Professional Bread Baking is not only a cookbook providing an array of recipes and formulas for finished loaves. The title dives deeper into the discussion about bread, providing a detailed reference that will be indispensable for a baker. Written by an Associate Professor at the Culinary Institute of America, Professional Bread Baking provides the tools needed to mix, ferment, shape, proof, and bake exceptional artisanal bread.

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• Professional Bread Baking, 1e is organized in a logical manner for any learner. The title begins with history of bread baking, then covers tools, processes and concludes with coverage of regional bread baking and recipes.
• Historical accounts also cover in greater detail countries that place an emphasis on bread production, including France, Italy, Germany, and Eastern Europe.

• Provides an array of formulas and unique recipes for finished loaves.

• Provides detailed discussions of bread which provide a valuable reference for any chef or baker.

• Balancing theory and practice, this text provides both the understanding and performance abilities needed to progress and develop in a successful baking career.

• Explores in great detail every type of tool commonly used for producing artisan bread in a professional bakeshop. Beyond this, pros and cons are listed for large items – items like mixers or ovens that can be major purchases for a bakeshop.

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