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Sourdough Bread ? | Baking 101 **The Larousse Book Of 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 damp cloth and leave to proof for 1 hour 40 minutes. Place another baking sheet on

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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

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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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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

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Doughs and Spelts and sweet Brioches,
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Step-by-step home baking recipes from

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Recipes To Make At Home
France's foremost culinary resource,
Larousse, and Parisian master baker Eric
Kayser. The Larousse Book of Bread
features more than 80 home baking recipes
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France's most trusted authorities. From
traditional Boule and Cob and specialty
Ryes and Multigrains, to gluten-free

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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

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Recipes To Make At Home
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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authorities. From traditional Boule and
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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

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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.

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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

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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

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short film he shares what bread means to
the French and his hopes for his new book

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traditional Boule and Cob and specialty
Ryes and Multigrains, to gluten-free
Organic Sour Doughs and Spelts and
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recipes feature detailed instructions and
step-by-step photography.

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