

THE ART OF FERMENTATION SANDOR KATZ%0A

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The Art of Fermentation is the most comprehensive guide to do-it-yourself home fermentation ever published. Sandor Katz presents the concepts and processes behind fermentation in ways that are simple enough to guide a reader through their first experience making sauerkraut or yogurt, and in-depth enough to provide greater understanding and insight for experienced practitioners. Sandor Katz "The Art of Fermentation" 04-02-2012 Sandor Ellix Katz is a renowned fermentation revivalist and author of "Wild Fermentation: The Flavor, Nutrition and Craft of Live-Culture Foods" and "The Revolution Will Not Be Microwaved".

[The Art of Fermentation with Sandor Katz](#)

Fermentation revivalist Sandor Ellix Katz teaches us how to make sauerkraut and shares some ideas about fermentation. For more videos check out [feastforward.org](#).
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[The Art of Fermentation by Sandor Ellix Katz | Kitchn](#) I have fallen deep down the rabbit hole into the world of fermentation. First sourdough bread. Then beer, followed by kombucha. Miso, sauerkraut, and kimchi are on the bucket list. Does this scenario sound familiar? If so, you need this book. If there s anyone more fermentation crazy than us, it s Sandor Katz.

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Sandor Ellix Katz is a self-taught fermentation experimentalist. He wrote Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods - which Newsweek called "the fermenting bible" - in order to share the fermentation wisdom he had acquired and demystify home fermentation.

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The Art of Fermentation is, as the title says, an in-depth exploration of the processes and concepts of fermentation. Sandor Katz covers various types of fermentation that

cover a wide range of fermentables (vegetables, grains, etc) and a diverse geographic region.

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Sandor Katz - Wikipedia

Sandor Katz doing a fermentation workshop at the Monticello Heritage Harvest Festival, 12 September 2015.
Born: 1962 (age 56–57) Known for: Food writer focusing on DIY fermentation. Notable work: Wild Fermentation (2003) The Art of Fermentation (2012) Sandor Ellix Katz (born May 20, 1962) is an American food writer and DIY food activist. Work

The Art of Fermentation Audiobook | Sandor Ellix Katz ...

The Art of Fermentation is the most comprehensive guide to do-it-yourself home fermentation ever published. Sandor Ellix Katz presents the concepts and processes behind fermentation in ways that are simple enough to guide listeners through their first experience making sauerkraut or yogurt, and in-depth enough to provide greater understanding and insight for experienced practitioners.

Sandor Katz: The Science And 'Art Of Fermentation' : NPR

Self-described "fermentation revivalist" Sandor Katz says "the creative space" between fresh and rotten is the root of most of humanity's prized delicacies. His new book, The

Art of Fermentation