

THE ART OF FERMENTATION KATZ



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The Art of Fermentation. Sandor Katz has captured the essence of fermentation in this new book, which bubbles over with scientific, historical, and practical information about humankind's first biotechnology and earth's first energy source. The mystery and sensory allure of naturally fermented products ranging from fruit, honey, milk,

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Sandor Ellix Katz is a renowned fermentation revivalist and author of "Wild Fermentation: The Flavor, Nutrition and Craft of Live-Culture Foods" and "The Revolution Will Not Be Microwaved".

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The Art of Fermentation Sandor Ellix Katz 9781603582865

Sandor Ellix Katz, a self-taught fermentation experimentalist, wrote Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods in order to spread the fermentation wisdom he had learned, and demystify home fermentation. Newsweek called it "the fermenting bible".

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The Art of Fermentation Fermented Foods with Sandor Katz

Fermentation is when the magic happens, when carbohydrates become ethyl alcohol and carbon dioxide. But alcohol isn't the only thing made by this mystical process. For biologists, what fermentation specifically describes is anaerobic metabolism, the production of energy without oxygen, explains Sandor Katz, author of 2012's The Art of Fermentation, a New York Times bestseller and James Beard Award winner.

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Find the book at your local library, independent bookstore, or Amazon: The Art of Fermentation: An In-Depth Exploration of Essential Concepts and Processes from Around the World by Sandor Ellix Katz. Visit Sandor Katz's website: Wild Fermentation.

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The Art of Fermentation by Sandor Ellix Katz The

Sandor Katz presents the concepts and processes behind fermentation in ways that are simple and eno Winner of the 2013 James Beard Foundation Book Award for Reference and Scholarship, and a New York Times bestseller, The Art of Fermentation is the most comprehensive guide to do-it-yourself home fermentation ever published.

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The Art of Fermentation An in Depth Exploration of

Shelves: cooking, history. The Art of Fermentation is, as the title says, an in-depth exploration of the processes and concepts of fermentation. Sandor Katz covers various types of fermentation that cover a wide range of fermentables (vegetables, grains, etc) and a diverse geographic region. In many ways this is the encyclopedia of fermentation.

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The Art of Fermentation by Sandor Ellix Katz at Chelsea

"The Art of Fermentation is a remarkable testimony to the astonishing passion that Sandor Katz has for all

matters fermentative. History, science, and simple how-to wisdom are woven together in this extensive journey through the amazing diversity of foods and beverages that are founded upon fermentation."--Dr.

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Wild Fermentation Fermentation makes foods more

Newsweek called Wild Fermentation "the fermenting bible." Inspired by people I met talking about fermentation, I wrote a book about diverse activist projects to reclaim food, called The Revolution Will Not Be Microwaved (Chelsea Green, 2006).

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