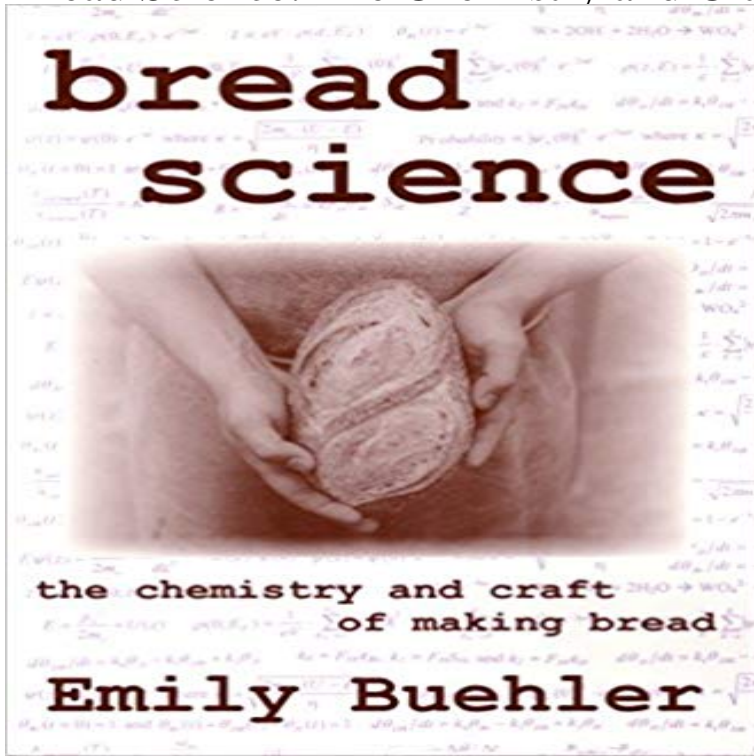


Bread Science: The Chemistry and Craft of Making Bread



Bread Science is a practical guide to bread-making that explores both the steps of the process (mixing dough, using preferments and sourdough starter, shaping dough, baking, and more) and the science behind it. The science is presented in detail but in a language suitable for all bread makers. With over 250 photos and drawings, references, a bibliography, a glossary, and an index, Bread Science makes bread-making approachable and fun. This book is a complement to any bread recipe book and a must for the home baker.

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