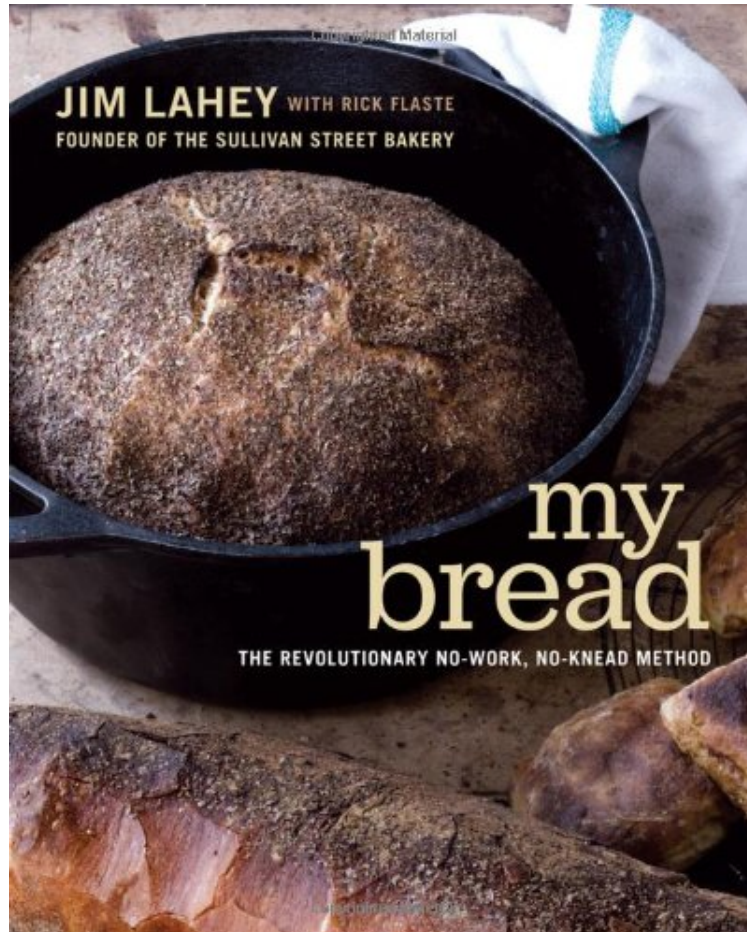


[Download] My Bread: The Revolutionary No-Work, No-Knead Method

## My Bread: The Revolutionary No-Work, No-Knead Method

*Jim Lahey*

*\*Download PDF / ePub / DOC / audiobook / ebooks*



[Download](#)

[Read Online](#)

#14910 in Books Lahey, Jim/ Flaste, Rick (CON) 2009-10-05Original language:EnglishPDF # 1 10.30 x .90 x 8.30l, 2.11 #File Name: 0393066304224 pagesW. W. Norton Company | File size: 69.Mb

**Jim Lahey : My Bread: The Revolutionary No-Work, No-Knead Method** before purchasing it in order to gage whether or not it would be worth my time, and all praised My Bread: The Revolutionary No-Work, No-Knead Method:

2 of 2 people found the following review helpful. BREAD HEAVEN.....YUMBy magdalenaHave only made the no-work, no-knead bread but will try other recipes..For now I cannot get enough of the quick, easy, yummmmy tasting. aroma-filling the kitchen bread. I did not believe it would taste so good. Whenever I make it it does not last a day.1 of 1 people found the following review helpful. Best of the No-Knead Bread BooksBy ShannonOnTheLakesIt seems like bread books, and in particular no-knead and/or slow fermenting bread books, began a resurgence in popularity about five years ago, and the momentum hasn't slowed down.All for good reason, as making beautiful artisan breads is so rewarding. More than just a trend du jour, anything easy, healthy, and visually appealing will always have a strong following.After purchasing or borrowing quite a few, this is probably my favorite.Beautifully laid out and easy to understand and follow.The suggestions and recipes will have you racing to your kitchen.0 of 0 people found the

following review helpful. It's great. It's easy and it works. By Tim v. If you want to get into baking, buy this book. It's great. It's easy and it works. I'm a professional sourdough baker for years and a big fan of Jim Lahey. I totally dig his super simple approach. Nothing complicated just do what he writes. It's great. Try his pizza's too, they are so simple, but so good (the chipolte) for example. Couldn't be easier. It's also very nice that Jim talks about the history of baking, and regards to that, it totally makes sense. No baker in the roman time would be kneading his dough like most bakeries do today. nonsense. Just mix and let the time and the yeasties and bacterias do their job. If you live near the sea, try and make the seawater bread, what a brilliant idea! Thanks Jim, can you make us a book about Sourdough too? Would love to learn how to make your filone, that bread looks so good!

