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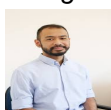
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We spent over 4 years looking at bread from every angle. We devised experiments to test the limits of techniques, develop new recipes, investigate bakery lore, find the best ingredients and tools, and understand the science of bread making. We traveled around the world to speak to bakers, chefs, farmers, scientists, and historians and go behind the scenes at mills, ingredient companies, museums, and even the Sulbair seed bank in Norway—tasting bread at every stop along the way. And, of course, we baked tons of bread. Literally.

Here's a small sample of some of the discoveries, techniques, recipes, and discussions you'll find in the five volumes of *Modernist Bread*.

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