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Bread on the Table

Valerie O'Connor

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Bread
On The Table
Baking Traditions for Today
VALERIE O’CONNOR is a cook, food writer and photographer; she has worked in professional kitchens from Brussels to Malaysia. She is a qualified organic horticulturalist and tutors in food growing, cooking and baking. She is widely published in the press and has appeared as a guest critic on Masterchef Ireland.
This book is dedicated to my Mum and Dad

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VALEIRIE O’CONNOR

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‘Bread Lingo’ & Essential Kit
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