

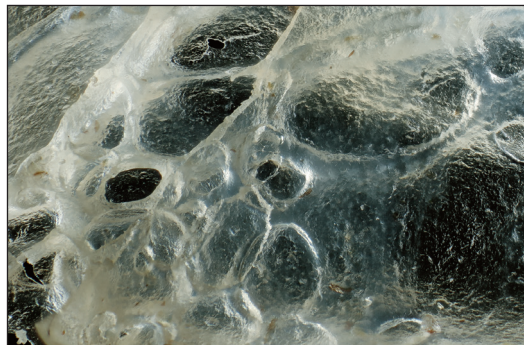
Discoveries

We spent more than 4 years looking at the hows and whys of bread and devised experiments to help illustrate principles we think are important. How do you fix subpar dough? What, exactly, does steam do to bread? And how dense is brioche, anyway? Some of these are our own discoveries, and others have been published previously but are not widely known.

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The largest loaf (see page 1-330)



Bread crumb is a clear gel (see page 234)

Insights

We found new ways to look at some old ideas.

Mixing and Kneading Don't Do What We Were Told	page 3-69
How Bread Bakes: The Heat Pipe Effect	page 3-292

Radical Recipes

Even if you've been baking bread for years, you'll be surprised by some of our radical recipes. Yes, you can make rye bao. You can pressure-can bread. You can even pump air directly into bread.

Breads in a Jar	page 3-406
55 °F Sourdough	page 4-63
Panettone Express	page 4-254
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Aerating Injera with a Siphon	page 5-156
Rye and Pumpernickel Bao	page 5-237
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Surprisingly Awesome Recipes

It may not have crossed your mind to make tortillas with rye or add dashi to brioche, but we were determined to think way outside the box. Some of these recipes turned out so great, even we were surprised.

Rye Tortillas	page 381
Seawater Sourdough	page 4-74
Chocolate and Cherry Sourdough	page 4-80
Foie Gras Brioche	page 4-232
Brie-oche	page 4-233
Dashi Butter Brioche	page 4-234
Two-Step Sandwich Loaf	page 4-302
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High Bubble Count Pizza Dough (see page 5-128)



Foie Gras Brioche (see page 4-232)



Brie-oche (see page 4-233)