In *Modern Jewish Baker*, Sarna pays homage to those traditions while reinvigorating them with modern flavors and new ideas.

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One kosher dough at a time, she offers the basics for challah, babka, bagels, hamantaschen, rugelach, pita, and matzah. Never one to shy away from innovation, Sarna sends her readers off on a bake-your-own adventure with

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twists on these classics. Recipes include: Chocolate Chip Hamantaschen Tomato-Basil Challah Everything-Bagel Rugelach S'mores Babka Detailed instructions, as well as notes on make-ahead strategies,

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ideas for using leftovers, and other practical tips will have even novice bakers braiding beautiful shiny loaves that will make any bubbe proud.

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media, website access codes, or print supplements that may come packaged with the bound book. This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home



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baker Help readers understand the how and why of successful baking On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the

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baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads,

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desserts and pastries, advanced pastry work—including chocolate work—are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the

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culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and

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recipes. Also available with MyCulinaryLab This title is also available with MyCulinaryLab—an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results.

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With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New

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Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of

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should only be purchased when required by an instructor.

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional

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bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information

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and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts.

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may not be available in the  
ebook version.

Winner, IACP Cookbook Award  
for Food Photography & Styling  
(2013) #1 New York Times  
Bestseller Baked goods that are  
marvels of ingenuity and

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simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the

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beloved TKOs and Oh Ohs  
(Keller's takes on Oreos and  
Hostess's Ho Hos) and all the  
French classics he fell in love  
with as a young chef  
apprenticing in Paris: the  
baguettes, the macarons, the

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mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a



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new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make

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perfection inevitable.

The Art of Lamination

A Baker's Journal of Favorite  
Recipes

80 Recipes to Make at Home

Modern Jewish Baker: Challah,  
Babka, Bagels & More

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The Larousse Book of Bread  
Bouchon Bakery  
A Passion for Bread

***The third in a series of classic,  
collectible cookbooks from  
Tartine Bakery & Cafe, one of  
the great bakeries, Tartine***

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***Book No. 3 is a revolutionary,  
and altogether timely,  
exploration of baking with  
whole grains. The narrative of  
Chad Robertson's search for  
ancient flavors in heirloom  
grains is interwoven with 85***

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***recipes for whole-grain  
versions of Tartine favorites.  
Robertson shares his  
groundbreaking new methods  
of bread baking including new  
techniques for whole-grain  
loaves, as well as porridge***

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***bread and loaves made with sprouted grains. This book also revisits the iconic Tartine Bakery pastry recipes, reformulating them to include whole grains, nut milks, and alternative sweeteners. More***

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***than 100 photographs of the journey, the bread, the pastry and the people, make this is a must-have reference for the modern baker.***

***From a master of the artisan bread movement comes a***

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***comprehensive guide to  
making incredible bread at  
home, featuring more than 70  
delicious recipes NAMED ONE  
OF THE BEST COOKBOOKS  
OF THE YEAR BY THE  
ATLANTA JOURNAL-***



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***CONSTITUTION “Here, finally,  
is the one bread book that  
every cook needs on their  
kitchen worktable.”—Andrew  
Zimmern, host of Bizarre  
Foods The Vetri Cucina Bread  
Program began over a decade***

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***ago and has been part of the American movement to reclaim high-quality bread as a cornerstone of our food culture. In Mastering Bread, Marc Vetri and his former head baker, Claire Kopp***

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***McWilliams, show home cooks how to create simple breads with unique flavors in a home oven. Included are more than seventy recipes for their bestselling sourdough and yeast loaves as well as***

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***accompaniments to serve with the breads. Their process of bread-making is broken down into three easy-to-digest chapters: Mix, Shape, and Bake. Another chapter includes recipes for enjoying***

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***breadin dishes such as  
Bruschetta, Panzanella, and  
Ribollita. There's even a  
bonus chapter revealing the  
secrets of Vetri's coveted  
Panettone. This book shares  
everything that Vetri and***

