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AGUIRRE COOLEY

Tartine Bread Page Street Publishing

The renowned baking instructor distills professional techniques down to the basics, delivering artisan bread recipes that anyone with flour and a fridge can bake with ease. Reinhart begins with the simplest French bread, then moves on to familiar classics such as ciabatta, pizza dough, and soft sandwich loaves, and concludes with fresh specialty items like pretzels, crackers, croissants, and bagels. Each recipe is broken into "Do Ahead" and "On Baking Day" sections, making every step—from preparation through pulling pans from the oven—a breeze, whether you bought your loaf pan yesterday or decades ago. These doughs are engineered to work flawlessly for busy home bakers: most require only a straightforward mixing and overnight fermentation. The result is reliably superior flavor and texture on par with loaves from world-class artisan bakeries, all with little hands-on time. America's favorite baking instructor and innovator Peter Reinhart offers time-saving techniques accompanied by full-color, step-by-step photos throughout so that in no time

you'll be producing fresh batches of Sourdough Baguettes, 50% and 100% Whole Wheat Sandwich Loaves, Soft and Crusty Cheese Bread, English Muffins, Cinnamon Buns, Panettone, Hoagie Rolls, Chocolate Cinnamon Babka, Fruit-Filled Thumbprint Rolls, Danish, and Best-Ever Biscuits. Best of all, these high-caliber doughs improve with a longer stay in the fridge, so you can mix once, then portion, proof, and bake whenever you feel like enjoying a piping hot treat.

The Perfect Loaf Grub Street Cookery

Best-selling cookbook New World Sourdough offers an inviting, nontraditional approach to baking delicious, inventive sourdough breads at home. Learn how to make a sourdough starter, basic breads, as well as other innovative baked goods from start to finish with Bryan Ford, Instagram star (@artisanbryan) and host of The Artisan's Kitchen on Chip and Joanna Gaines' Magnolia Network. With less emphasis on perfecting crumb structure or obsessive temperature monitoring, Bryan focuses on the tips and techniques he's developed in his own practice, inspired by his Honduran roots and New Orleans upbringing, to ensure your success and a good return on your time and effort. Bryan's recipes include step-by-step instructions and photographs of all of the mixing, shaping, and baking techniques you'll need to know, with special attention paid to

developing flavor as well as your own instincts. New World Sourdough offers practical, accessible techniques and enticing, creative recipes you'll want to return to again and again, like: Pan de Coco Ciabatta Pretzel Buns Challah Focaccia Pizza dough Cuban Muffins Pita Bread Flour Tortillas Queen Cake Straightforward and unintimidating, New World Sourdough will get you started with your starter and then inspire you to keep experimenting and expanding your repertoire.

Bread Revolution Simon and Schuster

2020 James Beard Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At twenty-two, Daniel Leader stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking

book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change—from wheat farming practices and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recipes. Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters with artisans who have influenced him, Living Bread is a love letter, and a cutting-edge guide, to the practice of making "good bread."

My New Roots Harper Collins

Every day 1,500 Bostonians can't resist buying sweet, simple treats such as Homemade Pop-Tarts, from an alumna of Harvard with a degree in economics. From Brioche au Chocolat and Lemon Raspberry Cake to perfect croissants, Flour Bakery-owner Joanne Chang's repertoire of baked goods is deep and satisfying. While at Harvard she discovered that nothing made her happier than baking cookies leading her on a path that eventually resulted in a sticky bun triumph over Bobby Flay on the Food Network's Throwdown. Almost 150 Flour recipes such as Milky Way Tart and Dried Fruit Focaccia are included, plus Joanne's essential baking tips, making this mouthwatering collection an accessible, instant classic cookbook for the home baker.

The Sourdough School Clarkson Potter

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of Once Upon a Chef. "Jennifer's recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!"—Gina Homolka, author of The Skinnytaste Cookbook Jennifer Segal, author of the blog and bestselling cookbook Once Upon a Chef, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn's recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

The Elliott Homestead Race Point Publishing

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.

