



# The Home Baking Book

## Timeless Recipes for Artisanal Treats

Stefan Elias  
Greet Draye

<b>ISBN</b>	9789464941524
<b>Publisher</b>	Hannibal Books
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Benelux, France, Germany, Austria, Switzerland, Portugal, Spain, and Italy
<b>Size</b>	270 mm x 230 mm
<b>Pages</b>	272 Pages
<b>Illustrations</b>	170 color
<b>Price</b>	£45.00

- Master baker Stefan Elias offers over 150 varied recipes
- Perfect for both beginners and experienced bakers
- Enjoy a feast of pastries, breads, cakes, pies, and more
- Includes savory options like quiches and pizza tartlets
- Features vegan recipes for inclusive dining
- Historian Greet Draye enriches the book with cultural and historical anecdotes
- Brings the baker's culture to life with engaging stories

In more than 150 varied recipes, master baker Stefan Elias guides both beginners and experienced bakers to a feast of delicious pastries, breads, cakes, pies, etc. With quiches and pizza tartlets, among others, the salty kitchen is also part of the mix. Thanks to the vegan recipes, everyone at the table can join in.

Historian Greet Draye (Centre for Agrarian History) brings the entire baker's culture to life through the recipes with all sorts of anecdotal stories.

**Stefan Elias** was the right-hand man of the legendary baker Jacques Bloch for many years. He enriches recipes handed down from generation to generation with high-quality ingredients and a passion for his craft.