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***McWilliams have learned over the years about the art and science of making incredible bread. They explain how to use fresh milled and whole-grain flours as well as local and regional wheat varieties,***

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***with easy instructions for  
adapting bread recipes for  
success with whatever flour is  
available in your market.  
Included throughout are bios  
and interviews with grain  
farmers, millers, and bread***

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***bakers from around the nation.  
Mastering Bread is a master  
class from an award-winning  
chef who makes world-class  
artisan bread easy to bake for  
both home cooks and  
professionals alike.***



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***NEW YORK TIMES  
BESTSELLER • From  
Portland's most acclaimed and  
beloved baker comes this  
must-have baking guide,  
featuring recipes for world-  
class breads and pizzas and a***

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***variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For***

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***Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In***

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***Flour Water Salt Yeast,  
Forkish translates his  
obsessively honed craft into  
scores of recipes for rustic  
boules and Neapolitan-style  
pizzas, all suited for the home  
baker. Forkish developed and***

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***tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries***

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***anywhere. Whether you're a total beginner or a serious baker, Flour Water Salt Yeast has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh***

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***bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain***

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***starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect***



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***pie using either a pizza stone or a cast-iron skillet. Flour Water Salt Yeast is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet***

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***accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom***

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***doughs, tips for adapting  
bread baking schedules to fit  
your day-to-day life, and an  
entire chapter that demystifies  
the levain-making process,  
Flour Water Salt Yeast is an  
indispensable resource for***

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***bakers who want to make their  
daily bread exceptional bread.  
A wonderfully unique and  
unexpected collection of  
desserts that showcase spice  
over sugar, with 80 recipes  
that both reinvent classic***

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***sweets and introduce more  
unusual spice-infused  
desserts. In Sugar and Spice,  
veteran food editor and recipe  
developer Samantha  
Seneviratne invites readers to  
explore a bold new world of***

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***spice-centric desserts. Each chapter centers on a different spice--some familiar, like vanilla, cinnamon, and ginger; others less expected (especially in sweet preparations), such as***

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***peppercorns, chiles, and cardamom. With fascinating histories, origin stories, and innovative uses for each spice, this book will inspire readers to rediscover and restock their spice drawers, and***

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***raise their desserts up to a  
whole new level of flavor.  
Flour Water Salt Yeast  
The Art and Practice of  
Handmade Sourdough, Yeast  
Bread, and Pastry [A Baking  
Book]***



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***Larousse Patisserie and  
Baking  
Bread Book  
The Essential Guide to Baking  
Kneaded Breads, No-Knead  
Breads, and Enriched Breads  
The Banh Mi Handbook***

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## ***The Advanced Professional Pastry Chef***

**To build a good house, it must first have a solid foundation! The same principles apply when making laminated pastry**

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**products. My book The Art of Lamination is built on a solid knowledge of understanding the recipes, methods, processes and ingredients required to make the finest laminated**

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**viennoiserie possible.  
This book is the  
culmination of seven years  
of research, in  
particular, it was my  
chosen subject during my  
masters degree studies. As**

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**an international  
competitor, lecturer,  
businessman and  
international jury member,  
I have witnessed the work  
of exceptional craftsmen  
and carefully documented**

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**procedures and practices.  
In my business, I was able  
to try the latest cutting  
edge techniques and sell  
beautiful products to my  
customers. In my role as a  
lecturer at TU Dublin, I**

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**generated much new class content and took note of the most common problems encountered by students in pastry making and also the questions asked by my students. I identified and**

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**documented all the stages of production of laminated pastry and engaged in problem solving for students and bakers during my masterclasses in foreign countries. The**



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**result is a clearly explained road map, how to plan and execute perfect pastry. I explain some of the basic lamination systems used in industry with a modern twist, and**

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**take the reader through a  
step by step approach on  
how to become proficient  
at making laminated  
viennoiserie. In my  
capacity as a jury member  
at the world championships**

