

Swiss Bread

Corrigendum

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The Italian word for “emmer” is “farro medio”.

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Step #9: The temperature in Fahrenheit is 350 degrees, not 375 degrees.

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Step #6: The temperature in Fahrenheit is 480 degrees, not 500 degrees.

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Step #6: The temperature in Fahrenheit is 480 degrees, not 500 degrees.

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Step #5: The temperature in Fahrenheit is 480 degrees, not 500 degrees.

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Step #7: The temperature in Fahrenheit is 480 degrees, not 500 degrees.

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Step #8: The temperature in Fahrenheit is 480 degrees, not 500 degrees.

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The “St. Galler Bürlı” is from St. Gallen.

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Step #7: The temperature in Fahrenheit is 480 degrees, not 500 degrees.

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Step #7: The temperature in Fahrenheit is 480 degrees, not 500 degrees. (twice)

Step #8: The temperature in Fahrenheit is reduced from 480 degrees to 425 degrees.

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Ingredients: Delete “500 g white flour” from the list of “Dough” ingredients. This amount of flour should only appear in the list of “Sponge” ingredients.

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Ingredients: The milk does not have to be lukewarm.

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Filling ingredients: It is ½ of the dough, not ½ teaspoon of the dough.

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Valentin Crettaz

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The photo from the Rudolf Zinggeler archive is on p. 150.