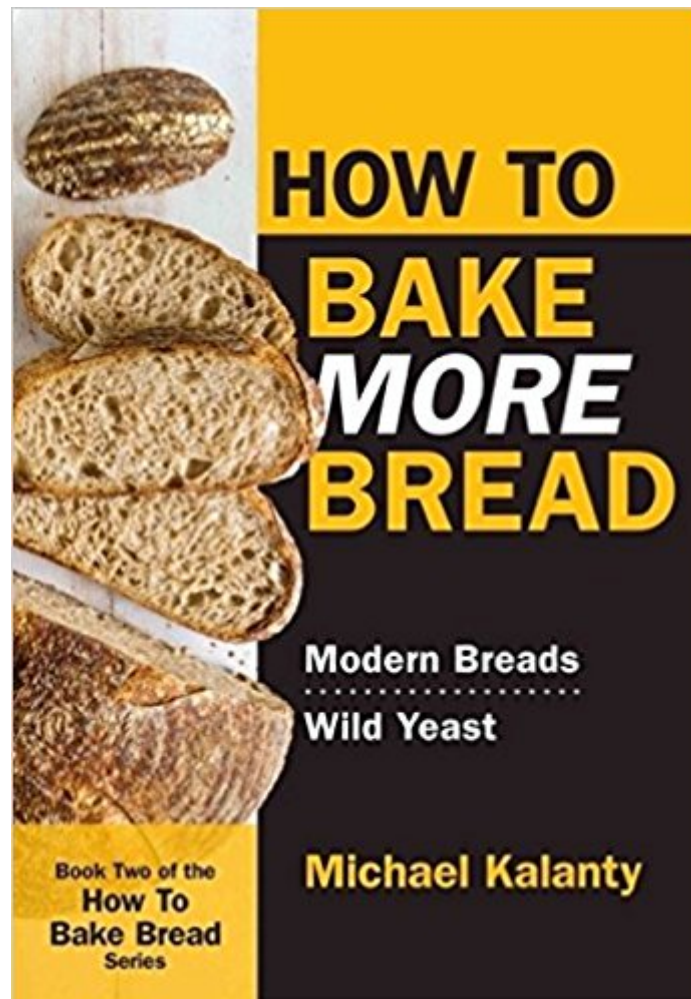


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# How To Bake MORE Bread: Modern Breads/Wild Yeast



## Synopsis

Book Two of the How To Bake Bread Series! How To Bake MORE Bread is an updated look at wild yeast starter cultures and modern breads made from them. Sourdough starters using local grains have distinct aromas and flavors. Recipes include Classics like Pain au Levain; Varieties using Ancient Grains or Whole Ground Grains, like Apple Walnut Hearth Bread; and cutting-edge techniques like Grits and Goat Cheese Porridge Bread. 24 page, full-color technique photos show step-by-step.

## Book Information

Series: How To Bake Bread (Book -2)

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Average Customer Review: 5.0 out of 5 stars [See all reviews](#) (5 customer reviews)

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## Customer Reviews

This is an outstanding book. To me, what differentiates How to Bake More Bread from the other fine bread books (and I've read just about all of them during my 20+ years of baking natural starter breads) is that the writer is not just a baker, but a teacher. That means that he understands better than most cookbook writers and bakers how to explain a simple process that really isn't, in a manner that is understandable to the novice but doesn't attempt to oversimplify. The book is useful for the novice and experienced baker alike. Aside from being well organized, clear, and intelligently written, the book covers some topics in greater depth than many of the other fine bread books. For example, it addresses in greater practical detail the process of how bread bakes, in a manner that helps you both understand what's happening during the bake, and how to manage baking better. It gives an excellent explanation of many concepts that are "feel" concepts, like when is the dough proofed and how to score a dough. In reading the book, you often feel like a good teacher is standing at your side, trying to help you learn and improve. In Michael Kalanty's other excellent

book, *How to Bake Bread* (which I didn't buy on and am not reviewing, but would strongly recommend), he talks about how he teaches bread classes, and how he uses different "voices" in writing. That comes through in this book as well, and is one of the many strengths of this book.

Mike Kalanty is a former colleague of mine from Le Cordon Bleu and The California Culinary Academy in #SanFrancisco hands-down, Mike has to be one of the greatest bread instructors in the world! -- don't pass this series up! If you're looking for a gift for a baker -- you found it!

I've been baking with sourdough starters for years and I've got many excellent books on the topic. This one just seems to make it all so clear and straightforward. Kalanty calls them wild yeast starters (not sourdoughs) because the breads don't need to be sour. The Grits and Goat Cheese Porridge Bread is killer! There's a Q&A section that answers lots of questions I've never been able to resolve.

World Class Instruction! Very Best! If You Want To Master Wild Yeast, This Is It

Great book wonderful recipes love it

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