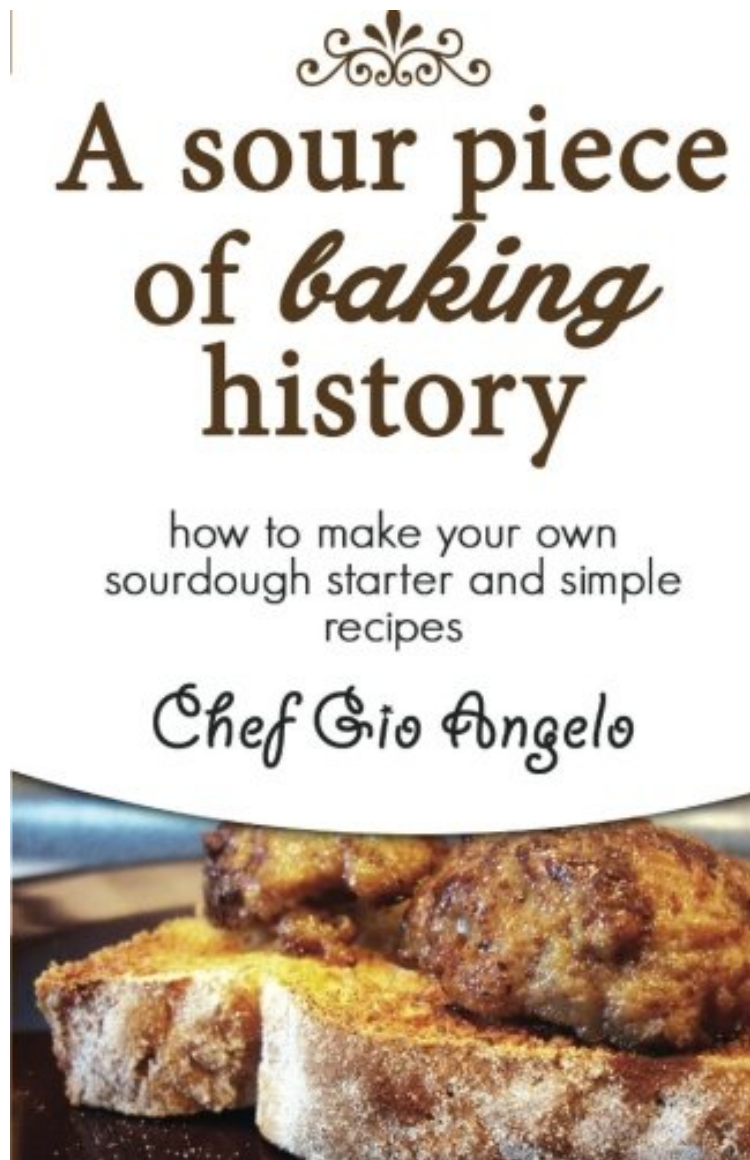


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A sour piece of baking history: How to make your own sourdough starter and simple recipes

Chef Gio Angelo

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Sourdough is a great thing to cook with. It can really make any meal taste great, and if you want to make your bread products taste good then this is perfect for you. Sourdough is an important thing that you can use to make any meal better. Plus, sourdough bread has a unique taste to it that's different from everything else. You'll love the way this tastes when you try it, and having a sourdough bread product for your dish is definitely worth eating. You might want to try this out, but you have no clue how to go about it. There is a lot you can do about this, and you can try out various things in order to make it. But you don't want to waste your time with starters and recipes that might not work. You want something that is tried and true, and in this book, you'll find the best sourdough starters to make the best sourdough that you can have. You might have the question of what in the world is a sourdough starter. Well that will be answered here. A sourdough starter is the first thing you do in order to create sourdough. It's the first step and the pre-ferment stage of making the bread. What this does is it produces a leaven that helps to make the flavor of the bread. There is a lot out there that you can try, and there are many flavors to choose from. It's an interesting process, and it's the first crucial step to help make the dough rise and make the yeast better for baking. You also want to have this right because it helps make a better finished product instead of one with weaker gluten and not as dense. A sourdough starter is easy to do, and you will want to try this. You might wonder why sourdough out of all the breads, but that's another question you can get answered. Simply put, sourdough bread tastes different than most breads. It also can be used with baking soda and even some types of flapjacks were made like this. Another very popular one that's well-known is the common open-faced sandwiches that are famous in Denmark. Even the tasty Amish friendship bread comes in this way, and you can try them all out using different starters. It's fun to do and you can make many different goodies. In this book, you will get 15 different recipes on how to make your own sourdough starter. They're all different and you can try them out. They have a unique taste to each of them, and you will surely want to see what you can make with this. Don't hesitate to try out new things with each one, for these recipes will help you expand your knowledge of how to make tasty sourdough bread and is one of the crucial steps to making it taste better than anything you've ever imagined.