

<<面包制作Crust>>

图书基本信息

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内容概要

Bertinet already has his own bread school in Bath, but I canff help thinling that, when his time comes, his reward will be much greater than that. 'Richard Johnson, The Guardian Step-by-step pictures of the process make it ILOOK almost easy and, thanks to Jean Cazals' exceptiona photography, each loaf looks as beautiful and dramatic as a Velazquez still life.

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