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Science,
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**Advanced Bread
& Pastry has a
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to providing
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concepts,
techniques and
formulas to those
aspiring to be
professional
bakers and
professional
pastry chefs.**

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photographs are
throughout to
further inspire
learners and
professionals of
the unlimited
potential of the
craft. Advanced
Bread and Pastry
provides in depth
information and
troubleshooting**

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addressing the
complex
techniques of the
advanced level of
bread and pastry
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*not be available
in the ebook
version.*
Exploring The
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Baking Science
**NEW YORK TIMES
BESTSELLER** The
*complete,
uncensored
history of the
award-winning
The Daily Show
with Jon Stewart,
as told by its
correspondents,*

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Baking Works:
**writers, and host.
For almost
seventeen years,
The Daily Show,
with Jon Stewart
brilliantly
redefined the
borders between
television
comedy, political
satire, and
opinionated news
coverage. It**

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Baking Works:
**launched the
careers of some
of today's most
significant
comedians,
highlighted the
hypocrisies of the
powerful, and
garnered 23
Emmys. Now the
show's behind-
the-scenes gags,
controversies,**

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***and camaraderie
will be chronicled
by the players
themselves, from
legendary host
Jon Stewart to
the star cast
members and
writers-including
Samantha Bee,
Stephen Colbert,
John Oliver, and
Steve Carell -***

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**plus some of The
Daily Show's
most prominent
guests and
adversaries: John
and Cindy
McCain, Glenn
Beck, Tucker
Carlson, and
many more. This
oral history takes
the reader behind
the curtain for all**

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Baking Works:
***the show's
highlights, from
its origins as
Comedy Central's
underdog late-
night program to
Trevor Noah's
succession, rising
from a scrappy
jester in the
24-hour political
news cycle to
become part of***

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***the beating heart
of politics-a
trusted source
for not only
comedy but also
commentary,
with a reputation
for calling
bullshit and an
ability to effect
real change in
the world.
Through years of***

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***incisive election
coverage,
passionate
debates with
President Obama
and Hillary
Clinton, feuds
with Bill O'Reilly
and Fox, and
provocative takes
on Wall Street
and racism, The
Daily Show has***

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*been a cultural
touchstone. Now,
for the first time,
the people
behind the
show's seminal
moments come
together to share
their memories of
the last-minute
rewrites,
improvisations,
pranks,*

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Baking Works:
**romances, blow-
ups, and
moments of Zen
both on and off
the set of one of
America's most
groundbreaking
shows.**

**An essential
guide for baking
includes metric
conversion
tables, ingredient**

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**substitutions,
decorating tips
for cakes and
cookies,
adjustments for
baking at high
altitudes, and
recipes for
homemade
extracts and food
colorings.
Build Your Baking
Confidence with**

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**Baker Bettie “I
wish I had this
book when I
started baking!
It’s not only a
collection of
amazing recipes,
but it answers
the ‘why’ to your
baking
questions.”**

**—Gemma
Stafford, chef,**

Where To
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Baking Works:
**author, and host
of Bigger Bolder
Baking #1
Bestseller in
Professional
Cooking, Pastry
Baking, Cake
Baking, Pies,
Desserts, and
Cookies Do you
find baking
difficult, or just
not sure how it**

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**works? This
cookbook is your
new go-to baking
book. Baking
from scratch can
be hard. The
science of baking
is a particular
science that
requires precise
measurements
and steps. With
Kristin Hoffman,**

Where To
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Baking Works:
**aka Baker Bettie,
the science
behind baking
becomes second
nature! Baker
Bettie's Better
Baking Book lays
a foundation of
basic baking
skills and master
recipes that are
sure to boost
your baking**

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**confidence. Learn
top tips from a
professional chef.
Consider Baker
Bettie's Better
Baking Book your
at-home culinary
and baking
school guide.
This baking
cookbook goes
beyond the
recipe by**

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**teaching the
science behind
baking. From
measurements,
techniques, step-
by-step
processes, to
how to use base
recipes to create
endless baked
goods that make
you drool. This
book ensures**

Where To
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Baking Works:
**that you are able
to tackle any
baking recipe
with confidence!**
Exploring The
Fundamentals Of
Baking Science
Third Edition
**In this baking
book, learn more
about:**

