



The Fundamental Techniques of Classic Bread Baking

French Culinary Institute

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The French Culinary Institute's international bread-baking course, created in 1997, is taught by some of today's greatest artisanal bread bakers and regarded as one of the top programs in the world. *The Fundamental Techniques of Classic Bread Baking* follows the outline of the FCI's complete 12-week bread-making course. Serving not only as a reference in the classroom, but also as a guide for professionals, amateur chefs, and home cooks who desire total immersion in the art of bread baking, this book instructs readers on French, Italian, German, Middle European, and gluten-free breads. Encyclopedic in scope and format, it is sure to become an essential item in every home cook's library.

Praise for *Fundamental Techniques of Classic Bread Baking*:

"The only bread-baking book you'll ever knead."—Justin Chapple, *Food & Wine*

"The supremely technical bread book of the year is *The Fundamental Techniques of Classic Bread Baking* by Judith Choate and the breadologists at the French Culinary Institute. . . . No doubt one could learn much about the art of dough from cooking their way through it. But also, holy bread porn!" —Eater.com

"There are other bread books, some very good ones. But The French Culinary Institute's *The Fundamental Techniques of Classic Bread Baking* is in a class of its own. The instructions are clear, the photography is wonderful, and recipes for virtually every classic bread are included. The book's greatest virtue is its sensible organization, which makes it perfect for the self-teacher."

—Mark H. Furstenberg, Owner of Bread Furst

"To make a perfect loaf of bread, the baker needs just five essential ingredients: flour, water, salt, yeast—and this indispensable book!"

—Iacopo Falai, Owner of Falai, Caffè Falai, and Falai Panetteria

"*The Fundamental Techniques of Classic Bread Baking* is an essential reference book for every bread baker, from novice to seasoned professional. The rich array of information shared by the French Culinary Institute is based on knowledge that is deeply rooted in experience and tradition. The beautiful photos of well-made bread, with dark crusts and irregular holes, will raise the standards of 'good bread' for bakers everywhere."

—Amy Scherber, Owner of Amy's Bread

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Jason Caldwell:

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