
Advanced Bread And Pastry

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*Advanced
Bread
And
Pastry* 2019-06-25

**HESS
FRENCH**

Tartine Book
No. 3 John
Wiley & Sons

In The Tivoli
Road Baker,
British-born
pastry chef
Michael James
and his team
share the
knowledge
that goes into

creating
standout
bread and
pastries. The
mission is to
make these
recipes
accessible for
people who

are new to the art while also including tips, ideas and inspiration to challenge more skilled cooks and bakers. Chapters cover basic to advanced bread making techniques, sweet pastries, savoury favorites as well as a handful of British recipes close to Michael's heart, including Cornish pasties. The reader will also learn about the importance of starting with

quality produce, offering a small window on the valuable (but mostly unsung role) played by farmers in the growing global appetite for real bread. A beautiful book that shares some of the X-factor that makes its namesake so successful. Chapters are divided into Bread, Viennoiserie, Savoury, Pastry, Seasonal, British Bakery, Basics and Larder. **A Contemporary**

y History of French Bread, the Way It Is Made, and the People Who Make It Hamlyn
Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, Meat Illustrated is the go-to source on meat, providing essential

information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (72 in total) shine. Meat is a treat; we teach you the best methods for center-of-

the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat

beyond centerpiece status with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba. Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials,

and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid stovetop splatters. Even have fun with DIY

curing projects. **80 Recipes to Make at Home** Duke University Press
 “The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They’re familiar, uncomplicated, and satisfying. One taste and you’re instantly comforted. Inspired by a sweet memory from

childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day.”—from the Introduction
 When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery’s shelves of artisanal breads, she knew that they couldn't be just any

sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in Pastries from the La Brea Bakery, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious

favorites—virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from

Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crostin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her

Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections—here you'll find Almond Bark, English Toffee, and Lollipops—and demystifies the sometimes intimidating technique of doughnut making. The

crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the *pièce de résistance*: puff pastry. An important book from a baking and pastry icon, *Pastries from the La Brea Bakery*, like Nancy Silverton's acclaimed

Breads from the La Brea Bakery, is a bible of the craft for bakers everywhere. *In Search of the Perfect Loaf* John Wiley & Sons To build a good house, it must first have a solid foundation! The same principles apply when making laminated pastry 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 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 an international competitor, lecturer, businessman and international jury member, I have witnessed the work of exceptional craftsmen and carefully documented

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 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 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 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 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 championship s 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 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 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 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 the book. I hope my book will both educate and inspire you, the readers now, and in your future baking. *Advanced Bread and Pastry* Wiley 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 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 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-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. [Bread Baking for Beginners](#) John Wiley & Sons *Baking Artisan Breakfast Breads and Pastries* offers illustrated recipes that cater to all breakfast needs: from muffins ready within the hour to more

decadent treats, such as lemon brioche doughnuts and chocolate croissants.

The formulas are generally progressive—the easier recipes are at the beginning and more complex ones are later. The step-by-step full-color process shots of techniques and inviting beauty shots of finished products coupled with clear directions will instill confidence in even the most novice baker. A short (20-30 minute) DVD

accompanies the book, adding an invaluable level of instruction.

Professional Baking

Mango Media Inc.

Homemade bread is having its moment in the spotlight, and people everywhere have spent the last year stocking up on flour, yeast and starter so they can get their hands dirty making delicious loaves from the comfort of their own kitchen. But for those bakers for

whom the basics have become boring, what's next? Enter *Advanced Bread Baking at Home*, your one-stop-shop for ambitious recipes with accessible tips and tricks to take your loaves to new heights. Chef Daniele Brenci's experiences of growing up in Italy and working in Michelin-starred restaurants have made him a master of artisan bakes. He is the perfect guide to help you go beyond

basic sourdough and learn how different types of flour and their unique protein contents can elevate and enhance your bread. Prepare to spice up your dough with unique and inspiring inclusions for delicious flavors and textures. Also featuring recipes for pizzas and flatbreads, as well as exciting and ambitious pastries, this cookbook is your ultimate resource for incredible,