The Bread Exchange Ten Speed Press

Cannelle et Vanille's Aran Goyoaga shares 100 gluten-free recipes and 145 photos that showcase how uncomplicated and delicious gluten-free baking can be! "The gluten-free baking bible we all need." —Odetta Williams, author of *Simple Cake* Cannelle et Vanille Bakes Simple is all about easy-to-follow, gluten-free recipes for enticing breads, cakes, pies, tarts, biscuits, cookies, and includes a special holiday baking chapter. Aran also shares her gluten-free all-purpose baking mix so you can whip up a batch to keep in your pantry. An added bonus is that each recipe offers dairy-free substitutions, and some are naturally vegan as well. The 100 recipes include: • One-Bowl Apple, Yogurt, and Maple Cake • Double Melting Chocolate Cookies • Honeyed Apple Pie • Buttery Shortbread • Lemon Meringue Tartlets • Baguettes, brioche, and boules • Crispy Potato, Leek, and Kale Focaccia Pie • Pumpkin and Pine Nut Tart With inventive, well-tested, recipes and Aran's clear guidance (plus 145 of her stunning photos), gluten-free baking is happily unfussy, producing irresistibly good results every time.

Sourdough Mania Chronicle Books

This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams.

The Art of Gluten-Free Sourdough Baking Hippocrene Books

One of the oldest yet perhaps the simplest and tastiest breads you can make, Sourdough needs only flour, water, salt - and a little time. In *Do Sourdough*, Andrew Whitley - a baker for over 30 years who has 'changed the way we think about bread' - shares his simple method for making this deliciously nutritious bread at home. Having taught countless bread-making workshops, Andrew knows that we don't all have the time and patience to bake our own. Now, with time-saving tips - such as slotting the vital fermentation stage into periods when we're asleep or at work, this is bread baking for Doers. Find out: • the basic tools and ingredients you'll need • how to make your own sourdough starter • simple method for producing wonderful loaves time and again • ideas and recipe suggestions for fresh and days-old bread The result isn't just fresh bread made with your own hands, it's the chance to learn new skills, make something to share with family and friends, and change the world - one loaf at a time.

Once Upon a Chef: Weeknight/Weekend Clarkson Potter

From the bestselling author of *My Bread*: A clear, illustrated guide to making sourdough and the Italian-inspired café dishes from one of Manhattan's best bakeries. Founded in 1994, Sullivan Street Bakery is renowned for its outstanding bread, which graces the tables of New York's most celebrated restaurants. The bread at Sullivan Street Bakery, crackling brown on the outside and light and aromatic on the inside, is inspired by the dark, crusty loaves that James Beard Award-winning baker Jim Lahey discovered in Rome. Jim builds on the revolutionary no-knead recipe he developed for his first book, *My Bread*, to outline his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his repertoire of pizzas, pastries, egg dishes, and café classics, *The Sullivan Street Bakery Cookbook* delivers the flavors of a bakery Ruth Reichl once called "a church of bread."

Josey Baker Bread Mariner Books

JAMES BEARD AWARD WINNER • IACP AWARD WINNER • NEW YORK TIMES BESTSELLER • A dynamic, authoritative sourdough baking bible for those looking to build confidence in the craft with a wide range of foolproof recipes, from pan loaves to pizza to doughnuts, by the beloved blogger and resident bread baker at Food52 "Maurizio Leo has given all bread-heads, whether newbies or experienced bakers, the ideal gift."—Peter Reinhart, author of *The Bread Baker's Apprentice* and host of *Pizza Quest ONE OF SAVEUR'S BEST COOKBOOKS OF THE YEAR* Maurizio Leo's blog *The Perfect Loaf* is the go-to destination on the internet for beginner sourdough bakers. He now brings his impeccably detailed techniques, foolproof recipes, and generous teaching style to a groundbreaking debut cookbook that delves into the absolute fundamentals of sourdough—plus the tools and confidence to explore beyond. Recipes cover flavorful, crowd-pleasing favorites: Essential freeform loaves: Simple Sourdough, Rosemary & Olive Oil, Extra-Sour Sourdough, Cranberry & Walnut, Demi Baguettes Pan loaves: Everyday Sandwich Bread, Naturally Leavened Brioche, German Whole Rye, Honey Whole Wheat Sandwich Bread Pizza and flatbread: Roman-Style Pan Pizza, Focaccia, Naan, Flour Tortillas, Pita Buns, rolls, and more: Soft Dinner Rolls, Potato Buns, Ciabatta Rolls, English Muffins, Bagels Sweets: Weekend Cinnamon Rolls, Italian Doughnuts, Summer Fruit Sourdough Crostata, Banana Bread, Cinnamon Babka Beginner bakers will have their hands held the entire way, with troubleshooting sections and numerous sidebars answering almost every question they may have—like how to store a sourdough starter long-term, how bakers' percentages actually work, and a visual guide to common "bread fails" and how to remedy them. Seasoned bakers will relish deep dives into the science behind baking processes and expert information on how to build their "baker's intuition" and level up by experimenting with hydration, ingredient ratios, freshly milled grains, and specialty flours. Whether you're new to bread baking or a pro, *The Perfect Loaf* will be your indispensable guide in the kitchen.

