

Inside Look

We went behind the scenes at mills, both big and small. We penciled out grain economics. We tested the limits of baking techniques. You'll find in-depth discussions of these topics, and more, throughout the book.

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Aerating injera with a siphon (see page 5-156)



How bubbles are born (see page 3-82)



The best pot for getting baked at home (see page 3-376)

Tips and Tricks

What's the best way to keep bread from staling? Can you make chicken-soup-flavored bread or a single-use levain? We have answers.

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*No flirting required