Twitter Thread by Sam Cassidy, the Jowon of Arc of AI ■■



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Today I made garlic bread.

You add flour, water, salt, and most importantly, yeast. When baking bread, you have to let the dough rise.

No reasonable intervention will significantly increase the speed the dough rises for really good bread, possibly the best bread in the world.

No matter how much you yell at the bread, the dough will only rise to the sufficient amount after a given amount of time.

If you go to the store for the mass distributed stuff, the copy pasted churned brand, whatever it is, will never compare to homemade bread.

If you get the store bought stuff, it's optimized for shelf life, which always detracts from the quality of the immediacy of the homemade stuff.

If you go to a bakery, it's better, but never as good as the manual kneading you can do for yourself for what you want.

Bread making is simple, and world-class bread making is even simpler than what you may think. Mostly because humans converge on the flavors, texture, and content of their perfect bread.

But world-class bread does have shared constants of quality you can get only from the best.

Flavorless bread is bland. I'm a huge fan of personal choices I get with the categorization one has under the term "garlic bread."

"Garlic bread" gives me flexibility to experiment with some wild ingredients, knowing it's always going to be delicious, just in different ways.

Garlic bread is made differently throughout the world, even if it seems to have come from one specific place at some point in the past.

But regardless, the vastly plentiful, worldly takes on garlic bread as a result have a decentralized deliciousness I can never get over.

That said, some bread is funky. I don't understand why some cultures make their bread with yogurt, or even more outrageous ingredients. Like it's almost against my worldviews on bread.

But fundamental constants led to why those ingredients combos came to be. I respect them.

But if you don't add yeast to your bread, it's guaranteed to be absolutely inferior to any of the stuff with it.

You absolutely must add yeast, a unicellular fungi from eons of networking, and absolutely must allow that yeast enough time for your dough to rise. It's necessary.

Some critics may attack me for even saying yeast is necessary, but I will die for my yeast-rising bread.

The collective consensus and consciousness ingrained in human evolution craves the yeast, the mushroom network of legacies past. My bread rises, superior to impatient plebs.

So tonight, regardless of such takes from any culture, I will enjoy my bread and the decentralized network of centralized recipes from around the world.

Because as long as it's garlic bread with yeast made with the fundamental ingredients, it will converge to something good.

If you try to steal my garlic bread recipe, you won't be able to match my world-class bread, because the knowledge of my bread recipe is continuous; it's not a single algorithm.

I make it myself with the ingredients, let the dough rise whatever the conditions, and enjoy it ■■■

Homemade garlic bread in a Solo cup. Yum ■