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Use a dough cutter to divide it

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lengthwise into 2 equal pieces. Place the pieces of dough on a baking sheet lined with parchment (baking) paper. Cover with a damp cloth and leave to proof for 1 hour 40 minutes. Place another baking sheet on the bottom shelf of the oven and preheat to 450 ° F (230 ° C).

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Hardcover – Illustrated, 18 March 2015. by Eric Kayser (Author) 4.5 out of 5 stars 121 ratings. See all formats and editions. Hide other formats and editions. Amazon Price. New from.

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Sourdough School: The Ground-Breaking Guide To Making Gut-Friendly Bread. Vanessa Kimbell.

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...

To name just a couple, Chad Robertson (Tartine Bread) and Jeffrey Hamelman (Bread: A Baker's Book of Techniques and Recipes). For more advanced bakers there is also an excellent Advanced Bread and Pastry by Michael Suas but it's a lot more expensive and mostly geared

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toward professionals. I learned a
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Eric Kayser is a fifth generation
French baker and the owner of a
host of successful bakeries world-
wide. In this short film he shares
what bread means to the French
and his hopes for his new book ...

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Step-by-step home baking recipes from France's foremost culinary resource, Larousse, and Parisian master baker Eric Kayser. The Larousse Book of Bread features more than 80 home baking recipes for breads and pastries from two of France's most trusted authorities. From traditional Boule and Cob and specialty Ryes and Multigrains, to gluten-free Organic Sour Doughs and Spelts and sweet Brioches, Kayser's easy-to-follow recipes feature detailed instructions and step-by-step photography.

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