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Baking 101 **The Larousse Book
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Use a dough cutter to divide it lengthwise into 2 equal pieces. Place the pieces of dough on a baking sheet lined with parchment (baking) paper. Cover with a damp cloth and leave to proof for 1 hour 40 minutes. Place another baking sheet on the bottom shelf of the oven and preheat to 450 ° F (230 ° C).

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March 2015. by Eric Kayser

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Friendly Bread. Vanessa
Kimbell.

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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.

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Eric Kayser is a fifth generation French baker and the owner of a host of successful bakeries world-wide. In this short film he shares what bread means to the French and his hopes for his new book ...

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