Sourdough Chronicle Books

"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.

The Zero-Waste Chef Chronicle Books

Now a Netflix series New York Times Bestseller and Winner of the 2018 James Beard Award for Best General Cookbook and multiple IACP Cookbook Awards Named one of the Best Books of 2017 by: NPR, BuzzFeed, The Atlantic, The Washington Post, Chicago Tribune, Rachel Ray Every Day, San Francisco Chronicle, Vice Munchies, Elle.com, Glamour, Eater, Newsday, Minneapolis Star Tribune, The Seattle Times, Tampa Bay Times, Tasting Table, Modern Farmer, Publishers Weekly, and more. A visionary new master class in cooking that distills decades of professional experience into just four simple elements, from the woman declared "America's next great cooking teacher" by Alice Waters. In the tradition of *The Joy of Cooking* and *How to Cook Everything* comes *Salt, Fat, Acid, Heat*, an ambitious new approach to cooking by a major new culinary voice. Chef and writer Samin Nosrat has taught everyone from professional chefs to middle school kids to author Michael Pollan to cook using her revolutionary, yet simple, philosophy. Master the use of just four elements—Salt, which enhances flavor; Fat, which delivers flavor and generates texture; Acid, which balances flavor; and Heat, which ultimately determines the texture of food—and anything you cook will be delicious. By explaining the hows and whys of good cooking, *Salt, Fat, Acid, Heat* will teach and inspire a new generation of cooks how to confidently make better decisions in the kitchen and cook delicious meals with any ingredients, anywhere, at any time. Echoing Samin's own journey from culinary novice to award-winning chef, *Salt, Fat Acid, Heat* immediately bridges the gap between home and professional kitchens. With charming narrative, illustrated walkthroughs, and a lighthearted approach to kitchen science, Samin demystifies the four elements of good cooking for everyone. Refer to the canon of 100 essential recipes—and dozens of variations—to put the lessons into practice and make bright, balanced vinaigrettes, perfectly caramelized roast vegetables, tender braised meats, and light, flaky pastry doughs. Featuring 150 illustrations and infographics that reveal an atlas to the world of flavor by renowned illustrator Wendy MacNaughton, *Salt, Fat, Acid, Heat* will be your compass in the kitchen. Destined to be a classic, it just might be the last cookbook you'll ever need. With a foreword by Michael Pollan.

New World Sourdough Kyle Books

Sourdough is a traditional style of bread that is both healthy and delicious, making it a favourite with artisan bakers. The unique tastes and texture of sourdough takes patience, forethought and love to create, and its rise in popularity is indicative of a greater shift towards a more mindful, considered way of living. Sourdough brings you all you need to know about baking the bread at home and includes 15 extensive and clear step-by-step recipes using a variety of grains. From making your own starter yeast to how to use different flours, Norwegian bakers Casper and Martin's approach is basic and rustic, just like sourdough itself.

Poïlâne Chronicle Books

Blending an old world sourdough technique with gluten-free whole grains. Breads, muffins, pancakes, pizza dough and crackers. Gluten-Free Sourdough technique and recipes to bake your own artisanal and highly nutritious sourdough breads. Recipes are also free of dairy, eggs, soy,

yeast, gums and chemical leaveners. In addition, they are low in salt, sugars, fat and starch flours. A variety of flours and seeds are used: brown rice, buckwheat, amaranth, teff, sorghum, quinoa, coconut, corn, flax and chia. Excellent taste, easy to digest, long shelf life and no kneading or bread machine required. Directions for making your own starter are included in the book.

