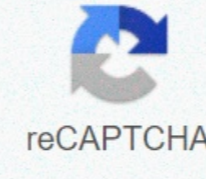




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Available at 29.94 x 49.90 s -40% available my commitment has always been to improve and simplify recipes, says Jordi Puigvert after the successful appearance of this essential of work full of innovative techniques 29.94 s 49.90 -40% discount price! Available 51.30 x 54.00 -5% in new pastry stocks: a word that evoked a thousand emotions, ancestral knowledge and gluttony/gourmandise, often synonymous with abundance, when the body claims all-styl style pleasure. \$51.30 54.00 -5% discount price! In the stock show 1 - 21 of the 66 final work on bread is finally published in Spanish. Created by the same team of award-winning modernist Cousins. La pre-established work in a metal box and includes 5 volumes plus recipe books: History and fundamentals Technical and Recerated IRecetas IIBook equipment of work recipes can be considered the largest study on bread to date. The result is four years of work in collaboration with the sector's most prominent leaders. In that theory, we will find innovative recipes and techniques, the history and origin of breads from around the world, studies on scientific phenomena that take place at different moments of bread-making, all accompanied by photographs of great beauty. A work with more than 2,300 pages and more than 1,500 recipes aimed at bread lovers. un discriminated against. Modern Bread, which has received numerous awards, including the 2018 Gormed Award for Best Cookbook in the United States, the James Beard Foundation Award for Restaurant and Professional Category 2018, and the Jane Grigson Award from the 2018 International Association of Culinary Professionals, is now available in Spanish and can also be purchased from our books for online store cooks. Written by Nathan Myherold and Francisco Magoya, the series is the culmination of more than four years of intense work in research, photography, experimentation, writing and cooking by the modernist culinary team. The result, the authors say, is the largest study on bread to date, combining practical and scientific knowledge with ideas that are at the top of research. From more than 2,600 pages and 5,526 photos, the reader can discover the fascinating origin of bread, as well as recipes for breads from around the world, the beauty of scientific phenomena happening up and down the crust, tricks to save time or the baking process. But modernist bread is not just a job for professionals. 1200 recipes she's been Developed to be able to perform with both professional and domestic machinery. As Myherold points out: My team and I have traveled to more than 50 cities in 20 countries to explore deeply and learn how to make bread in every corner. Europe has always been an inexhaustible source of creativity when it comes to creating bread, and this is understood in its devotion to high-quality bread. I am very excited that modernist bread is now available in Spanish. Discovery Bread Modernist » The book, in addition to a complete cooking manual with recipes, includes five volumes: I.- History and Basics of Bread History Review, starting the journey thousands of years before wheat first grew to end the landscape about the future. It also focuses on microbiology and the role of fermentation, speaks of bread and health without forgetting the controversy surrounding gluten, analyzing how heat and energy interfere with the cooking process, and addressing the physics of food and water. II.- Analysis of bread composition ingredients. In addition to giving an overview of how bread is made, it analyzes the role of each ingredient: cereals, flour, leote, functional ingredients such as salt, sugar, fats and oils, and others (seeds and seeds, flavors and purees, meats and cheeses, added...) III.- Techniques and equipment assign different seasons to each stage of the bread processing process: fermentation, tying, dividing and forming, final fermentation, cutting and finishing, baking, baking, cooling and presentation. IV. And recipes V. 1200 recipes with a degree of difficulty and categories know the best fit of any need, detail what shapes can be given to each dough and which is the most suitable oven. Masters are divided into the following sections: basic breads, fortified breads, juicy breads, multi-oriented breads, flatbed breads and pizzas, bagels, prazel and bao, gluten-free breads, breads. Discover Modernist Bread » Five volumes, 2,642 pages, 1,200,481 words, 5,526 photos, 1,200 recipes. This is modernist bread, available for the first time in Spanish, probably the largest study to date in the fascinating bread world, with recipes for bread from all over the world, as well as revealing the amazing scientific phenomena that happen above and below the shell. Bread Modernist is the culmination of more than four years of intense work in research, photography, experimentation, writing and cooking by Modernist Cuisine, an interdisciplinary team based in Bellevue, Washington, founded and led by Nathan Meeh-Roald, which includes scientists, R&D chefs as well as a department All are dedicated to advancing the state of culinary art through the creative use of scientific knowledge and experimental techniques. Modernist bread, all about Y bread in this new work, the authors offer a revolutionary way to understand bread, combine practical and scientific knowledge with ideas that are at the top of the research, all accompanied by stunning photographs showing the full history of bread and the diversity of breads from around the world. book 1200 recipes, both of traditional breads - baguettes, vollkornbrot, challah, sourdum bread...—as avant-garde—ye or pumpfrel bagel, foie gras broche, chocolate and cherries sourdum bread...—have been tested and developed so that they can be made with both professional and domestic equipment, explaining in a clear and concise way the different baking processes, as well as all the necessary tricks to save time and solve the most frequent problems in making bread. To do this, the modernist bread team has visited more than fifty cities in twenty countries to learn how to make bread around the world. My team and I have researched deeply and written a lot about bread from all over the world, he says. Europe is always an unsumed source of creativity when it comes to creating bread and which is understood in its devotion to high-quality bread, Explains Nathan Myhrvold, in pushes for modernist cuisine and co-author of the book, which has received numerous awards, including the Gormed Award for Best Cookbook of the Year in the United States (2018), the James Beard Foundation Award in Restaurant and Professional Category (2018) and the Jane Grigson Award from the International Culinary Professionals Association (2018). Title: Bread Modernist Authors: Nathan Myhrvold and Francisco Magia (Cooking Lab - Modern Cuisine) Editorial: Phaidon EAN: 978-0999292945 ISBN: 9780999292945 Published date: 29/10/2019 Number of pages: 2,642 in five volumes Price: 550 Euros

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