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**I have witnessed as close to perfection as is possible to make beautiful products. Many of the more advanced products in the book have been inspired directly by my**

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**observations over the past  
25 years of competitive  
baking at the cutting edge  
of creativity. This book  
will serve as an essential  
guide for students,  
bakers, pastry chefs, home**

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**bakers and hobbyists. I include detailed process notes for both commercial bakers using mechanical sheeters and home bakers and students, who want to make laminated pastry at**

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**home. I have stripped down the procedures of laminated pastry production to the very basics, building on that knowledge and adding more advanced levels throughout**

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**the book. I hope my book will both educate and inspire you, the readers now, and in your future baking.**

**Bread Science is the complete how-to guide to**

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**bread making. It covers  
the entire process in  
detail. With over 250  
photos and illustrations,  
it makes bread making  
approachable and fun.  
Learn how to . . .-use**



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**preferments to increase  
the flavor of your  
bread, -create and maintain  
your own sourdough  
starter, -mix a well-  
balanced dough and knead  
it to perfection, -give**

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**your dough additional  
strength with a folding  
technique, -shape smooth,  
symmetric boules, batards,  
and baguettes, -modify your  
oven to make it better for  
baking bread, and more. In**

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**addition to the craft,  
Bread Science explains the  
science behind bread  
making, from fermentation  
reactions to yeast  
behavior, gluten  
structure, gas retention,**

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**and more. If you like to understand why things happen, Bread Science is for you. The 15th anniversary edition contains all the great content of the original**

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**edition, with a beautiful  
new cover.**

**Never one to be content  
with yesterday's baking  
triumph, Peter Reinhart  
continues to refine his  
recipes and techniques in**

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**his never-ending quest for  
extraordinary bread. In  
this revised edition of  
his beloved and  
bestselling classic, he  
further perfects his  
recipes by adding metrics**

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**and conversion charts,  
incorporating baker's  
percentages into the  
recipes, and updating  
methods throughout. With  
an updated resource  
section, this will surely**

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**continue to be the go-to  
bread baking book for  
amateur and professional  
bakers across the country.  
Newly updated and expanded  
with 3,500 step-by-step  
photographs, all the**



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**classics of French  
patisserie are made  
accessible for the home  
cook. For every serious  
home baker, French pastry  
represents the ultimate  
achievement. But to master**

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**the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for**

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**croissants or  
caramelizing apples for a  
tarte tatin. For each of  
the 233 recipes here,  
there are photographs that  
lead the reader through  
every step of the**

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**instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate**

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**ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Éclairs,**

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**Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and**

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**fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries,**

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**so that everyone can make  
them at home.**

**Recipes for Crazy-  
Delicious Vietnamese  
Sandwiches  
Chocolates and  
Confections: Formula,**



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**Theory, and Technique for  
the Artisan Confectioner,  
2nd Edition**

**Bread**

**Bread Baking**

**A Baker's Book of  
Techniques and Recipes**

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**The Taste of Bread  
Tartine Bread**

*A collection of bread recipes from  
the finest artisan bread bakers  
across America features dozens of  
delicious sourdoughs, pizzas, corn  
breads, and baguettes, in a*

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*cookbook that presents step-by-step instruction in professional bread-making techniques, includes sources for equipment and ingredients, and chronicles the development of the artisan bread movement and its principles.*

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*Reprint.*

*When Bread was first published in 2004, it received the Julia Child Award for best First Book and became an instant classic. Hailed as a “masterwork of bread baking literature,” Jeffrey Hamelman’s*

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*Bread features 140 detailed, step-by-step formulas for versatile sourdough ryes; numerous breads made with pre-ferments; and simple, straight dough loaves. Here, the bread baker and student will discover a diverse collection of*

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*flavors, tastes, and textures;  
hundreds of drawings that vividly  
illustrate techniques; and four-  
color photographs of finished and  
decorative breads.*

