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teaching at the French
Culinary Institute,
hence the goodness.

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experience and
tradition.

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six- and nine-week
courses taught at the
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Techniques of Classic Italian Cuisine is a comprehensive guide to traditional Italian cooking. The book teaches the skills necessary to master both the art and the science of classic Italian cuisine, as presented by The International Culinary Center's School of Italian Studies.

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the outline of the FCI's
complete 12-week
bread-making course.

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Baking, created in
1997, and is taught by
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greatest artisanal
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Bread Baking by the
French Culinary
Institute has
everything the bread-
baking student needs
to know, including
descriptions of

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equipment and ingredients.

Knead the Book: 'The Fundamental Techniques of Classic ...

Choosing which "classic" bread recipes to make this week from The Fundamental Techniques of Classic Bread Baking was difficult. There were just too many possibilities. I decided on Kaiser rolls because

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I was intrigued (and slightly confused) by the folding technique.

The Fundamental Techniques of Classic Bread Baking's ...

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Cookbook: The Fundamental Techniques of Classic Cuisine

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all the essential inf...

Techniques Of Classic Pastry

Fundamental Techniques of Classic Cuisine by French ...

This is a great learning book (Fundamental Tech. of Classic Pastry Arts by French Culinary Inst). It has ideas for the beginner and more advanced. It has alot of color pictures and recipes that actually work. I would reccommend this book.

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It came quickly and in
great condition.

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teaches the skills
necessary to master
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trial and error in
teaching students, The
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Pastry Arts is a
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of insider tips, and
highly detailed
information on tools
and ingredients?quite
simply the most
valuable baking book
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