

H. ADVANCE TITLE INFORMATION

NEW RECIPES FROM GERMANY'S TOP ARTISAN BAKER

by Peter Kapp

CONTENT:

Germans love their bread and the people love Peter Kapp, a true revolutionary in his preferred field of expertise: Baking bread, both savoury and sweet, and all sorts of other fancy creations. His first two volumes published at HEEL in 2014 and 2015 have already proven that great bread can be baked at home and that it's far from being boring.

Now it is definitely time for a new collection of 60 amazing recipes (of course without any industrial additives!) disclosing exciting new sensations of taste, due to the various new combinations of ingredients.

The author Peter Kapp is the owner of a very well-known bakery located in Germany's South-Western region of Heidelberg. He is dedicated to his artisanal baking heritage which has been 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 he delivers his fine products to many top class restaurants.

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SPECIFICATIONS:

- 144 pages
- more than 150 colour photographs
- hardcover
- trim size 210 x 260 mm
- retail price: € 22.00
- ISBN 978-3-95843-345-8
- Publication: May 2021