*The Tartine Way — Not all bread is  
created equal The Bread Book*

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***"...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010 Tartine — A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to***

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*be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine*



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*Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the*

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*story of the baker who shaped it.  
Chad Robertson developed his  
unique bread over two decades of  
apprenticeship with the finest  
artisan bakers in France and the  
United States, as well as  
experimentation in his own ovens.*

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*Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you*

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*how to make exceptional and  
elemental bread using just flour,  
water, and salt. If you liked Tartine  
All Day by Elisabeth Prueitt and  
Flour Water Salt Yeast by Ken  
Forkish, you'll love Tartine Bread!  
Step&hyphen;by&hyphen;step*

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*home baking recipes from France's foremost culinary resource, Larousse, and Parisian master baker Éric Kayser. The Larousse Book of Bread features more than 80 home baking recipes for breads and pastries from two of*

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*France's most trusted authorities.  
From traditional Boule and Cob  
and specialty Ryes and Multigrains,  
to gluten&hyphen;free Organic  
Sour Doughs and Spelts and sweet  
Brioche, Kayser's  
easy&hyphen;to&hyphen;follow*

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*recipes feature detailed instructions  
and step&hyphen;by&hyphen;step  
photography. No matter if you are  
creating quick and simple  
Farmhouse Breads or gourmet  
treats like Croissants and Viennese  
Chocolate Bread, with its unique*

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*structure and a comprehensive guide to techniques, ingredients and equipment, The Larousse Book of Bread is the ideal baking resource for both home cooks and professionals.*

**Wool**



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*Ideas and Innovations from the  
Future of Grain, Flour, and  
Fermentation [A Cookbook]  
On Baking (Update)  
The ultimate expert guide, with  
more than 200 recipes and step-by-  
step techniques*

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*The Bread Baker's Apprentice*

*A translation of Le Goût du Pain,  
comment le préserver, comment le  
retrouver*

*A Recipe for Bolder Baking*

Up-to-date, advanced techniques for the  
professional pastry chef and serious

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home baker The Advanced Professional Pastry Chef brings up-to-date coverage of the latest baking and pastry techniques to a new generation of pastry chefs and serious home bakers. This book covers advanced material and--like chef Bo's classic The Professional Pastry Chef: Fundamentals of Baking and Pastry,

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Fourth Edition (Wiley: 0-471-35925-4)--contains contemporary information to meet the needs of today's pastry kitchen. This volume contains nearly 500 recipes, which emphasize the techniques and presentations offered in top restaurants and bakeshops today. Topics covered in depth include

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decorated cakes, modernist desserts, wedding cakes and holiday favorites, sugar work, marzipan figures, and chocolate decorations. Illustrated step-by-step instructions demystify even the most complex techniques and preparations, while over 100 vivid color photographs bring finished dishes to life. Bo Friberg

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(Greenbrae, CA) is a Certified Master Pastry Chef and Executive Pastry Chef at the San Diego Culinary Institute. He has more than forty years of experience in the industry and has received numerous awards and honors for his work.

Trusted recipes, revised and updated for a new generation of home bakers.

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Comprehensive in scope, authoritative in style, and offering clear, practical, and encouraging instruction, The King Arthur Baking Company's All-Purpose Baker's Companion is the one book you'll turn to every time you bake. In it, the experts from King Arthur lead home bakers through hundreds of easy and

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foolproof recipes from yeast breads and sourdoughs to cakes and cookies to quick breads and brownies. Winner of the 2004 Cookbook of the Year Award by the James Beard Foundation, this dependable cookbook has been reinvigorated with new photography, recipes, and revisions to keep it relevant



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to today's modern baker. Decades of research in their famous test kitchen shaped the contents of this book: 450+ recipes, a completely up-to-date overview of ingredients (including gluten-free options), substitutions and variations, and troubleshooting advice. Sidebars share baking secrets and provide clear

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step-by-step instructions. Techniques are further explained with easy-to-follow illustrations. The King Arthur Baking Company's All-Purpose Baker's Companion is an essential kitchen tool. The first book in the acclaimed, New York Times best-selling trilogy, Wool is the story of a community living in an

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underground silo completely unaware of the fate of the outside world. When the silo's sheriff asks to leave the silo, a series of events unravels the very fabric of their fragile lives. In a world where all commodities are precious and running out, truth and hope may be the most rare...and the most needed.

