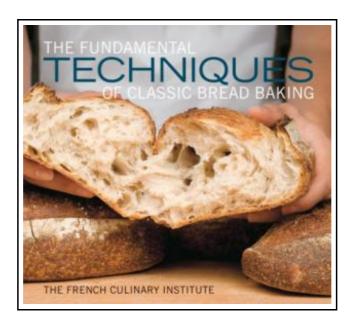
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THE FUNDAMENTAL TECHNIQUES OF CLASSIC BREAD BAKING



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Stewart, Tabori & Chang Inc. Hardback. Book Condition: new. BRAND NEW, The Fundamental Techniques of Classic Bread Baking, Matthew Septimus, "The Fundamental Techniques of Classic Bread Baking" is based on the course in international bread baking as taught at the world-renowned French Culinary Institute at the International Culinary Centre in New York City. This acclaimed program was originally created by Dan Leader ("Bread Alone") and has been refined over the past 12 years by some of the world's greatest artisanal bread bakers (including master bakers who went on to become head bakers at Bouley Bakery in NYC and Bouchon Bakery in Napa Valley). The program is currently taught by a distinguished gathering of professional bread bakers from around the world, including Roger Gural, who was chosen this year by Daniel Boulud and Thomas Keller to represent the US in the Mondial du Pain competition in Lyons, France. The book, containing many of the proven recipes of the current course, will serve not only as a test reference in the classroom, but as a guide for professionals, amateur chefs, and home cooks desiring a total immersion in the art of bread baking. The book covers bread from around the world, including French, Italian, German and Middle European, and Gluten-Free bread. Chapters include 'Bread-Making Terms and Techniques', 'Bread Dough Mixing, Shaping, Proofing, and Baking', 'The 14 Steps of Bread making', and more. "The Fundamental Techniques of Classic Bread Baking" is an essential item in every home cook's library.



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