

THE PASSION OF BAKING BREAD

by Peter Kapp

CONTENT:

Germans love bread! Germany is thought to be the country with the largest choice of types of bread. If things go as planned this centuries-old tradition will soon be accepted into the UNESCO Intangible Cultural Heritage list – and chances are looking good!

Despite the success of booming discount bakeries all over Germany our author Peter Kapp, very well-known baker located in Germany's South-Western region of Heidelberg, has decided to counter the flood of industrial bread mixes and return to the genuine artisanry of bread baking – an ancient family tradition passed on from father to son to grandson etc. According to his credo “no compromise”, he prepares his doughs only with first-class ingredients. His company has become well-known and awarded as one of Germany's finest bakeries, also supporting the *Slow Food* movement, and his assortment of bakery goods, already comprising 50 sorts of bread, is always extended by new products just like bread prepared with bock beer or the “Black Forest” type with dried cherries.

In this book, he shares his profound knowledge of how to bake bread the traditional and genuine way and presents about 60 tasty and surprising recipes to prepare your own delicious loaf.

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