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At last, Raymond Calvel's *Le Gout du Pain* is available in English, translated by Ronald Wirtz. Mr. Calvel is known throughout the world for his research on the production of quality French and European hearth breads. *The Taste of Bread* is a thorough guide to the elements and principles behind the production of

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good-tasting bread, including a broad variety of bread products as flavored breads, breadsticks, croissants, brioches, and other regional baked goods. Each important aspect of the process is covered: wheat and milling characteristics of breadmaking flour dough composition oxidation in the

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mixing process leavening and fermentation effects of dough division and formation baking and equipment storage The English edition provides notes and information specifically on the use of North American flours and includes recipes in both metric and US units. Enhanced with new black-and-

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white and color photography, *The Taste of Bread* will be a key resource for bakers and other culinary professionals and students who must understand the complex elements that yield quality breads.

Hearth Loaves and Masonry Ovens  
Pastry Love

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Mastering the Art of Extraordinary  
Bread

The King Arthur Baking Company's All-  
Purpose Baker's Companion (Revised  
and Updated)

Modern Ancient Classic Whole

The New Sugar and Spice

The Fundamental Techniques of Classic



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Pastry Arts

**Advanced Bread and  
Pastry** Cengage Learning  
When Bread was first  
published in 2004, it  
received the Julia Child  
Award for best First Book

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**from the International  
Association of Culinary  
Professionals and became  
an instant classic. Hailed  
as a “masterwork of bread  
baking literature,” Jeffrey  
Hamelman’s Bread**

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**features over 130  
detailed, step-by-step  
formulas for dozens of  
versatile rye- and wheat-  
based sourdough breads,  
numerous breads made  
with yeasted pre-**

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**ferments, simple straight  
dough loaves, and dozens  
of variations. In addition,  
an International  
Contributors section is  
included, which  
highlights unique**

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**specialties by esteemed bakers from five continents. In this third edition of Bread, professional bakers, home bakers, and baking students will discover a**

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**diverse collection of  
flavors, tastes, and  
textures, hundreds of  
drawings that vividly  
illustrate techniques, and  
evocative photographs of  
finished and decorative**

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**bread.**

**Creating the perfect loaf  
of bread--a challenge that  
has captivated bakers for  
centuries--is now the rage  
in the hippees places,  
from Waitsfield, Vermont,**

**to Point Reyes Station,  
California. Like the new  
generation of beer  
drinkers who consciously  
seek out distinctive craft-  
brewed beers, many  
people find that their**



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**palates have been  
reawakened and re-  
educated by the taste of  
locally baked, whole-grain  
breads. Today's village  
bakers are finding an  
important new**

**role--linking tradition  
with a sophisticated new  
understanding of natural  
levens, baking science  
and oven construction.  
Daniel Wing, a lover of all  
things artisanal, had long**

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**enjoyed baking his own  
sourdough bread. His  
quest for the perfect loaf  
began with serious study  
of the history and  
chemistry of bread  
baking, and eventually**

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**led to an apprenticeship with Alan Scott, the most influential builder of masonry ovens in America. Alan and Daniel have teamed up to write this thoughtful,**

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**entertaining, and  
authoritative book that  
shows you how to bake  
superb healthful bread  
and build your own  
masonry oven. The  
authors profile more than**

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**a dozen small-scale  
bakers around the U.S.  
whose practices embody  
the holistic principles of  
community-oriented  
baking based on whole  
grains and natural**

