

(Download ebook) Making Bread Together: Step-by-step recipes for fun and simple breads to make with children

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Emmanuel Hadjiandreou

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Emmanuel Hadjiandreou is passionate about bread and in his award-winning first book, he showed us how to make it, step by step. Now he invites the kids into the kitchen so that they too can discover the joy of baking but at an early age, just as his own young son has. The book starts by answering key questions such as "what is flour?" and "how is it milled?" and then the projects throughout the bookmdash;e.g. looking after your sourdough like a pet; making a bottle balloon; growing your own wheat, and so onmdash;help bring the key scientific principles (and

magic!) of turning flour, yeast, and water into something not only edible but delicious to life! Delicious and fun recipes are organized into kid-friendly sections such as Breakfasts, Lunchboxes, and Afternoon Snack Time with Friends and more than 20 easy-to-follow recipes include whole-wheat pitta pockets, sourdough pancakes, tiger bread, raspberry buns, sweet rice bread, and raisin and walnut rolls; all delicious, nutritious, and great fun to bake together!

About the Author Emmanuel Hadjiandreou is from South Africa but learned his craft in a German bakery. In the UK he has worked for chef Gordon Ramsay and Daylesford Organic, an award-winning organic farm shop in Oxfordshire. He currently teaches bread-making classes at The School Of Artisan Food in Nottinghamshire, UK. His bread creations have won him several awards, such as the Soil Association Organic Food Award for his sourdough.