Lahey's "breath-taking, miraculous, no-work, no-knead bread" (Vogue) has revolutionized the food world. When he wrote about Jim Lahey's bread in the New York Times, Mark Bittman's excitement was palpable: "The loaf is incredible, a fine-bakery quality, European-style boule that is produced more easily than by any other technique I've used, and it will blow your mind." Here, thanks to Jim Lahey, New York's premier baker, is a way to make bread at home that doesn't rely on a fancy bread machine or complicated kneading techniques. The secret to Jim Lahey's bread is slow-rise fermentation. As Jim shows in *My Bread*, with step-by-step instructions followed by step-by-step pictures, the amount of labor you put in amounts to 5 minutes: mix water, flour, yeast, and salt, and then let time work its magic—no kneading necessary. The process couldn't be more simple, or the results more inspiring. Here, finally, Jim Lahey gives us a cookbook that enables us to fit quality bread into our lives at home. color photos throughout

From Publishers Weekly Starred . The founder of New York's Sullivan Street Bakery, Lahey started a revolution in 2006 with his no-knead dough technique, in which flour, yeast, salt and water are mixed together quickly, left alone for 12 hours, then baked in a Dutch oven. The baking-averse found themselves suddenly capable of bread-making with a minimum of skill and fuss, opening a world of possibilities. In this wonderful compilation, Lahey elaborates on that method, explaining not only the science behind his approach but, through liberal use of photos, the technique as well. Once readers have mastered his basic dough (which won't take long), they're on their way to crafting homemade pizza, ciabatta, foccacia and rye as well as more playful variations such as peanut butter and jelly bread. While waiting for dough to rise, readers can pick from suggested sandwiches, such as Lahey's Cuban, made with Citrus Roast Pork and homemade pickles. Lahey's passion for bread-making and feeding people carries the book; his plainspoken advice and patient tutelage provide novices with a sure, steady hand to hold; and his methods will surely be adopted by chefs and bakers of all stripes. "Mr. Lahey's method is creative and smart.... What makes Mr. Lahey's process revolutionary is the resulting combination of great crumb, lightness, incredible flavor—long fermentation gives you that—and an enviable, crackling crust, the feature of bread that most frequently separates amateurs from the pros.... With just a little patience, you will be rewarded with the best no-work bread you have ever made." — Mark Bittman, New York Times "Jim Lahey's *My Bread* expands on his no-knead, bread-in-a-pot method, a revolutionary development that allows even once-hopeless bakers like me to produce wonderful loaves of thick-crust goodness. In the professional arena, Jim is the acknowledged master of bread, dough, and crust. Chefs, foodies, and food nerds flock to his bakery and to his pizza joint. He is to bread what the Dalai Lama is to Buddhism." — Anthony Bourdain "Rustic. Simple. Italian. Divine. I was hooked on Jim's bread from the very first taste of my first Sullivan Street loaf. He is truly the zen-master of bread baking." — Mario Batali "The secret to making a foolproof, nearly labor-free loaf that tastes as delicious as anything from a baker.... [Lahey] is the most intuitive bread baker I have ever met." — Jeffrey Steingarten, *Vogue* "Jim Lahey... opened the Sullivan St Bakery in 1994 selling breads that no one in the city had made before.... Sullivan St became the name to look and ask for, and... became... the place to go for the incredibly airy, oil-brushed, lightly salted pizza Bianca, which is even better than that of the bakery in Rome's Campo de' Fiori." — Corby Kummer, *The Atlantic* "It's bread above all that [Lahey] knows and loves.... The man can do wonders with flour and water, massaged or not.... He can do fluffy, crunchy, supple, dense. He can do pizza Bianca? man, oh man, can he do pizza Bianca? those salty squares of almost entirely naked crust." — Frank Bruni, New York Times From the Back Cover Praise for Jim Lahey and the Sullivan Street Bakery: Mr. Lahey's method is creative and smart. . . . What makes Mr. Lahey's process revolutionary is the resulting combination of great crumb, lightness, incredible flavor long fermentation gives you that and an enviable, crackling crust, the feature of bread that most frequently separates the amateurs from the pros. . . . With just a little patience, you will be rewarded with the best no-work bread you have ever made. Mark Bittman, New York Times The secret to baking a foolproof, nearly labor-free loaf that tastes as delicious as anything from a baker. . . . [Jim Lahey is] the most intuitive bread baker I have ever met. Jeffrey Steingarten, *Vogue* Jim Lahey . . . opened the Sullivan St Bakery in 1994 selling breads no one in the city had made before. . . . Sullivan St became the name to look and ask for, and . . . became . . . the place to go for the incredibly airy, oil-brushed, lightly salted pizza Bianca, which is even better than that of the bakery in Rome's Campo de' Fiori, Lahey's model and mentor. Corby Kummer, *The Atlantic* It's bread above all that [Lahey] knows and loves. . . . The man can do wonders with flour and water, massaged or not. . . . He can do fluffy, crunchy,

supple, dense. He can do pizza Bianca man, oh man, can he do pizza Bianca those salty squares of almost entirely naked crust. Frank Bruni, New York Times