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## The Larousse Book Of Bread Recipes To Make At Home Ediz Illustrata

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instructions and step-by-step photography.

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The Larousse Book of Bread: Recipes to Make at Home (FOOD COOK) ... If you write a bread baking book for the home baker, why wouldn't you be extremely specific about the type of flour used, and all other conditions relating to the 'making'. What brands of flour and other ingredients work best. Please stop leaving little mysteries for the reader ...

### **Amazon.co.uk:Customer reviews: The Larousse Book of Bread ...**

Hi,I just made my first sourdough starter about a week ago, using the instructions given in Eric Kayer's The Larousse Book of Bread. According to Eric Kayser, the liquid sourdough starter is

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ready for use on Day 4. I therefore made a boule with the 4-day-old liquid starter and I was much encouraged by the result. But when it comes to caring for the starter, it seems to me that

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