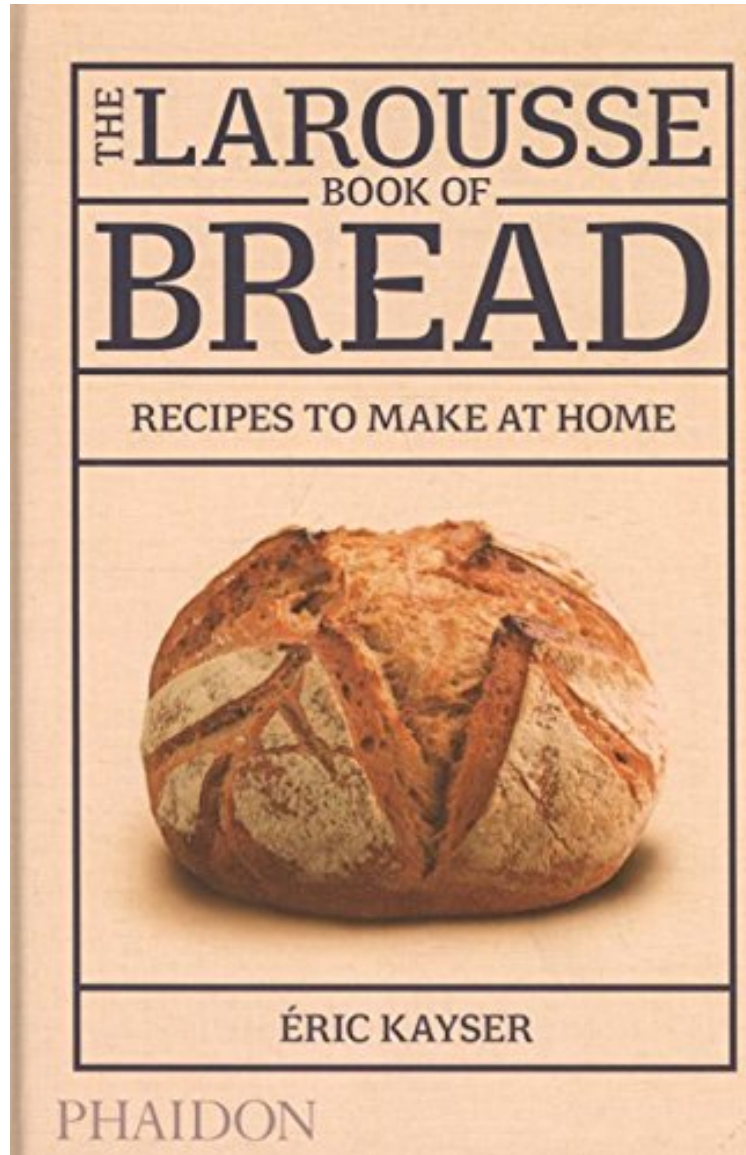


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The Larousse Book of Bread: 80 Recipes to Make at Home

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From Phaidon Press : **The Larousse Book of Bread: 80 Recipes to Make at Home** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Larousse Book of Bread: 80 Recipes to Make at Home:

72 of 75 people found the following review helpful. DisappointedBy liveinthemomentIt'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. 0 of 0 people found the following review helpful. it is clear and easy to work with and takes you hand by hand ...By CustomerIt is the kind of books that can make the difference between just having a recipe and really learning how to bake. it is clear and easy to work with and takes you hand by hand through all stages. its like having my mom with me in the kitchen telling me "do this dont do that". 0 of 0 people found the following review helpful. Five StarsBy Groovy DaveyOne of my favorite bread books now. The layout is simple, easy to read and produces great results.

Stephyphen;byhyphen;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 glutenhyphen;free Organic Sour Doughs and Spelts and sweet Brioches, Kayser's easyhyphen;tohyphen;follow recipes feature detailed instructions and stephyphen;byhyphen;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.

"French baker, Eric Kayser, owner of the international string of Maison Kayser boulangeries, considers it his life's mission to bake good bread."—Saveur "Eric Kayser is an excellent teacher and this book will help novices and those who have already caught the bread-making bug, continue their education."—SuperChef.com "With Kayser's step by step photos as your guide, dreams of living in a French bakery can feel like reality."—Entertainment Weekly "For years, I've been buying Eric Kayser's baguette to enjoy at home in Paris. Now, thanks to his brilliant recipe, I'm making it chez moi in New York. Merci Master Baker Kayser."—Dorie Greenspan, author of Baking Chez Moi "[Maison Kayser's] baguette is beautiful and deeply flavored."—The New York Times About the Author Hailed as one of France's best bakers, Éric Kayser (b.1964) comes from a long line of French bakers and has more than 80 eponymous Kayser bakeries worldwide with 20 in Paris, three in New York City (Maison Kayser), and others in Greece, Portugal, Russia, Japan, Ukraine, Morocco, Senegal, South Korea, Lebanon, the UAE, Singapore, Hong Kong, and Taiwan.