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**leavens. The Bread Builders will appeal to a broad range of readers, including: Connoisseurs of good bread and good food. Home bakers interested in taking their**

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**bread and pizza to the next level of excellence. Passionate bakers who fantasize about making a living by starting their own small bakery. Do-it-yourselfers looking for**



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**the next small  
construction project.  
Small-scale commercial  
bakers seeking  
inspiration, the most up-  
to-date knowledge about  
the entire bread-baking**

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**process, and a marketing edge.**

**Chocolates & Confections, 2e offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas**

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**needed to create every  
kind of chocolate and  
confection.Ê It is  
beautifully illustrated  
with 250 full-color  
photographs of  
ingredients, step-by-step**

**techniques, and finished chocolates and confections.Ê From truffles, hard candies, brittles, toffee, caramels, and taffy to butter ganache confections,**

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**fondants, fudges,  
gummies, candied fruit,  
marshmallows, divinity,  
nougat, marzipan,  
gianduja, and rochers,  
Chocolates & Confections  
2e offers the tools and**

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**techniques for  
professional mastery.  
Patisserie**

**The America's Test  
Kitchen Family Baking  
Book**

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**The 10 Principles of Food  
Industry Sustainability  
An Artisan's Perspective  
Mastering the Art and  
Craft, Second Edition IM  
Pierre Hermé Pastries  
(Revised Edition)**

*Page 167/206*

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The award-winning author of Sweet Miniatures offers an organized, methodical approach to baking that features some two hundred tested dessert recipes--for cakes, tortes, tarts, pies, pastries, and more, along with step-by-step instructions for a



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variety of useful cooking and decorating techniques. 12,500 first printing.

Although the food industry is beginning to make headway with its sustainability initiatives, substantially more progress is needed in order to

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feed the world ' s growing population sustainably. The challenge is that the topic of sustainability can seem overwhelming and there is limited information that is specific to the food industry. Written by an

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experienced food industry  
professional with years of experience  
in sustainability, The 10 Principles  
of Food Industry Sustainability  
inspires and informs the progress  
required to nourish the population,  
revitalize natural resources, enhance

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economic development, and close resource loops. The book makes this complex topic approachable and actionable by identifying the most pressing sustainability priorities across the entire food supply chain and showing, with tools and

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examples, how producers, processors, packers, distributors, marketers and retailers all play a role in advancing improvement. The book begins with an overview of the Principles of sustainability in the food industry: what they are and

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why they matter. Subsequent chapters focus on each of the Ten Principles in detail: how they relate to the food industry, their global relevance (including their environmental, health, and social impacts), and the best practices to

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achieve the potential of meaningful and positive progress that the Principles offer. Specific examples from industry are presented in order to provide scalable solutions and bring the concepts to life, along with top resources for further

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exploration. The Principles, practices, and potential of sustainability in the food industry covered in this book are designed to be motivating and to offer a much-needed and clear way forward towards a sustainable food supply.



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Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200

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recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide

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a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam

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and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

A must-have baking bible from the James Beard award-winning baker

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and owner of the beloved Flour bakeries in Boston. James Beard award-winning baker Joanne Chang is best known around the country for her eight acclaimed Flour bakeries in Boston. Chang has published two books based on the offerings at

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Flour, such as her famous sticky buns, but Pastry Love is her most personal and comprehensive book yet. It includes 125 dessert recipes for many things she could never serve in the setting of a bakery--for example, items that are best served

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warm or with whipped cream on top. Nothing makes Chang happier than baking and sharing treats with others, and that passion comes through in every recipe, such as Strawberry Slab Pie, Mocha Chip Cookies, and Malted Chocolate

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Cake. The recipes start off easy such as Lemon Sugar Cookies and build up to showstoppers like Passion Fruit Crepe Cake. The book also includes master lessons and essential techniques for making pastry cream, lemon curd, puff pastry, and more,



