

Bread Science: The Chemistry And Craft Of Making Bread By Emily Buehler

By Emily Buehler

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Emily Buehler - Bread Science: The Chemistry and Craft of Making Bread Publisher: Two Blue Books (December 14, 2014) Angol | ISBN: 0977806804 | 375

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The science of bread. Nothing more than simple grain, yeast and water combine to make bread but the chemical reactions that take place in the dough are numerous and

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master bread baker and science enthusiast. The science of bread making is often overlooked by bread aficionados due to the complexity of the subject.

<http://www.thescienceofbreadmaking.com/>

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Dec 13, 2014 Bread Science: The Chemistry and Craft of Making Bread by Emily Buehler English | December 14, 2014 | ISBN: 0977806804 | ASIN: B00R0LGAKQ | 375 Pages

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