- **The science of baking**
- **Foundational baking techniques and mixing methods**
- **How master**

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**formulas are
used to bake a
ton of delicious
and easy recipes!**
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**If you enjoyed
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Scratch; or
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Baking, you'll
love Baker
Bettie's Better**

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Elements of Good
Cooking Science,
Exploring the
Fundamentals of
Baking Science
Instructor's
Manual
BakeWise
About
Professional
Baking

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**The Science of
Exploring The
Fundamentals Of
Larousse
Patisserie and
Baking** Edition

When you're cooking,
you're a chemist!
Every time you follow
or modify a recipe,
you are experimenting
with acids and bases,
emulsions and
suspensions, gels and

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foams. In your kitchen
you denature
Exploring The
proteins, crystallize
Fundamentals Of
compounds, react,
Baking Science,
enzymes with
Third Edition
substrates, and
nurture desired
microbial life while
suppressing harmful
bacteria and fungi.
And unlike in a
laboratory, you can
eat your experiments
to verify your

Where To
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hypotheses. In
Exploring The
Culinary Reactions,
author Simon Quellen
Field turns measuring
cups, stovetop
burners, and mixing
bowls into graduated
cylinders, Bunsen
burners, and beakers.
How does altering the
ratio of flour, sugar,
yeast, salt, butter, and
water affect how high
bread rises? Why is

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whipped cream made
with nitrous oxide
Exploring The
rather than the more
Fundamentals Of
common carbon
Baking Science,
dioxide? And why
Third Edition
does Hollandaise
sauce call for
&“clarified&” butter?
This easy-to-follow
primer even includes
recipes to
demonstrate the
concepts being
discussed, including:

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& · Whipped
Creamsicle
Topping—a foam &
Cherry Dream
Cheese—a protein

gel & · Lemonade with
Chameleon Eggs—an
acid indicator

Taking cues from
works by Andy
Warhol, Frida Kahlo,
and Matisse, pastry
chef Caitlin Freeman,
of Miette bakery and

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Baking Works:
Blue Bottle Coffee
Exploring The
fame, creates a
Fundamentals Of
collection of uniquely
Baking Science,
delicious dessert
Third Edition
recipes (with step-by-
step assembly
guides) that give
readers all they need
to make their own
edible masterpieces.
From a fudge pop
based on an Ellsworth
Kelly sculpture to a
pristinely segmented

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cake fashioned after
Mondrian's well-
known composition,
this collection of
uniquely delicious
recipes for cookies,
parfait, gel é es, ice
pops, ice cream,
cakes, and inventive
drinks has everything
you need to astound
friends, family, and
guests with your own
edible masterpieces.

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Taking cues from
Exploring The
modern art's most
Fundamentals Of
revered artists, these
Baking Science,
twenty-seven
Third Edition
showstopping
desserts exhibit the
charm and
sophistication of
works by Andy
Warhol, Cindy
Sherman, Henri
Matisse, Jeff Koons,
Roy Lichtenstein,
Richard Avedon,

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Baking Works:
Wayne Thiebaud, and
Exploring The
more. Featuring an
Fundamentals Of
image of the original
Baking Basics,
artwork alongside a
Third Edition
museum curator's
perspective on the
original piece and
detailed, easy-to-
follow directions (with
step-by-step
assembly guides
adapted for home
bakers), Modern Art
Desserts will inspire a

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kitchen gallery of
stunning treats.
The Scientifically
Guaranteed Guide to
Better Baked Goods
For every flawless
cake you bake, are
there three that come
out of the oven dry,
deflated or dense? Do
your cookies crumble
and cheesecakes
crack? You're not
alone! A lot of bakers

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struggle with selecting
the right ingredients
Exploring The
or choosing the right
Fundamentals Of
Baking Science,
method and
Third Edition
temperature to yield
flawless end results.
With this book, One
Sarcastic Baker
creator Dikla Levy
Frances is here to
help you recognize
your baking mistakes
and learn how to get
the best results—the

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Baking Works:
scientific way. She
teaches you the
chemistry behind
Successfully baking
everything from cakes
to cookies to breads
with approachable
explanations and
simple formulas so
easy that anyone can
create these sweet
experiments. Learn
the molecular
breakdown of basic

