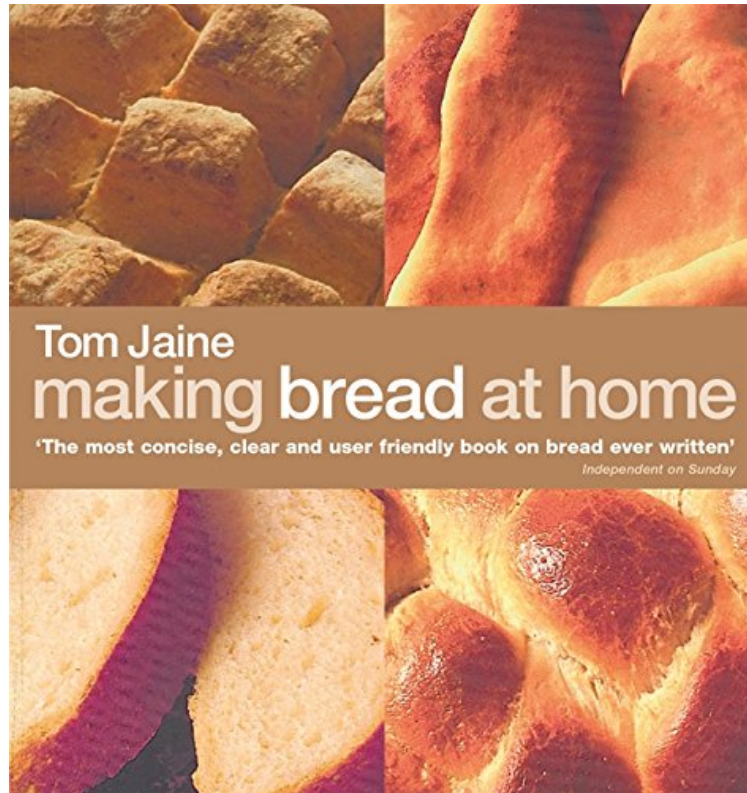


Making Bread at Home

Tom Jaine

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Tom Jaine : Making Bread at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Bread at Home:

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Convinced that modern bread did not measure up to the substantial, tasty and healthy originals developed by generations of bakers in Europe, Asia and the US, Tom Jaine constructed a traditional wood-fired brick oven and began baking loaves for his local village. This book is a distillation of his incredible knowledge and proves that baking delicious bread is an art anyone can master. From kneading the dough to baking it, Tom Jaine first covers the essential

techniques of baking, explaining what needs to be done, when and why. Then, in a round the world baking tour, he guides us through the variations in these techniques that have produced the many breads available today. This excellently priced, critically acclaimed home cookery classic is regarded as one of the most user-friendly books on bread ever written.

A brilliantly succinct bible for would-be home bakers, illustrated by classic recipes from many countries. -- Philippa Davenport FINANCIAL TIMES
About the Author Tom Jaine has worked as a baker, journalist, restaurant owner (the famous Carved Angel in Dartmouth), food critic (for five years he was editor of the Good Food Guide) and author. Tom Jaine currently lives in Devon, UK.