

WHAT YOU WILL FIND IN THESE VOLUMES

New Techniques

A faster panettone. A sweet-and-sour levain. An aha moment that transformed our ryes. We'll share dozens of new techniques in these pages that will surprise and delight you—and help you make better bread. Some are little-known methods we uncovered in our research, while others are our own inventions.

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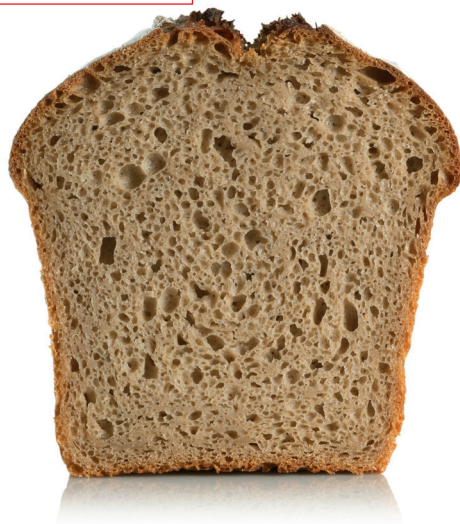
Direct Ciabatta
(see page 4-162)



Balloon Bread (see page 5-140)



Microwave Whole-Grain Bread
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Our Rye Flour Revelation
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Breads in a Jar
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