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ingredients like flour,
butter and sugar, and
how they react with
each other to make
the baked goods you
love, like Triple
Coconut Cake and
Monday Night
Football Cookies.
Explore how mixing
methods like beating
vs. whisking vs.
stirring affect your
final product, and

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Fundamentals Of
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Third Edition
which method is best
for the particular treat
you're trying to make,
like Almond-
Chocolate Pound
Cake or Reese's®
Peanut Butter Quick
Bread. Discover how
different temperatures
transform ingredients
into the baked goods
of your dreams, and
how to use more or
less heat to create

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Baking Works:
everything from
creamy, never-
cracked Funfetti®
Cheesecake to the,
perfect pie crust.
Each section is also
accompanied by
scrumptious recipes
to help you practice
your newfound
knowledge. Improve
your technique tenfold
with simple, science-
based tips that'll have

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your baked goodies
looking like The
masterpieces every
time. Whether you're
a kitchen amateur or
baking pro, you're
guaranteed to perfect
your craft with Dikla's
approachable
methodology and
mouth-watering
recipes.
Crucial formulas for
baking success--an

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Download How
Baking Works:
updated edition of the
Exploring The
classic reference
Fundamentals Of
What do virtually all
Baking Science,
breads and desserts
Third Edition
have in common?
They rely on baking
formulas, the building
block "recipes" that
every serious baker
must master. For
example, behind
every tempting
napoleon lies a
formula for classic

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Baking Works:
Exploring The
Fundamentals Of
Baking Science,
Third Edition
puff pastry, while a
truly heavenly
chocolate brownie
cannot exist without
the knowledge of how
to temper chocolate.
Compiled by a
veteran instructor at
The Culinary Institute
of America, this
authoritative
reference contains
200 completely up-to-
date formulas using

Where To
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Baking Works:
essential ingredients
Exploring The
found in today's
Fundamentals Of
pastry kitchens. From
Building Successful
American Pie Dough
Third Edition
and Pâté Brisée to
Pastry Cream and
Crème Anglaise,
these recipes are
written in small- and
large-yield versions to
accommodate the
needs of the serious
home baker as well
as the pastry chef.

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Bread
Recipes for Cakes,
Cookies, Confections,
and Frozen Treats,
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Works of Art [A
Baking Book]
Professional Baking
Study Guide to
accompany Baking
and Pastry: Mastering
the Art and Craft
How Baking Changed
Our Lives

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The Everyday
Chemistry of Cooking
Baking and Pastry
"You can almost
taste the food
in Bill Buford's
Dirt, an
engrossing,
beautifully
written memoir
about his life
as a cook in
France." —The
Wall Street

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Baking Works:
Journal What
Exploring The
does it take to
master French
Of
cooking? This is
Baking Science,
the question
Third Edition
that drives Bill
Buford to
abandon his
perfectly happy
life in New York
City and pack up
and (with a wife
and three-year-
old twin sons in

Where To
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Exploring The
Fundamentals Of
Gastronomic
Science,
Third Edition
toward) move to
Lyon, the so-
called
gastronomic
capital of
France. But what
was meant to be
six months in a
new and very
foreign city
turns into a
wild five-year
digression from
normal life, as

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Buford
apprentices at
Lyon's best
boulangerie,
studies at a
legendary
culinary school,
and cooks at a
storied Michelin-
starred
restaurant,
where he
discovers the
exacting (and

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incomprehensibly
punishing) The
rigueur of the
professional
kitchen. With
his signature
humor, sense of
adventure, and
masterful
ability to bring
an exotic and
unknown world to
life, Buford has
written the

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definitive
insider story of
a city and its
great culinary
culture.

