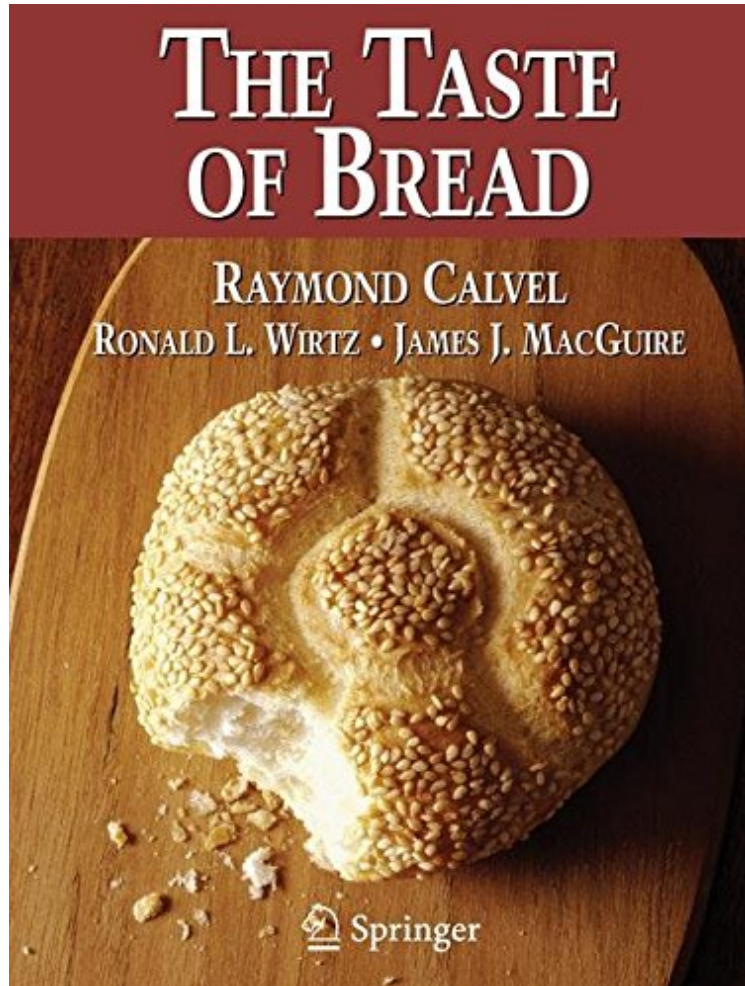


## The Taste of Bread

Raymond Calvel, Ronald L. Wirtz  
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**Raymond Calvel, Ronald L. Wirtz : The Taste of Bread** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Taste of Bread:

1 of 1 people found the following review helpful. Five Stars By Jorge Lima Candeias Great book for professional guidance. 1 of 2 people found the following review helpful. Four Stars By Betty Bop Good for using French flours. I wish it was more geared to home baking than bakery baking. 2 of 4 people found the following review helpful. Recipient absolutely loves it By Daniel Sank This was a gift. When asked, the recipient said: "5 is most amazing best book ever." So it's go that going for it. Which is nice.

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.

"For all of us English speakers who are passionate bakers of French bread, it is wonderful indeed that at last we have the English translation of this seminal book by its most famous contemporary master, Professor Raymond Calvel. James J. MacGuire and Ronald L. Wirtz have labored long and lovingly to present the Professor's generous spirit as well as his words, and have also included special information on North American ingredients, especially flours, where they differ from the French. This is essential reading—a real treasure—for anyone interested in this very special craft." - Julia Child, Author of *Mastering the Art of French Cooking Language Notes* Text: English (translation) Original Language: French From the Back Cover At long last, the classic text by acclaimed French baking expert Raymond Calvel is available in English. Professor Calvel is known throughout the world for his research on the production of quality French and European hearth breads, and this new English edition, undertaken by translator Ronald L. Wirtz and technical editor James J. MacGuire, brings Calvel's expertise to the English-speaking world. *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.