advanced bakes. Filled with creative and scrumptious recipes like Spiced Marble Chocolate Sourdough, Black Barley Porridge Bread and Rugbrød (also known as Danish Rye), as well as in-depth knowledge, tutorials and techniques, this cookbook will be your guide to successfully making advanced loaves with ease. This book includes 50 recipes and 50 photos, plus step-by-

steps. *The Advanced Professional Pastry Chef* Penguin Newly updated and expanded with 3,500 step-by-step photographs, all the 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 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 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 instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate 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, 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 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, so that everyone can make them at home.

The Tivoli Road Baker
Springer Science & Business Media
Advanced Bread & Pastry has a unique approach to providing advanced level concepts,

techniques and formulas to those aspiring to be professional 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 and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version. [The Art of Lamination](#) Houghton Mifflin This is the eBook of the printed book and may not include any 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 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 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, 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

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 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. 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 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 baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/I SBN-13: 9780134115252. That package includes ISBN-10: 0133886751/I SBN-13: 9780133886757 and ISBN-10: 0134109406/I SBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor. *The Cheese Board: Collective Works* Stewart, Tabori and Chang 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 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 leavens, baking science and oven construction. Daniel Wing, a lover of all things artisanal, had long 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 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, entertaining, and authoritative book that shows you how to bake superb healthful bread and build your own masonry oven. The authors profile more than 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 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 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 the next small construction

project. Small-scale commercial bakers seeking inspiration, the most up-to-date knowledge about the entire bread-baking process, and a marketing edge.

Sweet and Savory Baking for Breakfast, Brunch, and Beyond

John Wiley & Sons
The reference of choice for thousands of pastry chefs and home cooks A favorite of pastry lovers and serious chefs

worldwide, The Professional Pastry Chef presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better-and easier to use-than ever. The new edition contains more than 650 recipes, which offer a new emphasis on American

applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from mise en place preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts. Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform

procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas. Illustrated step-by-step instructions demystify even the most complex techniques and presentations, while 100 vivid color photographs bring finished dishes to life with a sublime touch of visual inspiration. Whether used to develop

skills or refine techniques, to gain or simply broaden a repertoire, The Professional Pastry Chef is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts—today and for years to come. *Bernard Clayton's New Complete Book of Breads* Rizzoli Publications "An invaluable guide for beginning bakers."—The New York Times An irresistible

account of bread, bread baking, and one home baker's journey to master his craft In 2009, journalist Samuel Fromartz was offered the assignment of a lifetime: to travel to France to work in a boulangerie. So began his quest to hone not just his homemade baguette—which later beat out professional bakeries to win the "Best Baguette of D.C."—but his knowledge of bread, from

seed to table. For the next four years, Fromartz traveled across the United States and Europe, perfecting his sourdough in California, his whole grain rye in Berlin, and his country wheat in the South of France. Along the way, he met historians, millers, farmers, wheat geneticists, sourdough biochemists, and everyone in between, learning about the history of breadmaking, the science of

fermentation, and more. The result is an informative yet personal account of bread and breadbaking, complete with detailed recipes, tips, and beautiful photographs. Entertaining and inspiring, this book will be a touchstone for a new generation of bakers and a must-read for anyone who wants to take a deeper look at this deceptively ordinary, exceptionally delicious staple: handmade

bread. *Modern Ancient Classic Whole* Simon and Schuster Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing

meals that showcase them. “The 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 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 *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 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 (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 voyage into the future of exceptional bread.

[A Home Baker's Odyssey](#)
Rockridge Press
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 *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

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

On Baking (Update)
Lorena Jones Books
From the enormously popular Berkeley cheese shop and bakery, a collection of 150 classic recipes along with a history of the store and a cheese primer, all accompanied by 50 photographs.