The James Beard
Award-winning,
bestselling
author of
CookWise and
KitchenWise
delivers a
lively and
fascinating

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guide to better
Exploring The
baking through
Fundamentals Of
food science.
Baking Science,
Follow kitchen
Third Edition
sleuth Shirley
Corriher as she
solves
everything about
why the cookie
crumbles. With
her years of
experience from
big-pot cooking
at a boarding

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school and her
classic French
culinary
training to her
work as a
research
biochemist at
Vanderbilt
University
School of
Medicine,
Shirley looks at
all aspects of
baking in a

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unique and
exciting way.
She describes
useful
techniques, such
as brushing your
puff pastry with
ice water—not
just brushing
off the flour—to
make the pastry
higher, lighter,
and flakier. She
can help you

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make moist
cakes; shrink-
proof perfect
meringues; big,
crisp cream
puffs; amazing
pastries; and
crusty,
incredibly
flavorful, open-
textured French
breads, such as
baguettes.

Restaurant chefs

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and culinary
students know
Shirley from
their grease-
splattered
copies of
CookWise, an
encyclopedic
work that has
saved them from
many a cooking
disaster. With
numerous "At-a-
Glance" charts,

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BakeWise gives
Exploring The
busy people
Fundamentals Of
information for
Baking Science,
quick problem
Third Edition
solving.
BakeWise also
includes
Shirley's
signature "What
This Recipe
Shows" in every
recipe. This
scientific and
culinary

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Baking Works:
information can
apply to
Exploring The
hundreds of
Fundamentals Of
recipes, not
Baking Science,
just the one in
Third Edition
which it
appears.

BakeWise does
not have just a
single source of
knowledge;
Shirley loves
reading the
works of chefs

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Baking Works:
and other good
Exploring The
cooks and shares
Fundamentals Of
their tips with
Baking Science,
you, too. She
Third Edition
applies not only
her expertise
but that of the
many artisans
she admires,
such as famous
French pastry
chefs Gaston
Lenôtre and Chef
Roland Mesnier,

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Baking Works:
the White House
pastry chef for
twenty-five
years; and Bruce
Healy, author of
Mastering the
Art of French
Pastry. Shirley
also retrieves
"lost arts" from
experts of the
past such as
Monroe Boston
Strause, the pie

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master of 1930s
America. For one
dish, she may
give you
techniques from
three or four
different chefs
plus her own
touch of
science—"better
baking through
chemistry." She
adds facts such
as the right

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temperature, the
right mixing
speed, and the
right mixing
time for the
absolutely most
stable egg foam,
so you can
create a light-
as-air génoise
every time.

Beginners can
cook from
BakeWise to

Where To
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Baking Works:
learn exactly
what they are
doing and why. Of
Experienced
bakers find out
why the
techniques they
use work and
also uncover
amazing pastries
from the past,
such as Pont
Neuf (a creation
of puff pastry,

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pâte à choux,
and pastry
cream) and
Religieuses,
adorable “little
nuns” made of
puff pastry
filled with a
satiny chocolate
pastry cream and
drizzled with
mocha icing.
Some will want
it simply for

Where To
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Baking Works:
the recipes—incredibly moist
whipped cream
pound cake made
with heavy
cream; flourless
fruit soufflés;
chocolate
crinkle cookies
with gooey,
fudgy centers;
huge popovers;
famed biscuits.
But this book

Where To
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Baking Works:
belongs on every
baker's shelf.
'If you had told
me at 14 when I
couldn't even
get out of bed
with depression
and anxiety that
three years
later I would
have written a
book I would
never have
believed you.

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But here it is -
Exploring The
the story of the
Fundamentals Of
Orange Bakery.
Baking Science,
How I went from
Third Edition
bed to bread and
how my Dad went
from being a
teacher to a
baker. You
reading it means
everything to
me' Kitty Tait
Breadsong tells
the story of

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Third Edition
Kitty Tait who
was a chatty,
bouncy and full-
of-life 14 year
old until she
was overwhelmed
by an ever-
thickening cloud
of depression
and anxiety and
she withdrew
from the world.
Her desperate
family tried

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everything to
Exploring The
help her but she
Fundamentals Of
slipped further
Baking Science,
away from them.
Third Edition
One day her dad
Alex, a teacher,
baked a loaf of
bread with her
and that small
moment changed
everything. One
loaf quickly
escalated into
an obsession and

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Kitty started to
find her way out
of the terrible
place she was
in. Baking bread
was the one
thing that made
any sense to her
and before long
she was making
loaves for half
her village.
After a few
whirlwind