[The Taste of Bread](#) eBookIt.com

Grand Prize Winner of the 2017 New England Book Festival "I bake because it connects my soul to my hands, and my heart to my mouth."—Martin Philip A brilliant, moving meditation on craft and love, and an intimate portrait of baking and our communion with food—complete with seventy-five original recipes and illustrated with dozens of photographs and original hand-drawn illustrations—from the head bread baker of King Arthur Flour. Yearning for creative connection, Martin Philip traded his finance career in New York City for an entry-level baker position at King Arthur Flour in rural Vermont. A true Renaissance man, the opera singer, banjo player, and passionate amateur baker worked his way up, eventually becoming head bread baker. But Philip is not just a talented craftsman; he is a bread shaman. Being a baker isn't just mastering the chemistry of flour, salt, water, and yeast; it is being an alchemist—perfecting the transformation of simple ingredients into an elegant expression of the soul. *Breaking Bread* is an intimate tour of Philip's kitchen, mind, and heart. Through seventy-five original recipes and life stories told with incandescent prose, he shares not only the secrets to creating loaves of unparalleled beauty and flavor but the secrets to a good life. From the butter biscuits, pecan pie, and whiskey bread pudding of his childhood in the Ozarks to French baguettes and focaccias, bagels and muffins, cinnamon buns and ginger scones, *Breaking Bread* is a guide to wholeheartedly embracing the staff of life. Philip gently guides novice bakers and offers recipes and techniques for the most advanced levels. He also includes a substantial technical section covering the bread-making process, tools, and ingredients. As he illuminates an artisan's odyssey and a life lived passionately, he reveals how the act of baking offers spiritual connection to our pasts, our families, our culture and communities, and, ultimately, ourselves. Exquisite, sensuous, and delectable, *Breaking Bread* inspires us to take risks, make bolder choices, live more fully, and bake bread and break it with those we love.

[The Rye Baker: Classic Breads from Europe and America](#) Chronicle Books

One of the world's most celebrated bakers in America shares his insider's secrets to making his delicious, artisanal bread that will have home bakers creating professional-quality products in no time—and inexpensively. *Bien Cuit* introduces a new approach to a proudly old-fashioned way of baking bread. In the oven of his Brooklyn bakery, Chef Zachary Golper creates loaves that are served in New York's top restaurants and sought by bread enthusiasts around the country. His secret: long, low-temperature fermentation, which allows the dough to develop deep, complex flavors. A thick mahogany-colored crust is his trademark—what the French call *bien cuit*, or “well baked.” This signature style is the product of Golper's years as a journeyman baker, from his

introduction to baking on an Oregon farm—where they made bread by candlelight at 1 a.m.—through top kitchens in America and Europe and, finally, into his own bakery in the heart of our country's modern artisanal food scene. *Bien Cuit* tells the story of Golper's ongoing quest to coax maximum flavor out of one of the world's oldest and simplest recipes. Readers and amateur bakers will reap the rewards of his curiosity and perfectionism in the form of fifty bread recipes that span the baking spectrum from rolls and quick breads to his famous 24-day sourdough starter. This book is an homage to tradition, but also to invention. Golper developed many new recipes for this book, including several “bread quests,” in which he brilliantly revives some of New York City's most iconic breads (including Jewish rye, Sicilian lard bread, Kaiser rolls, and, of course, bagels). You will also find palate-pleasing and innovative “gastronomic breads” that showcase his chef's intuition and mastery of ingredients. Golper's defining technique comes at a time when American home cooks are returning to tradition-tested cooking methods and championing the DIY movement. Golper's methods are relatively simple and easy to master, with recipes that require no modern equipment to make at home: just a bowl, an oven, and time—the dough does most of the work.

Flour Do Book Company

Renowned baking instructor, and author of *The Bread Baker's Apprentice*, Peter Reinhart explores the cutting-edge developments in bread baking, with fifty recipes and formulas that use sprouted flours, whole and ancient grains, nut and seed flours, alternative flours (such as teff and grape skin), and allergy-friendly and gluten-free approaches. A new generation of bakers and millers are developing innovative flours and baking techniques that are designed to extract the grain's full flavor potential—what Reinhart calls “the baker's mission.” In this lushly photographed primer, Reinhart draws inspiration from these groundbreaking methods to create master recipes and formulas any home baker can follow, including Sprouted Sandwich Rye Bread, Gluten-Free Many-Seed Toasting Bread, and Sprouted Wheat Croissants. In many instances, such as with sprouted flours, preferments aren't necessary because so much of the flavor development occurs during the sprouting phase. For grains that benefit from soakers, bigas, and sourdough starters, Reinhart provides the precise guidance that has made him such a trusted expert in the field. Advanced bakers will relish Reinhart's inventive techniques and exacting scientific explanations, while beginning bakers will rejoice in his demystification of ingredients and methods—and all will come away thrilled by bread's new frontier. *Correction to the Sprouted Whole Wheat Bread recipe on page 63: The volume measure of water should be 1 ¾ cups plus 1 tablespoon, not 3 ¾ cups.