The Cheese Board was there, a hole in the wall with a line out the door, before Chez Panisse was so much as a gleam in my eye. When the restaurant was conceived, I wanted it to be in North Berkeley so the Cheese Board would be nearby, because I knew I would be among friends. -Alice Waters, from the Foreword

When a tiny cheese shop opened in Berkeley, California, in 1967, there

was little hint of what the store-and the neighborhood-would grow into over the next 30 years. The Cheese Board became a collective a few years later and Chez Panisse opened across the street, giving birth to one of the country's most vibrant food neighborhoods, the epicenter of California's culinary revolution. Equal parts bakery, cheese store, pizzeria, and gathering place, the Cheese Board

is a patchwork of the local community, where a passion for good food runs deep.

THE CHEESE BOARD presents over 100 recipes for the store's classic breads, pastries, and pizzas, along with a history of the collective and an extensive cheese primer.

The ultimate expert guide, with more than 200 recipes and step-by-step techniques

Villard
Build Your
Baking

Confidence with Baker Bettie “I wish I had this book when I started baking! It’s not only a collection of amazing recipes, but it answers the ‘why’ to your baking questions.” —Gemma Stafford, chef, author, and host of Bigger Bolder Baking #1 Bestseller in Professional Cooking, Pastry Baking, Cake Baking, Pies, Desserts, and Cookies Do you find baking difficult, or just not sure how it works? This cookbook

is your new go-to baking book. Baking from scratch can be hard. The science of baking is a particular science that requires precise measurements and steps. With Kristin Hoffman, aka Baker Bettie, the science behind baking becomes second nature! Baker Bettie’s Better Baking Book lays a foundation of basic baking skills and master recipes that are sure to boost your baking

confidence. Learn top tips from a professional chef. Consider Baker Bettie’s Better Baking Book your at-home culinary and baking school guide. This baking cookbook goes beyond the recipe by teaching the science behind baking. From measurements, techniques, step-by-step processes, to how to use base recipes to create endless baked goods that make you drool. This book ensures that you are

able to tackle any baking recipe with confidence! In this baking book, learn more about: • The science of baking • Foundational baking techniques and mixing methods • How master formulas are used to bake a ton of delicious and easy recipes! If you enjoyed books like *The Baking Bible*; *Bake From Scratch*; or *Bigger, Bolder Baking*, you'll love Baker Bettie's *Better Baking Book! Mastering Bread*

Cengage Learning The only comprehensive book, in English or Italian, to cover the entire range of Italian baking, from breadsticks and cornetti to focaccia, tarts, cakes, and pastries. This latest edition, updated for a new generation of home bakers, has added four-color photography throughout, plus new recipes, ingredients and equipment sections, source guides,

and weights. Carol Field introduces artisanal doughs and techniques used by generations of Italian bakers. Every city and hill town has its own unique baking traditions, and Field spent more than two years traversing Italy to capture the regional and local specialties, adapting them through rigorous testing in her own kitchen. Field's authentic recipes are a revelation for

anyone seeking the true Italian experience. Here's a chance to make golden Altamura bread from Puglia, chewy porous loaves from Como, rosemary bread sprinkled with coarse sea salt, dark ryes from the north, simple breads studded with toasted walnuts, succulent fig bread, and Sicilian loaves topped with sesame seeds. One of the most revered baking books of all time,

The Italian Baker is a landmark work that continues to be a must-have for every serious baker. Winner of the International Association of Culinary Professionals Award for best baking book Named to the James Beard Baker's Dozen list of thirteen indispensable baking books of all time
The Taste of Bread Quarry Books
 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 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 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 *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 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 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 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 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 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 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 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 bakers who want to make their daily bread exceptional bread. Larousse Patisserie and Baking Chelsea Green Publishing Step-by-step 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 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-

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ep
photography.
No matter if
you are
creating quick
and simple
Farmhouse
Breads or
gourmet
treats like

Croissants and
Viennese
Chocolate
Bread, with its
unique
structure and
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e guide to
techniques,

ingredients
and
equipment,
The Larousse
Book of Bread
is the ideal
baking
resource for
both home
cooks and
professionals.