



FOREWORD

Welcome

Thank you for enrolling in this Artisan Sourdough Cooking Course!
In the pages & lessons to follow, you will discover Sourdough Baking as you
have never before.

This Cookbook will be serving as your ultimate reference guide to aid you
in your quest for delicious Artisan Recipes, so I hope you enjoy the journey
and I wish you all the best.

-Marceau Dauboin-

Essential Baking Utensils

- Loaf Pan (30 x 14 cm / 11.8 x 5.5 in)
- Large Baking Trays (2 Preferable)
 - Bench Scraper or Spatula
 - Large / Small Bowls
 - Water Strainer
 - Oven Mitts
 - Knives
 - Brush
 - Ruler
- Frying Pan (Cast Iron Preferable)
- Oven (Up To 260°C Preferable)
- Glass Jar (Sourdough Starter)
- Scale (Electronic Preferable)
- Parchment Paper
- Bread Board
- Rolling Pin
- Spoons
- Fridge