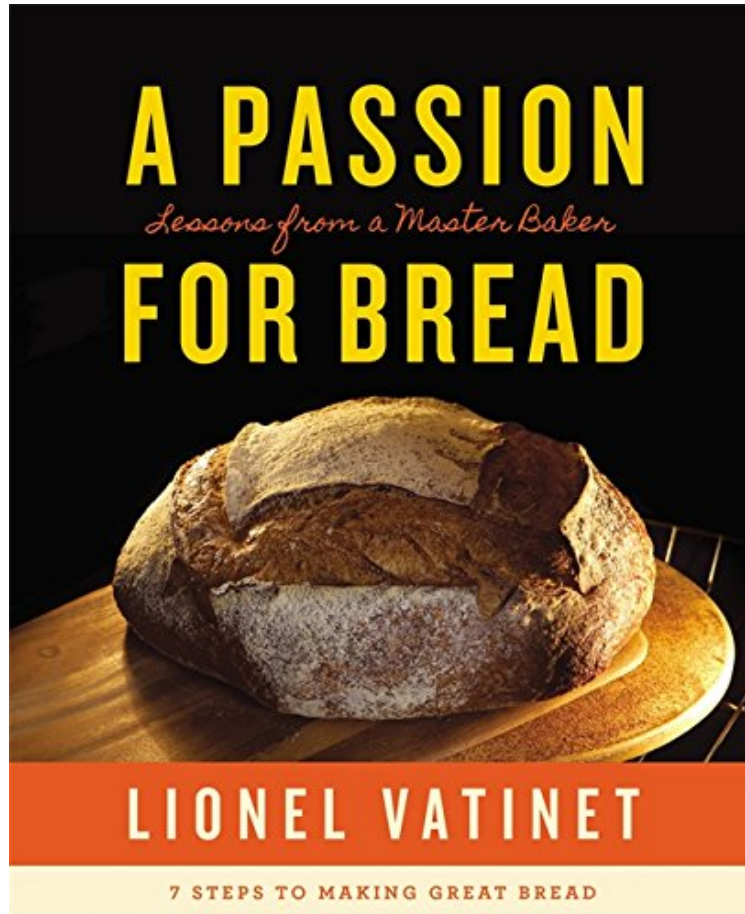


(Download pdf) A Passion for Bread: Lessons from a Master Baker

A Passion for Bread: Lessons from a Master Baker

Lionel Vatinet

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7 of 7 people found the following review helpful. If you want to bake awesome artisan breads at home then this is the book for you. By Bill As indicated, I bought this book from . I have also taken a baking class from Lionel at La Farm. I learned why I could not bake bread before reading the book. I was doing it wrong. Now I have the skills and the knowledge to bake my own bread that surpasses the mass produced "Artisan" bread available in my local grocery stores. 5 of 5 people found the following review helpful. A generous book with delicious recipes for bread. By Michele Alias An excellent book that goes well beyond bread recipes. Besides all the advice it explains the reasons for the multiple steps making bread backing logical and communicating a refreshing and genuine enthusiasm. A very very generous book that is both educational and entertaining.. And the bread is beautiful and delicious. 0 of 0 people found the following review helpful. A great book for serious home bread bakers. By Al The advertisement for the book allowed a visual examination of multiple page contents which illustrated sufficient details of the book prior to making a decision to buy it. After reviewing several specific topics of my interest, I selected the book because it was the

closest to all that I wanted it to be for my interests in bread baking. It was delivered to me well within the shipping time specified, and the book provides exactly the information that I was interested in. The discounted price was a pleasant surprise. Thank You. Al

In this charming and practical cookbook, Master Baker Lionel Vatinet shares his knowledge and passion for baking irresistible bread.

"In his remarkable book *A Passion for Bread*, Lionel Vatinet, a Master Baker, shares his vast knowledge, his love of baking, and his deep understanding of the "staff of life," without which there are no meals at our house."?Jacques Peacute;pin"Lionel Vatinet is known in the bread world as a baker's baker and a teacher of teachers...in his new book *A Passion for Bread*, he generously shares his vast knowledge with anyone who wants to learn how to make world-class bread, through his easy to follow methods and formulas."?Peter Reinhart, author of *Artisan Breads Everyday* and *The Bread Baker's Apprentice*"The depth of Lionel's knowledge, his experience teaching and running a wonderful thriving bakery, his sense of humor, and his extraordinary generosity, make him a treasure."?Maggie Glezer, author of *Artisan Baking*, winner of a James Beard Foundation Award"In the small city of Cary, North Carolina, is a little-known national treasure, La Farm Bakery of Lionel Vatinet. Fortunately for bakers around the world, Lionel has finally written *A Passion for Bread*, a masterpiece of baking that will turn your kitchen into a Parisian boulangerie. Lionel learned to bake bread in Paris, and this outstanding book brings those lessons to your home."?Nancy Silverton, founder of La Brea Bakery and author of *The Mozza Cookbook*"Lionel Vatinet's passion is contagious, and his book is a treasure for bread bakers. Both his stories and his technical expertise will inspire people who love to bake to get their hands in the dough. Vatinet is recognized as one of the best bakers in this country, and we are lucky that he is willing to share his knowledge through the pages of this beautiful book."?Amy Scherber, Founder, Baker, *Amy's Bread*"In this terrific and inspiring collection, Master Baker Lionel Vatinet shows readers how to manipulate those simple ingredients to make all sorts of bread using the same seven basic steps...His detailed and accessible instructions, paired with copious step-by-step photos, will instill confidence and ensure readers are able to create boulangerie-worthy breads at home."?Publishers Weekly (starred review)It is a very attractive book with lots of step-by-step instructional photos of things like shaping and scoring loaves.?The Fresh LoafAbout the AuthorLionel Vatinet is one of the most respected baking experts in America. In 1999, he coached the American team in the World Cup of Baking tournament to their first ever First Place win, and he has served as a baking consultant for Panera Bread, La Brea, and Zabar's. Educated as a baker's apprentice in France, Lionel remains true to the pledge he gave when inducted as a Les Compagnons du Devoir guild member to educate others in the art of baking. He owns La Farm Bakery in Cary, North Carolina, and regularly teaches baking courses there.