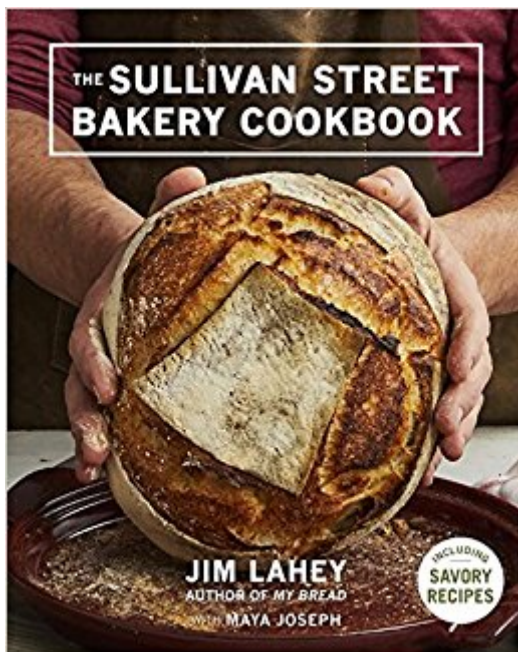


The book was found

The Sullivan Street Bakery Cookbook



Synopsis

A clear, illustrated guide to making sourdough and the Italian-inspired café dishes from one of Manhattan's best bakeries. Founded in 1994, Sullivan Street Bakery is renowned for its outstanding bread, which graces the tables of New York's most celebrated restaurants. The bread at Sullivan Street Bakery, crackling brown on the outside and light and aromatic on the inside, is inspired by the dark, crusty loaves that James Beard Award-winning baker Jim Lahey discovered in Rome. Jim builds on the revolutionary no-knead recipe he developed for his first book, *My Bread*, to outline his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his repertoire of pizzas, pastries, egg dishes, and café classics, *The Sullivan Street Bakery Cookbook* delivers the flavors of a bakery Ruth Reichl once called "a church of bread."

- 150 color illustrations

Book Information

Hardcover: 240 pages

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Customer Reviews

"I always look forward to my visits to Sullivan Street Bakery. Their quality and purity is uncompromising, and I am surprised by something new and wonderful every time."

- - Alice Waters, owner, Chez Panisse Restaurant, and author of *The Art of Simple Food*
- Little wonder the mastermind behind a book about the food you want to eat every day is by the same guy who's been teaching us about the bread we want to eat every day. These recipes are simple, accessible, and endlessly pleasing. Jim's done it again."
- - Dan Barber, chef and author of *The Third Plate*
- Jim Lahey, who with his no-knead insights changed home baking forever, explores bread-based "cucina povera," the simple cooking of Italy in this creative, easy-to-use

cookbook.â • - Mark Furstenberg, James Beard Awardâ “winning baker and owner of Bread Furst

Jim Lahey has received two James Beard Awards and is the author of My Bread and My Pizza. He lives in New York City with his wife and coauthor, Maya Joseph.

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