



Local Breads: Sourdough and Whole-Grain Recipes from Europe's Best Artisan Bakers

By Daniel Leader

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Recipes from the back rooms and basement bakeries that produce Europe's best breads.

When Daniel Leader opened his Catskills bakery, Bread Alone, twenty years ago, he was determined to duplicate the whole-grain and sourdough breads he had learned to make in the bakeries of Paris. The bakery was an instant success, and his first book, *Bread Alone*, brought Leader's breads to home kitchens. In this, his second book, Leader shares his experiences traveling throughout Europe in search of the best artisan breads. He learned how to make new-wave sourdough baguettes with spelt, flaxseed, and soy at an organic bakery in Alsace; and in Genzano, outside of Rome, he worked with the bakers who make the enormous country loaves so unique that they have earned the Indicazione Geografica Protetta (IGP), a government mark reserved for the most prized foods and wines. Leader's detailed recipes describe every step that it takes to reproduce these rare loaves, which until now were available strictly locally. 32 pages of color illustrations

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Editorial Review

From Publishers Weekly

Leader's new bread-baking book is distinguished from his earlier classic *Bread Alone* by its focus on regional specialties, from the Alsatian classic *pain au levain* to Tuscan black olive puccia, from German *laugenbrezeln* or pretzels to the dark Silesian rye of the Czech Republic. The book opens with 50 pages of well-written and thorough instructions on everything from ingredients to equipment. The most helpful part is the explanation of the basic steps of any bread-making process, which serves as a primer on the procedural elements that are universal across the various European traditions. Leader, who founded the heralded Bread Alone bakery in Woodstock, N.Y., is most interested in teaching holistically, so that his readers will feel comfortable becoming apprentices and then experts themselves. One can't help imagining, however, that bread baking is best learned in the flesh. Leader advises that the only way to figure out if the dough is ready is through experience, and a hapless home baker might agree. Still, the book is an excellent primer on the best breads of Europe, and the traveler who has returned home with a longing for the Roman specialty *pane di altamura* might be satisfied with a mouth-watering trip down memory lane. (Aug.)

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From [Booklist](#)

After perusing the remarkable recipes in Leader's compilation of the best of Europe's artisanal breads, only the most resolutely self-controlled baker will be able to resist marching to the kitchen to reproduce one of these captivating loaves. Leader explains how to create a sourdough from airborne yeasts, and he uses that starter for many of these breads to yield superior, deep flavor and thick, crunchy crusts. Ranging from baguettes to chocolate croissants, from Italian ciabatta to dark Silesian rye, and from Czech country bread to potato pizza, these recipes give access to bread bakers' highest art. For those lacking the courage and patience to ferment a real sourdough starter, Leader offers several different shortcuts to success. Line drawings guide the novice, and full-color photographs render ideals for Leader's students to emulate. Question-and-answer sections throughout the book succinctly clarify potential problem areas. Leader's Auvergnat blue cheese rye rolls alone make this book a must for devotees of the baker's art. Knoblauch, Mark

About the Author

Daniel Leader is the founder of Woodstock, New York's legendary bakery, Bread Alone, and author of Bread Alone, which won an International Association of Culinary Professionals Cookbook Award. He lives in the Catskills.

Users Review

From reader reviews:

Zenaida Jackson:

Are you kind of active person, only have 10 or perhaps 15 minute in your morning to upgrading your mind talent or thinking skill perhaps analytical thinking? Then you have problem with the book than can satisfy your short space of time to read it because this all time you only find book that need more time to be read. Local Breads: Sourdough and Whole-Grain Recipes from Europe's Best Artisan Bakers can be your answer since it can be read by you who have those short extra time problems.

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