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months, she and
her dad opened
the Orange
Bakery, where
queues now
regularly snake
down the street.
Breadsong is
also a cookbook
full of Kitty's
favourite
recipes,
including: - the
Comfort loaf

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made with
Marmite, and
with a crust
that tastes like
Twiglets -
bitesize queue
nibbles,
doughnuts with
an ever-changing
filling to keep
the bakery queue
happy - sticky
fika buns with
mix-and-match

Where To
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fillings such as
Exploring The
cardamom and
Fundamentals Of
orange - Happy
Baking Science,
Bread covered
Third Edition
with salted
caramel - cheese
straws made with
easy homemade
ruff puff pastry
- the ultimate
brown butter and
choc chip
cookies with the
perfect

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combination of
Exploring The
gooey centre and
Fundamentals Of
crispy edges.
Baking Science,
All the secrets
Third Edition
to baking
revealed in this
scrumptious
cookbook.
Breadsong
The Baker's
Appendix
Baker Bettie's
Better Baking
Book

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Desserts
Brilliant Bread
How to Bake Pi
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Wiley E-Text Reg
Card

What is math? How
exactly does it
work? And what do

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three siblings trying
to share a cake
have to do with it?
Exploring The
Fundamentals Of
Baking Science,
In How to Bake Pi,
Third Edition
math professor
Eugenia Cheng
provides an
accessible
introduction to the
logic and beauty of
mathematics,
powered,
unexpectedly, by

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insights from the
Exploring The
kitchen. We learn
Fundamentals Of
how the béchamel
Baking Science
in a lasagna can be
Third Edition
a lot like the
number five, and
why making a good
custard proves that
math is easy but
life is hard. At the
heart of it all is
Cheng's work on
category theory, a

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cutting-edge
"mathematics of
Fundamentals," that
is about figuring out
how math works.
Combined with her
infectious
enthusiasm for
cooking and true
zest for life,
Cheng's
perspective on
math is a funny

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journey through a
vast territory no
popular book on
math has explored
before. So, what is
math? Let's look for
the answer in the
kitchen.

The definitive
baking collection
from the
undisputed queen
of cakes This

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stunning cookbook
Exploring The
brings together all
Fundamentals Of
of Mary Berry's
Baking Science,
most mouth-
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watering baking
recipes in a
beautifully
packaged edition.
Filled with 250
foolproof recipes,
from the classic
Victoria Sponge,
Very Best Chocolate

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Meringue Cake to
Exploring The
Fundamentals Of
tempting muffins,
Baking Science
scones and bread
Third Edition
and butter pudding,
this is the most
comprehensive
baking cookbook
you'll ever need.
Mary's easy-to-
follow instructions
and handy tips
make it ideal for

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kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary

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Berry's Baking Bible
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will prove to be a
timeless classic.
When Bread was
first published in
2004, it received
the Julia Child
Award for best First
Book from the
International
Association of
Culinary
Professionals and

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became an instant
classic. Hailed as a
“masterwork of
bread baking
literature,” Jeffrey
Hamelman’s Bread
features over 130
detailed, step-by-
step formulas for
dozens of versatile
rye- and wheat-
based sourdough
breads, numerous

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breads made with
yeasted pre-
ferments, simple
straight dough
loaves, and dozens
of variations. In
addition, an
International
Contributors section
is included, which
highlights unique
specialties by
esteemed bakers

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from five
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Bread, professional
bakers, home
bakers, and baking
students will
discover a diverse
collection of flavors,
tastes, and
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of drawings that
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techniques, and
evocative
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photographs of
finished and
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Larousse Patisserie
and Baking is the
complete guide
from the
authoritative
French cookery
brand Larousse. It
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of baking - from
simple everyday
cakes and desserts
to special occasion
show-stoppers.

