



The Art of Handmade Bread: Contemporary European Recipes for the Home Baker

Dan Lepard

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The Art of Handmade Bread: Contemporary European Recipes for the Home Baker Dan Lepard Part travelogue, part epicurean manifesto, this lushly photographed collection of 90 recipes inspired by Europe's home bakers is a treasure. Dan Lepard, a highly regarded baker in Great Britain, traveled from Ireland to the Ukraine in search of the most authentic sources of grains and flavors. His intimate photographs take us on a mouthwatering journey into farmhouse kitchens and small bakeries where bread has been made for centuries. Interspersed with stories and images, the recipes feature helpful instructions and innovations that contemporary bakers will love, along with delectable pictures of the finished loaves.



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