

<<面包制作Crust>>

图书基本信息

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### 内容概要

Bertinet already has his own bread school in Bath, but I canff help thinling that, when his time comes, his reward will be much greater than that. 'Richard Johnson, The Guardian Step-by-step pictures of the process make it ILOOK almost easy and, thanks to Jean Cazals' exceptiona photography, each loaf looks as beautiful and dramatic as a Velazquez still life.

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书籍目录

Introduction Tools & Techniques Ingredients Working with your oven Working the dough Resting & folding Dividing the dough Shaping the dough Proving Achieving the crust What about the weather? Slow Sourdough & other, types of fermentatin Making Sourdough Refreshing your ferment Making your Sourcloughbread Variations Baguette with a Poolish ferment Ale and yeast Poolish Autolyse method Bread with fermented dough Differentseeded bread SpeE bread Daxlk rye bread with raisins Breton bread Cabernet grape flour bre~d Khorason flour bread Ciabatta Pain Brie Chestnut flour bread Bagels Pretzels Buckwheat blinis Sushi rolls Ftamiche SWeet Croissants Variations Almond croissants Stoilen Brioche Far Breton Mr Z's gingerbread biscuits My Bath buns Additional recipes Fact & Fiction About bread Ideas for leftover bread Suppliers and sources Index

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