

Modernist Bread

Nathan Myhrvold, Francisco Migoya
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Nathan Myhrvold, Francisco Migoya : Modernist Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Modernist Bread:

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Modernist Bread: The Art and Science is a revolutionary new understanding of one of the most important staples of the human diet. Created by the team that published the award-winning Modernist Cuisine: The Art and Science of Cooking, this massive treasury of practical knowledge and groundbreaking techniques captures over four years of independent research and collaborations with leading industry professionals; the result is the most in-depth look at bread to date. Stunning photography brings the complete story of bread to life across five volumesuncover its incredible history, loaves from every corner of the world, and the breath-taking beauty of scientific phenomena at work above and below the crust. In addition, you will discover innovative recipes and techniques developed by the Modernist Cuisine team that have not been published anywhere else. Housed in a sleek stainless steel case, this five-volume set contains more than 1,500 traditional and avant-garde recipes, as well as a wire-bound kitchen manual so that you can easily bring all of the recipes into the kitchen in one compact collection. Spanning over 2,300 pages,

Modernist Bread will become an invaluable resource for anyone who has a thirst for knowledge about bread or wants to advance their craft. This book is a call to arms for any baker whether you are a strict traditionalist, avid modernist, home baker, restaurant chef, or an artisanal baker to embrace the possibilities of invention and follow your inspiration to make breads in your own way. Excited about Modernist Bread? We are too, which is why we've put together this special deal for you. Now when you preorder Modernist Bread: The Art and Science and the companion calendar, you will receive \$15 off the price of the book, effectively making the calendar free. The Modernist Cuisine team is an interdisciplinary group in Bellevue, Washington, founded by Nathan Myhrvold. The team comprises scientists, research and development chefs, a full editorial and photography department, and business and marketing staff all dedicated to advancing the science of the culinary arts through creativity and experimentation.