

QUINOA-PACKED FLAX-STUDDED BREAD THAT'S HONESTLY DELICIOUS

French baker **Eric Kayser**, owner of the international string of Maison Kayser boulangeries, considers it his life's mission to bake good bread. At first that meant classics like baguettes and boules made from high-grade flours and natural leaven. But lately he's been delving into the world of ancient grains. His quinoa-whole wheat bread with raisins is a customer favorite (see page 82 for recipe). Filled with earthy red quinoa and flax seeds, it's pleasantly nutty; raisins and honey lend a slightly sweet finish. Too healthy for you? Just add butter and jam.

