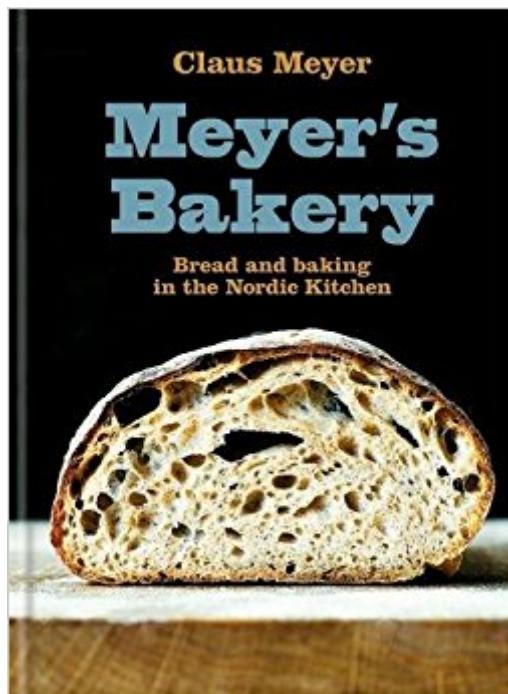


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Meyer's Bakery



Synopsis

Claus Meyer has been taking the world by storm with his fresh, Nordic cooking. Now, he turns his hands to all things baking. His bakery in Grand Central Station, Meyers Bageri, has been receiving stellar reviews, with another in Brooklyn. In this book, Claus shares the secrets to his success. Learn to bake the perfect baguette or scone, knead your own spelt loaf or create the New York classic, the bagel. Turn your hand to pretzels and naan bread, or indulge in sugary churros and madeleines. Alongside the recipes, Claus gives tips and tricks for achieving best results, with explanations of the best flour and equipment to use. Photographed step-by-step instructions explain each baking technique, while troubleshooting sections provide advice. Containing 80 foolproof recipes, Claus Meyer's Bread & Baking is the perfect guide to creating delicious baked goods at home.

Book Information

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Customer Reviews

Claus Meyer has been a gastronomic entrepreneur for over thirty years, and has inspired a generation to discover local Nordic produce through his portfolio of businesses, cookbooks, TV shows, lectures and agenda-setting viewpoints. He co-founded the celebrated restaurant noma, in Copenhagen in 2003 and also founded restaurant GUSTU, in La Paz (Bolivia). In spring 2016 he opened a large-scale food space within the Grand Central Terminal in New York City, the Great Northern Food, and a 100 seat restaurant, Agern, as well as Meyer's Bageri in Williamsberg. He is the author of The Nordic Kitchen (Mitchell Beazley).

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