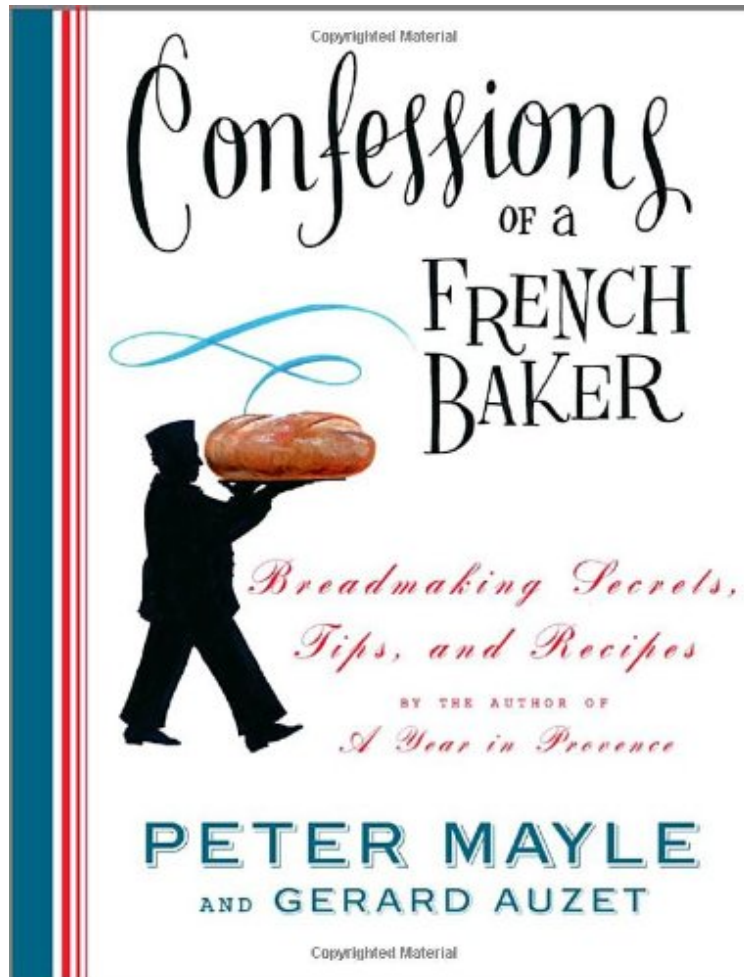


# Confessions of a French Baker: Breadmaking Secrets, Tips, and Recipes

Peter Mayle, Gerard Auzet  
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#248232 in Books Knopf 2005-10-25 2005-10-25Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 6.85 x .67 x 5.23l, .45 #File Name: 140004474X91 pages | File size: 52.Mb

**Peter Mayle, Gerard Auzet : Confessions of a French Baker: Breadmaking Secrets, Tips, and Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Confessions of a French Baker: Breadmaking Secrets, Tips, and Recipes:

0 of 0 people found the following review helpful. I've always enjoyed Peter Mayle's booksBy Kurt MaloneyI've always enjoyed Peter Mayle's books, however this one was more like a short story, in fact, very short. The recipes in the book are interesting but lack the real description of process that would be needed to achieve similar results in a good bakery, rather than just a list of ingredients.0 of 0 people found the following review helpful. Five StarsBy robert parkerIf you are interested in in breadmaking, even experienced makers will learn something.0 of 0 people found the following review helpful. J'aime le painBy B'ham MommaI adore Peter Mayle's writing-I adore bread baking-I adore

France-I adore this book-

Attention bread lovers! In the first of his famous books about Provence, Peter Mayle shared with us news of a bakery in the town of Cavaillon where the baking and appreciation of breads "had been elevated to the status of a minor religion." Its name: Chez Auzet. Now, several hundred visits later, Mayle has joined forces with Gerard Auzet, the proprietor of this most glorious of Provençal bakeries, to tell us about breadmaking at its finest. Mayle takes us into the baking room to witness the birth of a loaf. We see the master at work—slapping, rolling, squeezing, folding, and twisting dough as he sculpts it into fougasses, bâtards, and boules. Auzet then gives us precise, beautifully illustrated instructions for making sixteen kinds of bread, from the classic baguette to loaves made with such ingredients as bacon, apricots, hazelnuts, garlic, and green and black olives. There are tips galore, the tricks of the trade are revealed, and along the way Mayle relates the delightful history of four generations of Auzet bakers. One of Provence's oldest and most delicious pleasures is now available at a kitchen near you, thanks to this charming guide. Read, bake, and enjoy.

From Publishers Weekly This petit but useful compendium contains centuries-old Provençal lessons in bread making as relayed to Francophile foodie and memoirist Mayle (*A Year in Provence*, etc.) by Auzet, an award-winning baker from Cavaillon, Provence. The collaboration between author and baker yields a mix of regional history, first-person essay and a portrait of a family boulangerie through the generations. The modest Auzet boils down his expertise to a few secrets: among them are that the exact combined temperature of the water, flour and kitchen air should be 56°C, and that a good kitchen scale is imperative. Traditional recipes for baguettes, batards and boules are simple, though, as with any bread made by hand, quite time consuming. To keep second-guessing to a minimum, Auzet offers helpful tips for testing both the dough's gluten and the bread's doneness. He also explains how these basic formulas can be amped up with a number of French flavors: olives, thyme, saffron, apricots, nuts and garlic. Additional chapters concern making breads with wine, olive oil and sweet yeast. For true authenticity, a suggested list of wine pairing is included at the end. Throughout, Auzet's suggestions are spot-on, making his "confessions" an invaluable contribution to aspiring bakers and bread-lovers. (Nov. 2) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

From Booklist Despite the title's implications, this tiny book offers no lurid expose. Rather, this is simply a guide to the technique and art of French bread production as practiced by one of France's premier bakers. Working out of the Provençal village of Cavaillon, baker Auzet won national honor for his skills when he produced a model of the Eiffel Tower made exclusively of baked bread dough. Author Mayle has written a brief introduction to Auzet's recipes, which include more than the classic baguette. Auzet produces sweet and savory breads, including thyme, olive, garlic, bacon, and Roquefort cheese exemplars. There is even a loaf that echoes the herbs and spices of Marseille's bouillabaisse. Recipes are very simple, and Auzet suggests a way to reproduce French flour in an American setting. A short chapter pairs Auzet's breads with some noted French wines. Mere words may not begin to encompass the technique and art involved in producing a perfect loaf of French bread, but Mayle and Auzet present an entree for the home breadsmith. Mark Knoblauch Copyright © American Library Association. All rights reserved.

About the Author Peter Mayle is the author of *A Year in Provence*, *French Lessons: Adventures with Knife, Fork, and Corkscrew*, and seven other books set in Provence, where he lives. Gerard Auzet runs his family's bakery, Chez Auzet, in Cavaillon, Provence, where it has been operating since 1951. Peter Mayle's *A Year in Provence*, *Toujours Provence*, *Encore Provence*, and *French Lessons*, as well as five novels set in Provence, are available in Vintage paperback.