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Fermentation for Beginners will show you how and why to ferment
your own foods, with: * 60 delicious fermentation recipes, from
pickles to yogurt to sourdough bread to wine * 13 key ingredients
for fermentation * 9 top health reasons to eat probiotic foods * Step-
by-step instructions for safe and effective fermentation * Overview
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Fermentation for Beginners is a straightforward kitchen companion
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takes the stress out of at-home fermentation. Whether you are trying fermentation to improve your health, or just want to explore this time-tested culinary skill, Fermentation for Beginners will be your guide to the art of fermentation and the science of probiotic foods.

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Great for beginners I know very little about fermentation but some of my friends have been talking about the health benefits of it so I was curious to try it. I picked this book because it was geared towards beginners and looked like it would cover the basics. I like that the book teaches you how to begin fermentation in easy steps, from what food to buy to what equipment you will need.

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Fermentation for Beginners : The Step-by-Step Guide to Fermentation and Probiotic Foods, Paperback by Drakes Press (COR), ISBN 1623152569, ISBN-13 9781623152567, Brand New, Free P&P in the UK. Presents step-by-step instructions for home fermentation of foods and beverages, providing sixty recipes for such staples as pickles, yogurt, sourdough bread, and wine, and explains the health benefits of fermented foods.

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At first I only thought that fermentation applied to beers and wines, but I learned of a whole new world of recipes and processes after reading Fermentation for Beginners: The Step-by-Step Guide to Fermentation and Probiotic Foods.

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