

H. TITLE INFORMATION

CAST IRON COOKBOOK: HOMEMADE BREAD

by Gabriele Rosenbaum

CONTENT:

Bread baking is experiencing a real renaissance, many hobby bakers are venturing into flour, trying out and cultivate their home-grown sourdough. If you want the crust as crispy and the crumb as elastic as the baker you trust, sooner or later you'll end up with a cast iron pot. Here the dough has the ideal conditions to come out of the home oven as a perfect loaf of bread. No matter what kind of bread you are preparing - yeast or sourdough, savoury or sweet - everything succeeds in the cast iron pot! Try out these 45 delicious recipes and you will never end up in a bakery any more!

The author has a university degree obtained in Germany and the United States and has been working as a print (head of department) and TV editor. She has already published several cookbooks and travel guides. Today she works as a freelance journalist covering subjects like cookery, wine and travel.

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SPECIFICATIONS:

- 128 pages
- many full colour photographs
- softcover
- trim size 183 x 225 mm
- retail price: € 14.99
- ISBN 978-3-96664-521-8
- Published November 2022



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k.michelberger@heel-verlag.de + s.becker-barth@heel-verlag.de + www.heel-verlag.de