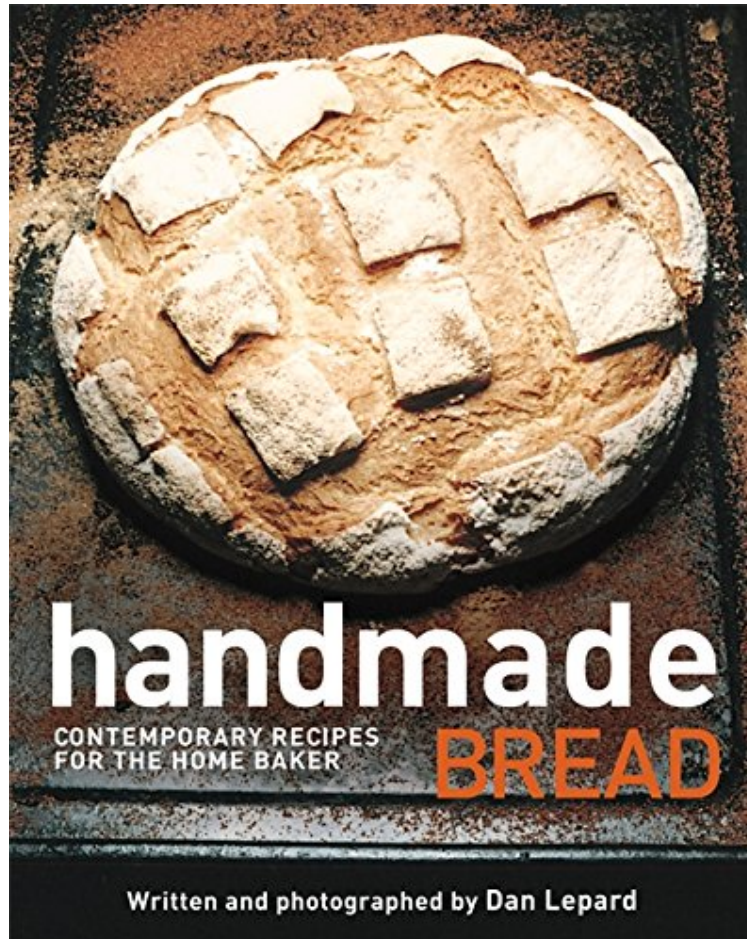


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Handmade Bread

Dan Lepard

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Dan Lepard : Handmade Bread before purchasing it in order to gauge whether or not it would be worth my time, and all praised Handmade Bread:

1 of 1 people found the following review helpful. Beautiful and useful. By Agent Orange Peel I bought this for my mom who bakes often, great book. I like to get cookbooks that are beautiful and useful, this fits that perfectly. There are a lot of different bread styles in this book. I recommend it for any level baker. 0 of 0 people found the following review helpful. This is a great book for more than just bread. By Joanne Chapman I found a recipe in here for my leaven that makes truly wonderful artisan bread. There are many other recipes that I'm going to try. The pictures of bakers, bakeries and restaurants from around the world are so informative. I've learned a lot. 9 of 9 people found the following review helpful. Reprint By Matthew A. Johnson We love The Art of Handmade Bread by Dan Lepard, which is the EXACT SAME BOOK. Beware those of you who have the original, this is a reprint, just a different cover. Luckily, we can gift this one.

As well as an international array of delicious bread recipes, *Handmade Bread* includes profiles of talented bakers. In the beautifully illustrated pages of this classic book, you can travel around Europe meeting exceptional bread bakers and learn how to create more than 80 mouthwatering recipes, many inspired by the individuals profiled. There are traditional favorites such as Raisin and Cinnamon Loaf, as well as many lesser-known regional specialties like Chelsea Buns and White Potato Stottie Cake. Lavish photographs of the finished recipes and the bakers themselves add extra appeal. You can see how the dough is mixed, the loaves are taken from the ovens and how a variety of breads are made.

About the Author Award-winning baker and food writer Dan Lepard's approach is all about getting the utmost from the simplest of ingredients, championing old recipes and techniques using the best produce from artisan millers and producers. From working as a photographer in the early 90s he found pastry and breadmaking a much better fit. He is one of the most sought after bakers in the UK, writing regularly for newspapers and magazines around the world.