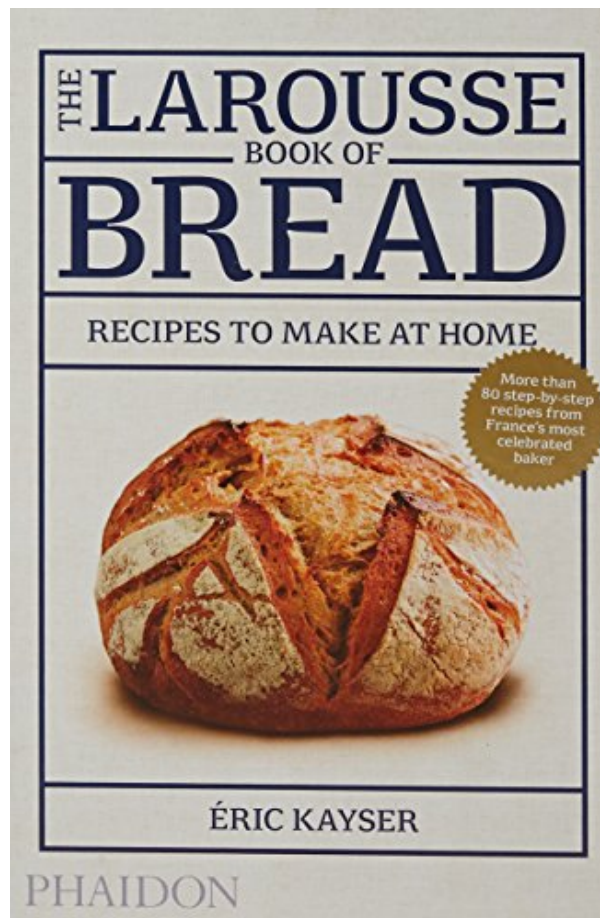
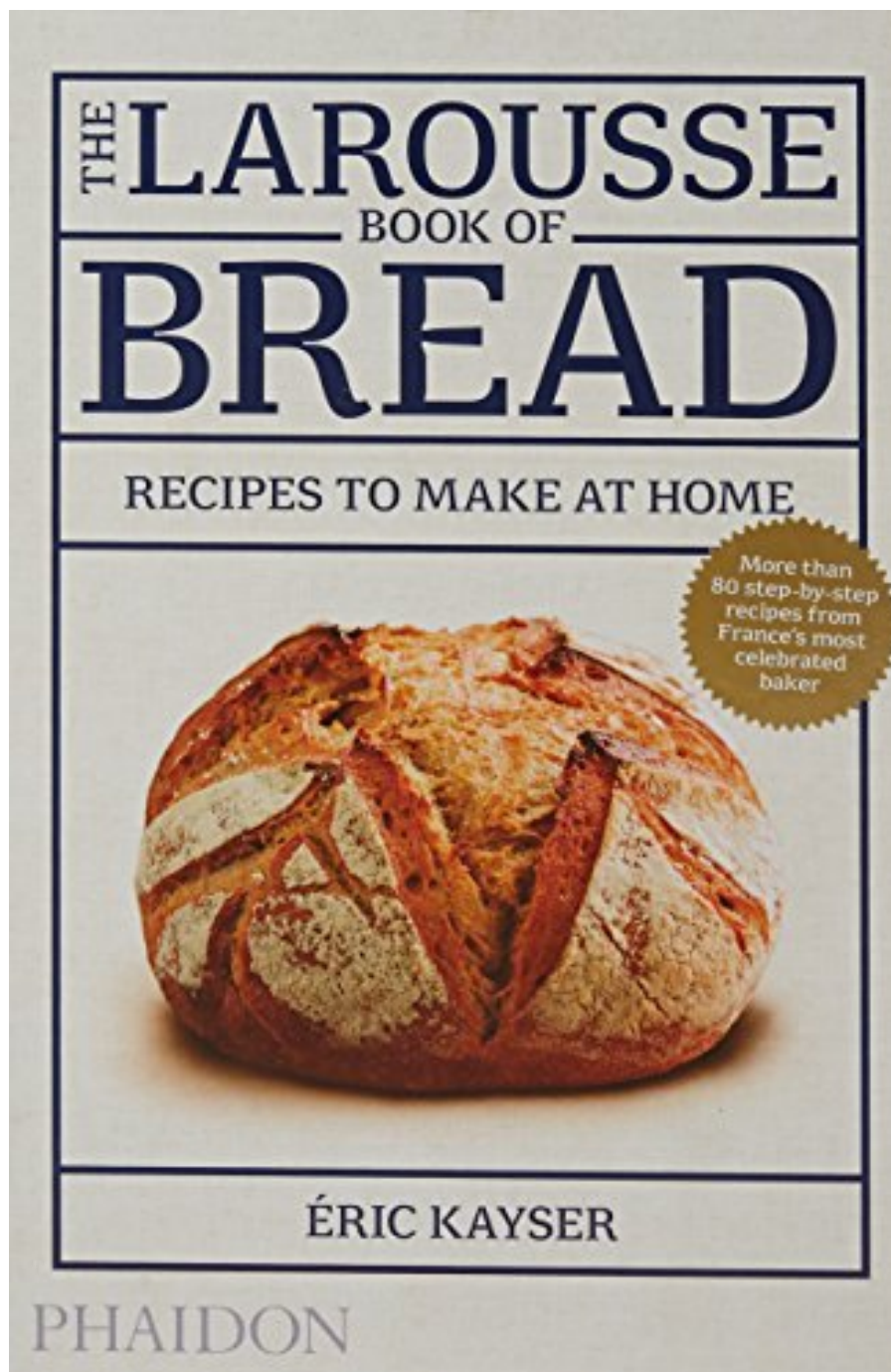