Sourdough Ten Speed Press

101 recipes for baking with whole and sprouted grains, making the most of the seasonal harvest, and healing the body through naturally fermented food Sarah Owens spent years baking conventional baked goods, only to slowly realize she had developed a crippling inability to digest

or tolerate their ingredients. Unable to enjoy many of her most favorite foods, she knew she must find a health-sustaining alternative. Thus Sarah started experimenting with sourdough leavening, which almost immediately began to heal her gut and inspire her anew in the kitchen. Soon after, her artisan small-batch bakery, BK17, was launched, and with that, a new way to savor and share nutritious sourdough breads and treats with her Brooklyn community. Sourdough and other fermented foods are making a comeback because of their rich depth of flavor and proven health benefits. In *Sourdough*, Sarah demystifies keeping a sourdough culture, which is an extended fermentation process that allows for maximum flavor and easy digestion, showing us just how simple it can be to create a healthy starter from scratch. Moreover, Sarah uses home-grown sourdough starter in dozens of baked goods, including cookies, cakes, scones, flatbreads, tarts, and more—well beyond bread. Sarah is a botanist and gardener as well as a baker—her original recipes are accented with brief natural history notes of the highlighted plants and ingredients used therein. Anecdotes from the garden will delight naturalists and baked-goods lovers among us. Laced with botanical and cultural notes on grains, fruits and vegetables, herbs, and even weeds, *Sourdough* celebrates seasonal abundance alongside the timeless craft of artisan baking. A James Beard Award Winner for Baking & Desserts

Artisan Sourdough Made Simple HarperCollins

Sourdough bread fueled the labor that built the Egyptian pyramids. The Roman Empire distributed free sourdough loaves to its citizens to maintain political stability. More recently, amidst the Covid-19 pandemic, sourdough bread baking became a global phenomenon as people contended with being confined to their homes and sought distractions from their fear, uncertainty, and grief. In *Sourdough Culture*, environmental science professor Eric Pallant shows how throughout history, sourdough bread baking has always been about survival. *Sourdough Culture* presents the history and rudimentary science of sourdough bread baking from its discovery more than six thousand years ago to its still-recent displacement by the innovation of dough-mixing machines and fast-acting yeast. Pallant traces the tradition of sourdough across continents, from its origins in the Middle East's Fertile Crescent to Europe and then around the world. Pallant also explains how sourdough fed some of history's most significant figures, such as Plato, Pliny the Elder, Louis Pasteur, Marie Antoinette, Martin Luther, and Antonie van Leeuwenhoek, and introduces the lesser-known—but equally important—individuals who relied on sourdough bread for sustenance: ancient Roman bakers, medieval housewives, Gold Rush miners, and the many, many others who have produced daily sourdough bread in anonymity. Each chapter of *Sourdough Culture* is accompanied by a selection from Pallant's own favorite recipes, which span millennia and traverse continents, and highlight an array of approaches, traditions, and methods to sourdough bread baking. *Sourdough Culture* is a rich, informative, engaging read, especially for bakers—whether skilled or just beginners. More importantly, it tells the important and dynamic story of the bread that has fed the world.

Best Sellers - Books :

- [Tucker By Chadwick Moore](#)
- [The Wager: A Tale Of Shipwreck, Mutiny And Murder](#)
- [The Covenant Of Water \(oprah's Book Club\) By Abraham Verghese](#)
- [Ugly Love: A Novel](#)
- [The Going To Bed Book](#)
- [The Boy, The Mole, The Fox And The Horse By Charlie Mackesy](#)
- [America's Cultural Revolution: How The Radical Left Conquered Everything](#)
- [Goodnight Moon](#)
- [Outlive: The Science And Art Of Longevity](#)
- [Our Class Is A Family \(our Class Is A Family & Our School Is A Family\) By Shannon Olsen](#)