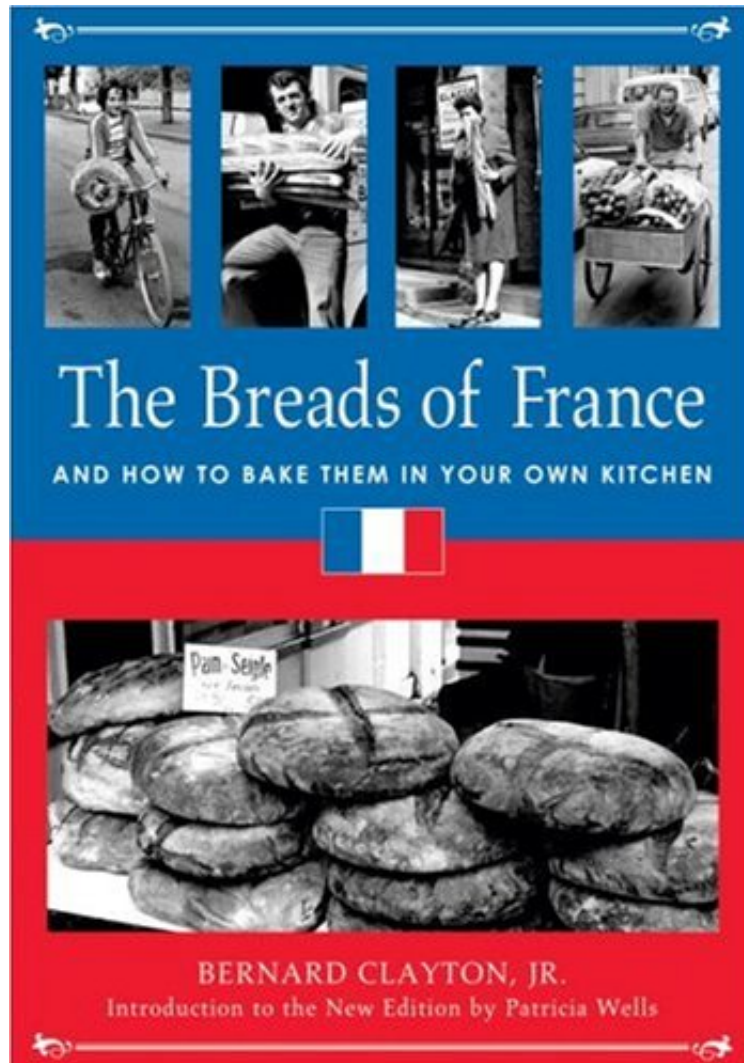


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The Breads of France: And How to Bake Them in Your Own Kitchen

Bernard Clayton

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Bernard Clayton : The Breads of France: And How to Bake Them in Your Own Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised The Breads of France: And How to Bake Them in Your Own Kitchen:

1 of 1 people found the following review helpful. The greatest, classic French bread bookBy Martha Grace ReeseBernard Clayton traveled through France, knocking on doors of boulangeries (the bread bakers of France) carrying a copy of his first cook book to prove his bona fides. The French boulangers welcomed him in and let him

bake with them for several days in each regional bakery, the culinary centers for French bread baking. Clayton had enormous sensitivity to both the traditional processes and an ability, akin to Julia Child's to (a) convert it to processes that work in American home kitchens with American ingredients, and (b) describe the steps, the feel, the sensory guides to replicating these recipes. This book is both a treasured guide to a deeply held national culinary culture- Clayton becomes a treasured friend in the kitchen. I've used it for 30 years, probably monthly. This is not just baguettes, croissants, and brioches, but also basque corn bread/cake, amazing rye breads, gorgeous huge loaves of wheat bread with 3 day starters. This is a great book.0 of 0 people found the following review helpful. Great book. Can't go wrong with this one.By RetireToNevadaThis is my favorite bread book. I've had the book for years and I have baked hundreds of the French Peasant Loaf. I've had them go for \$45.00 in charity auctions and it was my mother's favorite bread. I bought this copy for a friend.7 of 7 people found the following review helpful. So Far, So Good... One of Many to Buy and Keep!By delicateflower152This book is one of many that I've purchased as I began making my own artisan breads. I like Bernard Clayton's writing style; he's friendly and informative, in addition to providing good recipes. I've found his measurements - in the 2002 edition - to be accurate and the directions easy to follow. The Pane Ordinaire on page 163 is the best French bread I've made so far. Okay, I incorporated techniques from Peter Reinhart and Rose Beranbaum, but the recipe and the majority of the techniques were Clayton's. I'd recommend this book as a must-have if you are building a bread-baking library.

An instant classic upon publication in 1978, *THE BREADS OF FRANCE* introduced American bakers to the pleasures of French artisanal breads. Author Bernard Clayton spent years visiting boulangeries both famous and unknown, collecting authentic bread recipes from some of the most esteemed bakers in France. The resulting treasure trove includes such classic regional breads as *Petits Pains au Chocolat* from Bracieux, *Pain de Campagne* from the Parisian master baker Poilacir;ne, and *Pumpkin-Cornmeal Bread* from the French Basque country. Clayton's recipes are written in a unique step-by-step style; instructions lucid and complete, questions anticipated and answered; that evolved from his experiences teaching bread-baking classes. Filled with delightful vignettes of French culture, history, and bread-baking lore and charming black-and-white photographs, *The Breads of France* is not just a glorious collection of bread recipes; it's a window onto the world's richest, most storied bread-baking tradition.

A beautiful collection of classical and regional breads, with clearly written, well-presented recipes. -- *Los Angeles Magazine*
About the Author Bernard Clayton, Jr., is one of our country's most revered bread bakers and best-selling cookbook writers. Credited with introducing artisanal French baking to the United States, he has influenced dozens of today's leading bakers. A former writer and editor at Indiana University and a *Time-Life* correspondent, Mr. Clayton resides in Bloomington, Indiana.