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Step-by-step home baking recipes from France's foremost culinary resource, Larousse, and Parisian master baker Éric Kayser.

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 Brioche, Kayser's easy-to-follow recipes feature detailed instructions and step-by-step 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 a comprehensive guide to techniques, ingredients and equipment, The Larousse Book of Bread is the ideal baking resource for both home cooks and professionals.

- Sales Rank: #292964 in Books
- Published on: 2015-04-20
- Original language: English
- Number of items: 1
- Dimensions: 11.00" h x 1.25" w x 7.50" l, .13 pounds
- Binding: Hardcover
- 320 pages

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52 of 54 people found the following review helpful.

Disappointed

By liveinthemoment

It's first time I am not raving about Eric Kayser book. Previous books I purchased were not bread books though. But Eric Kayser is a baker first and foremost. I tried his breads when I visited France. They were really amazing. So when I heard his bread book is going to be out, I couldn't wait to get my hands on his recipes. Alas, was I disappointed! To begin with, I've been baking breads with natural levain for a number of years. I know from experience that both starter hydration and temperature schedule are very important if one wants to produce flavorful and healthy starter, not just the one that tastes one dimensionally sour. Well, Eric keeps his baking secret to himself. The sourdough starter recipe in the book comes to about 100% hydration. In the videos widely available one can see that his starter pours like a liquid pancake batter. So that's the first red flag for you! Then, he states that temperature is very important for developing flavorful starter but... he stops there and does not divulge the secret of his levain. I understand, it's his business, and there are professional secrets, etc. etc. Don't write the book then, man! In short, if you think that by following his recipes you'll be able to produce baguettes that look like his (p.66) with nice crackling crust and big irregular holes, don't hold your breath. You won't because his recipe produces a high density bread that I would never call a baguette. There are bakers who share their secrets and love doing so. To name just a couple, Chad Robertson (Tartine Bread) and Jeffrey Hamelman (Bread: A Baker's Book of Techniques and Recipes). For more advanced bakers there is also an excellent Advanced Bread and Pastry by Michael Suas but it's a lot more expensive and mostly geared toward professionals. I

learned a lot from those famous bakers. I was hoping to add new recipes to my collection when I purchased Eric Kayser's book. It turned out to be complete disappointment.

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