

The Sourdough Framework

How to master making bread at home
- the bread code community book -

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Foreword

Still need someone to write a foreword

Preface

If there is the one food from Germany it is probably bread. There are thousands of different varieties of bread in Germany. Making bread has been an integral part of our culture. Beginning my studies in Göttingen for the first time I was faced with buying bread on my own. In Germany that is no easy task as the varieties of bread are endless. I started to check the packaging of different bread types and noticed how there were surprisingly many ingredients in most of the breads found in a common supermarket.

Acknowledgements

This book would not have been possible without the help of the community.

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The history of sourdough

- 1.1 Sourdough bread in ancient times
- 1.2 How modern bread is made
- 1.3 Sourdough in modern times

Chapter 2

How sourdough works

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