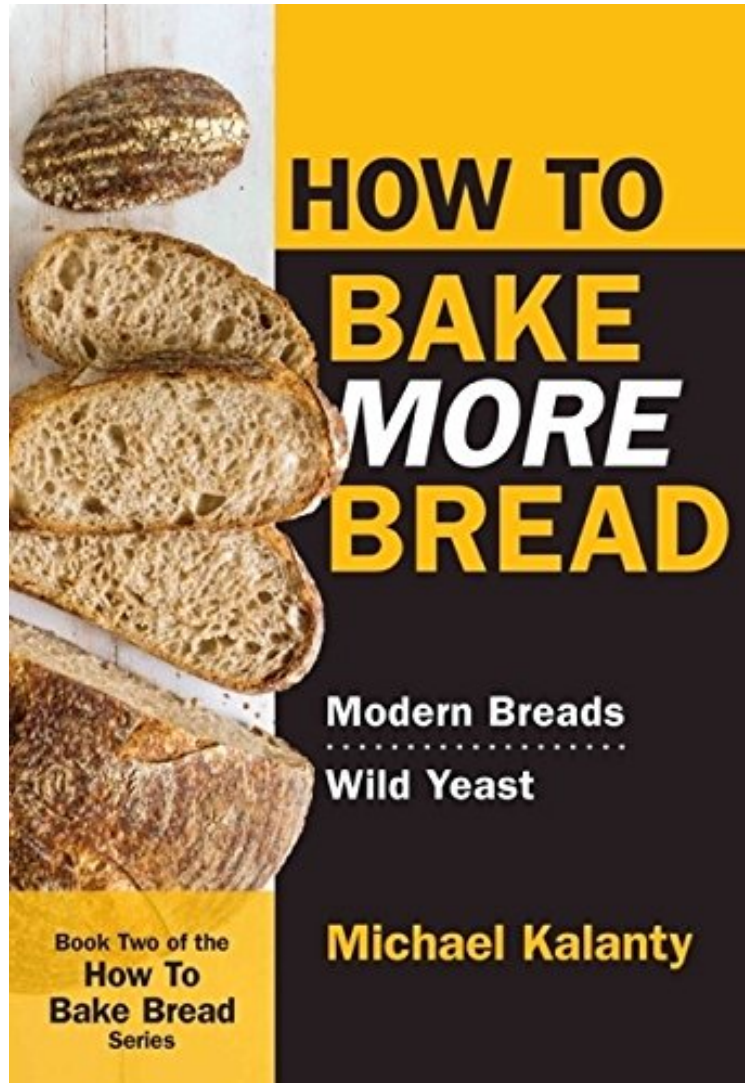


(Free) How To Bake MORE Bread: Modern Breads/Wild Yeast

## How To Bake MORE Bread: Modern Breads/Wild Yeast

*Michael Kalanty*

*\*Download PDF / ePub / DOC / audiobook / ebooks*



[Download](#)

[Read Online](#)

#360749 in Books ROUNDHOUSE PUBLISHING GROUP 2016-06-01Original language:EnglishPDF # 1  
10.00 x 1.00 x 7.00l, .84 #File Name: 0692546022304 pagesROUNDHOUSE PUBLISHING GROUP | File  
size: 73.Mb

**Michael Kalanty : How To Bake MORE Bread: Modern Breads/Wild Yeast** before purchasing it in order to gage whether or not it would be worth my time, and all praised How To Bake MORE Bread: Modern Breads/Wild Yeast:

4 of 4 people found the following review helpful. Like taking a master classBy CustomerThis is an outstanding book. To me, what differentiates How to Bake More Bread from the other fine bread books (and I've read just about all of them during my 20+ years of baking natural starter breads) is that the writer is not just a baker, but a teacher. That means that he understands better than most cookbook writers and bakers how to explain a simple process that really isn't, in a manner that is understandable to the novice but doesn't attempt to oversimplify. The book is useful for the

novice and experienced baker alike. Aside from being well organized, clear, and intelligently written, the book covers some topics in greater depth than many of the other fine bread books. For example, it addresses in greater practical detail the process of how bread bakes, in a manner that helps you both understand what's happening during the bake, and how to manage baking better. It gives an excellent explanation of many concepts that are "feel" concepts, like when is the dough proofed and how to score a dough. In reading the book, you often feel like a good teacher is standing at your side, trying to help you learn and improve. In Michael Kalanty's other excellent book, *How to Bake Bread* (which I didn't buy on and am not reviewing, but would strongly recommend), he talks about how he teaches bread classes, and how he uses different "voices" in writing. That comes through in this book as well, and is one of the many strengths of this book. 4 of 4 people found the following review helpful. A reliable guide for the D-I-Y baker, novice or seasoned baker! By Bryan MI've been baking with sourdough starters for years and I've got many excellent books on the topic. This one just seems to make it all so clear and straightforward. Kalanty calls them wild yeast starters (not sourdoughs) because the breads don't need to be sour. The Grits and Goat Cheese Porridge Bread is killer! There's a QA section that answers lots of questions I've never been able to resolve. 4 of 4 people found the following review helpful. Mike Is One of The Leading Bread Instructors in the World! By Customer Mike Kalanty is a former colleague of mine from Le Cordon Bleu and The California Culinary Academy in #SanFrancisco hands-down, Mike has to be one of the greatest bread instructors in the world! -- don't pass this series up! If you're looking for a gift for a baker -- you found it!

2017 Gourmand International World Cookbook Awards, national winner for the US, Breads The second book in the *How To Bake Bread* series, *How To Bake MORE Bread* more deeply examines wild yeast starter cultures and modern breads made from them, including sourdough starters using local grains. The recipes included in this book feature classics like pain au levain; varieties using ancient grains and whole ground grains, like apple walnut hearth bread; and cutting-edge techniques such as grits and goat cheese porridge bread. Includes 24 pages of full-color technique photos along with step-by-step instructions. Learn more at [www.MichaelKalanty.com](http://www.MichaelKalanty.com).

Kalanty's follow-up to 2011's *How to Bake Bread* expands on the theme, focusing on wild yeast and how it can impart unique flavors into artisan breads. It all begins with a starter, a living culture of flour, water, and yeast that deepens in flavor complexity over time. The wild yeast found in the whitish bloom on fruits such as grapes and plums is employed in lieu of commercial yeast to create the starter. Kalanty walks readers through the entire process, from creating the starter and daily feedings to tips on keeping that culture alive and thriving so it can be used for future loaves. Once readers have their starters, Kalanty gives detailed instructions on baking classics such as pain au levain and sourdough, as well as an apple-walnut farmhouse bread studded with caramelized fruits and a grits and goat cheese porridge bread. The book's textbook approach and abundance of charts, figures, precise measurements, and detailed steps are probably best suited for professionals and culinary students. That said, novices are sure to come away with a much greater understanding of bread fundamentals (there are lots of photos and asides on techniques such as rotating breads in the oven and ornamental scoring), and amateur bakers obsessed with making perfect bread will have a hard time finding a better guide. --Publisher's Weekly - October 3, 2016 About the Author An award-winning, professional baker with more than 20 years experience, Michael Kalanty is a craft bread baker, culinary instructor, and cookbook author. His certifications include Executive Pastry Chef, Culinary Educator, and Master Taster. Kalanty was also named Chef Instructor of the Year by Le Cordon Bleu and has several full-length baking courses online, produced in partnership with [Craftsy.com](http://Craftsy.com). His first book, *How to Bake Bread*, won "Best Bread Book in the World" at the Paris Cookbook Fair in 2011.