



## Bread: A Baker's Book of Techniques and Recipes, 2nd Edition

Jeffrey Hamelman

E-Book Rental (120 Days)	978-1-118-54888-2	November 2012	<b>\$13.00</b>
E-Book Rental (150 Days)	978-1-118-54888-2	November 2012	<b>\$14.00</b>
E-Book	978-1-118-54888-2	November 2012	<b>\$48.00</b>
Textbook Rental (130 days)	978-1-119-63571-0	August 2019	<b>\$36.00</b>
Hardcover	978-1-118-13271-5	December 2012	<b>\$45.00</b>

### DESCRIPTION

When *Bread* was first published in 2004, it received the Julia Child Award for best First Book and became an instant classic. Hailed as a “masterwork of bread baking literature,” Jeffrey Hamelman’s *Bread* features 140 detailed, step-by-step formulas for versatile sourdough ryes; numerous breads made with pre-ferments; and simple, straight dough loaves. Here, the bread baker and student will discover a diverse collection of flavors, tastes, and textures; hundreds of drawings that vividly illustrate techniques; and four-color photographs of finished and decorative breads.

### ABOUT THE AUTHOR

**Jeffrey Hamelman** is one of the very few Certified Master Bakers in the United States. He is the bakery director at the King Arthur Flour Company and teaches professional-level classes at King Arthur's Baking Education Center. He has taught in baking and pastry schools around the world and is the 2005 recipient of the Golden Baguette Award, the highest individual honor bestowed by the Bread Bakers Guild of America.

**Chiho Kaneko** is a fine artist whose work has been exhibited in both the United States and Japan. She also works as a translator and interpreter. She is a native of Japan with a background in landscape architecture, agronomy, and art.

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## NEW TO EDITION

- Features 140 bread formulas (including 30 new breads)
  - 252 illustrations of step-by-step techniques
  - 41 full-color photographs
  - Updated information on working with locally grown whole grains, understanding trends in milling technology, and teaching hand mixing techniques
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## FEATURES

- Jeffrey Hamelman, winner of the 1996 *Coupe du Monde*, provides bakers with the appropriate tools to master bread making, with hundreds of drawings and many color photographs.
  - Bread contains 140 detailed, step-by-step formulas for a vast array of breads, including Swiss Farmhouse Bread, German Farmer's Bread, and Baguettes de Tradition.
  - Sidebars accompany each recipe and section with valuable tips, from the subtle art of tasting and evaluating breads.
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