There are more
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cake to salted
caramel tarts and a
spectacular mixed

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berry millefeuille.
Special features on
baking for children,
lighter recipes and
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many others,
provide a wealth of
ideas. More than 30
extremely detailed
step-by-step
technique sections
ensure your bakes
are perfect every

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time. The book also
includes workshops
on perfecting
different types of
pastry, handling
chocolate, cooking
jam and much
more,
demonstrated in
clear, expert
photography. This
is everything you
need to know about

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mejores chefs del
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-Tim Zagat Una
revolución está en
marcha en el arte
de la cocina. Al
igual que el
impresionismo
francés rompió con
siglos de tradición
artística, en los
últimos años la
cocina modernista

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ha franqueado los límites de las artes culinarias. Tomando prestadas técnicas de laboratorio, los chefs de santuarios gastronómicos mundialmente reconocidos, como elBulli, The Fat Duck, Alinea y wd~50, han abierto sus cocinas

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El arte y la ciencia
de la cocina,
Nathan Myhrvold,
Chris Young y

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Maxime Bilet
--científicos,
creadores y
reconocidos
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a lo largo de estos
seis volúmenes, de
2.440 páginas en
total, unas técnicas
culinarias que se
inspiran en la
ciencia y van de lo
insospechado a lo
sublime. Las 20

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personas que
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María, los
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ingredientes como
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los emulsionantes
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es una obra
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hace una tortilla
ligera y tierna por
fuera pero sabrosa
y cremosa por
dentro? ¿O patatas
fritas esponjosas
por dentro y

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fuera? Imagínese
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el proceso de
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más rápido que al
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subir la parrilla no
reduce el calor Por
qué el horneado es
principalmente un
proceso de secado
Por qué los
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doran mejor y
saben más si el
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utilizado
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pastry chef must
understand the
principles and
science that make
baking work. This
book explains the
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detailed

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features: - An
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groups, including

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sweeteners, fats,
milk, and
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and how each
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illustrations that
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new technique. The
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cake designer's art,
from covering a cake

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board to assembling
and icing a layered
cake to stacking cake
tiers with pillars or
columns. Subsequent
chapters cover
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Advanced Piping
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petit fours and other
small treats, while the
Cake and
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provides inspiration
for decorators with
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photos of breathtaking
cakes and information
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templates to help

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breads, pastry doughs,
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frozen desserts,
custards, soufflés, and
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seasonality along with

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chefs Includes more
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645 color photographs
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Whether you've never
picked up a knife or
you're an
accomplished chef,
there are only four
basic factors that
determine how good
your food will taste.
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Heat are the four
cardinal directions of
cooking, and they will
guide you as you

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choose which
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ingredients to use and
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how to cook them, and
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they will tell you why
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last minute

adjustments will
ensure that food tastes
exactly as it should.

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about cooking and
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find your bearings in

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Gisslen and the

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every facet of
the baker's craft,
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cookies to
artisan breads.
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of clear
instruction, the
hallmark of all
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desserts using
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other decorative

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much a science
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as an art. That's
why, in addition
to mastering
basic techniques
and recipes,
every baker
must also learn
about the

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science that
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knowledge that
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their own baking-
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understanding
how different
leavening agents
work, or learning

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chef must
understand the
principles and
science that
make baking
work. This book
explains the

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information on

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using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods.

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helping of
science, a
sprinkle of
magic, and a
whole lot of
love--and all it
takes is a simple
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**spend time sorting
through the
millions of cookie
recipes available in
books, magazines,
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Internet? Isn't it
easier just to
remember 1-2-3?
That's the ratio of
ingredients that
always make a**

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**basic, delicious
cookie dough: 1
part sugar, 2 parts
fat, and 3 parts
flour. From there,
add anything you
want—chocolate,
lemon and orange
zest, nuts, poppy
seeds, cinnamon,
cloves, nutmeg,
almond extract, or**

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**peanut butter, to
name a few favorite
additions. Replace
white sugar with
brown for a darker,
chewier cookie.**

**Add baking powder
and/or eggs for a
lighter, airier
texture. Ratios are
the starting point
from which a**

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thousand
variations begin.
Exploring The
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Ratios are the
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simple proportions
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of one ingredient to
another. Biscuit
dough is 3:1:2—or
3 parts flour, 1 part
fat, and 2 parts
liquid. This ratio is
the beginning of
many variations,

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**and because the
biscuit takes sweet
and savory flavors
with equal grace,
you can top it with
whipped cream and
strawberries or
sausage gravy.**

**Vinaigrette is 3:1,
or 3 parts oil to 1
part vinegar, and is
one of the most**

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useful sauces
imaginable, giving
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he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast - you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple

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