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all of which make this book a must-have for beginners and expert home bakers alike. \*One of Food & Wine's Essential New Cookbooks for Fall\*  
\*One of Food52's Best Cookbooks of Fall 2019\* \*One of Bon Appetit's Fall Books We've Been Waiting All

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Summer For\*

Artisan Baking

Lessons from a Master Baker

Mastering the Fundamentals of

French Pastry - Updated Edition

Bread Science

Mastering Bread

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With Recipes and Reflections from  
America's Leading Chefs  
The Bread Builders

***Ever wondered why bread  
rises? Or why dough needs to  
rest? From cakes and biscuits  
to flat breads and standard***

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***loaves, the diversity of products is remarkable and the chemistry behind these processes is equally fascinating. The Science of Bakery Products explains the science behind bread making***

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***and other baked goods. It looks at the chemistry of the ingredients, flour treatments, flour testing and baking machinery. Individual chapters focus on the science of breads, pastry, biscuits, wafers and***

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***cakes. The book concludes with a look at some experiments and methods and goes on to discuss some ideas for the future. The Science of Bakery Products is an interesting and easy to read***

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***book, aimed at anyone with an interest in everyday chemistry.***

***An introduction to the popular Vietnamese sandwich shares dozens of recipes for classic through innovative modern***

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***varieties, including peppery  
grilled chicken, lemongrass  
pork and coconut curry tofu.  
10,000 first printing.***

***Presents over seven hundred  
recipes, organized into such  
categories as rustic breads,***



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***fancy cookies, and fruit  
desserts, along with step-by-  
step instructions for some  
dishes and tips on procedures,  
equipment, and ingredients.  
"Discover how anyone can  
combine flour, yeast, water,***

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***and salt to create hot and delicious bread in the comfort of your own kitchen. Filled with straightforward guidance, Bread Baking for Beginners is the ideal bread cookbook for new bakers. Complete with***

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***step-by-step photographs and instructions, this beautiful bread baking guide offers a tasty collection of recipes for kneaded, no-knead, and enriched breads. In addition to important info on everything***

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***from prep and proof times to key terminology and kitchen essentials, you'll also get must-have tips for troubleshooting bread baking issues."*** --Amazon.com  
***Becoming a Chef***

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***A Textbook of Baking and  
Pastry Fundamentals  
The Science of Bakery  
Products  
Tartine Book No. 3  
Second Edition***

*In this charming and*

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*practical cookbook, Master Baker Lionel Vatinet shares his knowledge and passion for baking irresistible bread. A Passion for Bread brings a Master Baker's encyclopedic knowledge of bread, passed on from a long*

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*line of French artisan bakers, to the American home, with detailed instructions and dozens of step-by-step photographs. It covers everyday loaves like baguettes, ciabatta, and whole grain breads, as well*

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*as loaves for special occasions, including Beaujolais Bread, Jalapeño Cheddar Bread, and Lionel Vatinet's celebrated sourdough boule. A chapter of delectable soup and sandwich recipes will*



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*inspire you to create the perfect accompaniments. The book offers a detailed introduction to bread baking, 65 recipes, and 350 full-color photographs. A guide to making artisan breads practically and*

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*profitably, Bread Baking: An  
Artisan's Perspective  
includes step-by-step  
instructions on mixing,  
fermentation, shaping,  
proofing and retarding, and  
baking. Written for both  
experienced and novice*

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*bakers, Bread Baking  
contains more than 150  
helpful photos and drawings  
that illustrate techniques  
and showcase beautiful  
artisan bread products.  
Covering the business of  
bread-making, this book*

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*features practical advice  
from successful artisan  
bakers as well as forty plus  
tested artisan bread  
formulas, including  
ciabatta, pain au levain,  
bagels, honey whole wheat,  
croissants, and many more.*

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*Artisan bread baker and teacher Dan DiMuzio provides invaluable information on troubleshooting, ingredients, laminated dough, and creating dough formulas. Professional bakers and baking and pastry*

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*students will benefit from  
this practical resource to  
artisan breads.*