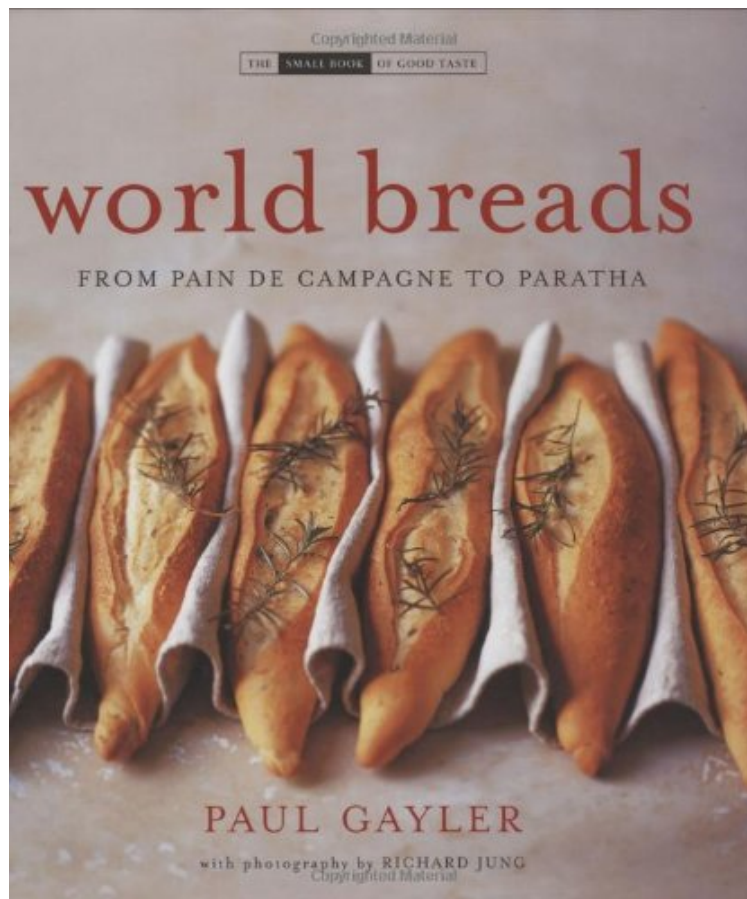


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## World Breads: From Pain De Campagne to Paratha (The Small Book of Good Taste Series)

*Paul Gayler*

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before purchasing it in order to gage whether or not it would be worth my time, and all praised World Breads: From Pain De Campagne to Paratha (The Small Book of Good Taste Series):

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A delicious and imaginative collection of bread recipes from around the world. Chef Paul Gayler serves up more than 30 recipes representing the world's favorite breads, from Hot Tea Cakes with Butter to Pita with Hummus, Ciabatta with Olive Oil and Tomato to Classic Cornbread. There are also recipes for herb and savory breads, including Roasted Garlic and Rosemary Batarde and Greek Stuffed Rolls, as well as sweet breads, such as Saffron Brioche and Stollen. Throughout, the author thoroughly explains all the techniques of bread-making, from creating starter dough to proving and shaping the loaf.

About the Author Paul Gayler is one of the finest of the new generation of chefs. He is executive chef at the prestigious Lanesborough hotel on London's Hyde Park, where he leads a team of 35 chefs. He is author of *Burgers, Steak, and Mediterranean Cook*, all published by Jacqui Small.