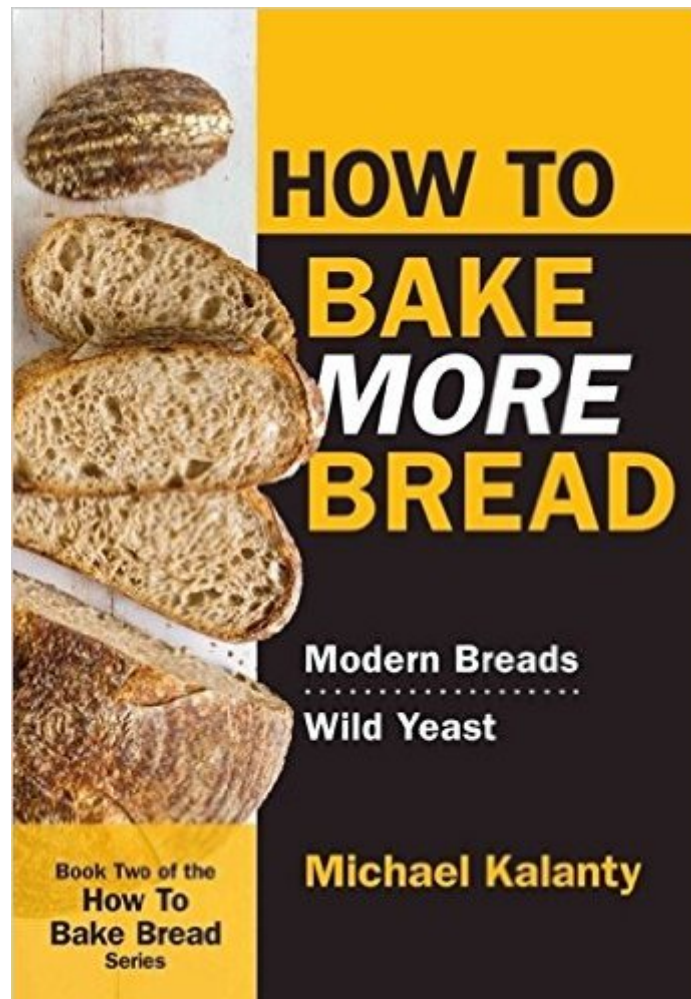


The book was found

How To Bake MORE Bread: Modern Breads/Wild Yeast



Synopsis

Book Two of the How To Bake Bread Series! How To Bake MORE Bread is an updated look at wild yeast starter cultures and modern breads made from them. Sourdough starters using local grains have distinct aromas and flavors. Recipes include Classics like Pain au Levain; Varieties using Ancient Grains or Whole Ground Grains, like Apple Walnut Hearth Bread; and cutting-edge techniques like Grits and Goat Cheese Porridge Bread. 24 page, full-color technique photos show step-by-step.

Book Information

Series: How To Bake Bread (Book -2)

Paperback: 304 pages

Publisher: Red Seal Books; 1 edition (June 1, 2016)

Language: English

ISBN-10: 0692546022

ISBN-13: 978-0692546024

Product Dimensions: 7 x 1 x 10 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (5 customer reviews)

Best Sellers Rank: #145,435 in Books (See Top 100 in Books) #78 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #616 in [Books > Cookbooks, Food & Wine > Baking](#)

Customer Reviews

This is an outstanding book. To me, what differentiates How to Bake More Bread from the other fine bread books (and I've read just about all of them during my 20+ years of baking natural starter breads) is that the writer is not just a baker, but a teacher. That means that he understands better than most cookbook writers and bakers how to explain a simple process that really isn't, in a manner that is understandable to the novice but doesn't attempt to oversimplify. The book is useful for the novice and experienced baker alike. Aside from being well organized, clear, and intelligently written, the book covers some topics in greater depth than many of the other fine bread books. For example, it addresses in greater practical detail the process of how bread bakes, in a manner that helps you both understand what's happening during the bake, and how to manage baking better. It gives an excellent explanation of many concepts that are "feel" concepts, like when is the dough proofed and how to score a dough. In reading the book, you often feel like a good teacher is standing at your side, trying to help you learn and improve. In Michael Kalantý's other excellent

book, *How to Bake Bread* (which I didn't buy on and am not reviewing, but would strongly recommend), he talks about how he teaches bread classes, and how he uses different "voices" in writing. That comes through in this book as well, and is one of the many strengths of this book.

Mike Kalanty is a former colleague of mine from Le Cordon Bleu and The California Culinary Academy in #SanFrancisco hands-down, Mike has to be one of the greatest bread instructors in the world! -- don't pass this series up! If you're looking for a gift for a baker -- you found it!

I've been baking with sourdough starters for years and I've got many excellent books on the topic. This one just seems to make it all so clear and straightforward. Kalanty calls them wild yeast starters (not sourdoughs) because the breads don't need to be sour. The Grits and Goat Cheese Porridge Bread is killer! There's a Q&A section that answers lots of questions I've never been able to resolve.

World Class Instruction! Very Best! If You Want To Master Wild Yeast, This Is It

Great book wonderful recipes love it

[Download to continue reading...](#)

Healthy Bread Cookbook: The Top 50 Most Healthy and Delicious Bread Recipes (banana bread, bread pudding recipes, daily bread, zucchini bread, monkey bread ... bread maker) (Top 50 Healthy Recipes) How To Bake MORE Bread: Modern Breads/Wild Yeast Bread Machine Cookbook: 101 Delicious, Nutritious, Low Budget, Mouthwatering Bread Machine Cookbook: Best Bread Machine Bread Recipe Recipes for Perfect-Every-Time Bread-From Every Kind of Machine Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Bread Machine Cooking - The Ultimate Guide to Bread Machine Bread Baking: Over 24 Bread Machine Recipes You Will Love! Bread Machine Love: 15 Lovely Bread Machine Recipes (Loaf, Dough, Baking, Flour, Yeast) Bread Baking, Recipes, Cookbook: The Secret To Successfully Making & Baking Incredible BREAD (Bread Books and Recipes by Sam Siv Book 1) Bread Machine Gluten Free: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking) Bread Machine Heaven: 15 Dreamy Bread Machine Recipes (Baking, Bread Maker, Sourdough, Crust) Feast Without Yeast: 4 Stages to Better Health : A Complete Guide to Implementing Yeast Free, Wheat (Gluten) Free and Milk (Casein) Free Living Bread Machine Wizardry: Pictorial Step-by-Step

Instructions for Creating Amazing and Delicious Breads, Pizzas, Spreads and More! (Kitchen Gadget Wizardry Book 2) No-Bake Cheesecake: 40 Low-Carb, No-Bake Cheesecake Recipes That You Can Indulge in Without Guilt (Guilt-Free Desserts) No-Bake Cookies: Top 50 Most Delicious No-Bake Cookie Recipes [A Cookie Cookbook] (Recipe Top 50s Book 128) Fat Witch Bake Sale: 65 Recipes from the Beloved Fat Witch Bakery for Your Next Bake Sale or Party Great British Bake Off: Celebrations (The Great British Bake Off) How to Bake: Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory Breaking Breads: A New World of Israeli Baking--Flatbreads, Stuffed Breads, Challahs, Cookies, and the Legendary Chocolate Babka Savory Quick Breads: Muffins, Quick Breads, Cornbreads & Biscuits! (Southern Cooking Recipes Book 14) Favorite Pastries Box Set (5 in 1): Best Pizza, Crepe, Homemade Pies and Breads Recipes for You to Try (Homemade Pies & Quick Breads) Gluten Free Yeast Free Bread Cookbook

[Dmca](#)