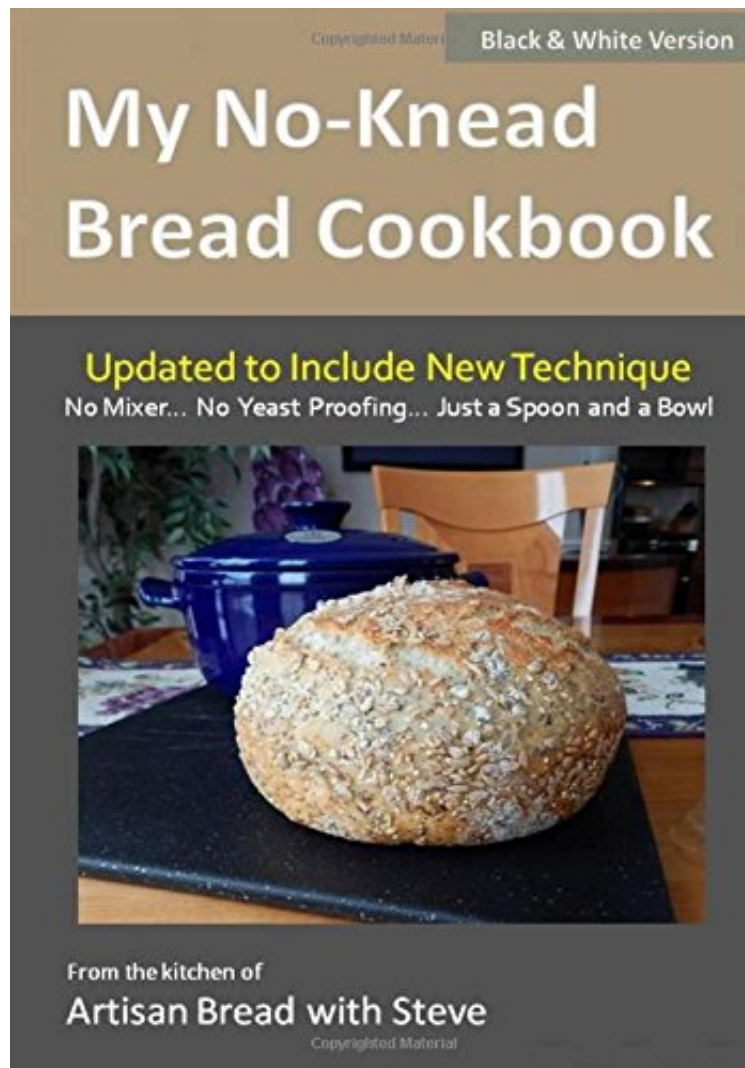


[Pdf free] My No-Knead Bread Cookbook (BW Version): From the Kitchen of Artisan Bread with Steve

My No-Knead Bread Cookbook (BW Version): From the Kitchen of Artisan Bread with Steve

Steve Gamelin, Taylor Olson
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Steve Gamelin, Taylor Olson : My No-Knead Bread Cookbook (BW Version): From the Kitchen of Artisan Bread with Steve before purchasing it in order to gage whether or not it would be worth my time, and all praised My No-Knead Bread Cookbook (BW Version): From the Kitchen of Artisan Bread with Steve:

29 of 29 people found the following review helpful. The best and also simplest bread recipe in the World.By Meryll got sucked into the international whirlwind of no- knead artisan bread when Jim Layhey published his recipe and u-tube video through the New York Times. It is now the only way I make bread and his book "My Bread" is my bible.

However, I came across Artisan Bread with Steve on u-tube recently and I liked the way he extended Jim Lahey's bread revolution even further by developing lots of ideas for flavouring the bread and using the basic bread recipe to make other things, like pretzels, pizzas etc. The only thing I disagree with him about is cooking time, my preference is for more cooking time to get a crunchy crust as Lahey recommends, but that's personal. I would highly recommend Steve's u-tube tutorials and his bread book if you are keen to make the easiest bread in the World, possibly the easiest cooking recipe full stop. I mix my dough in the evening and cook it the next day whenever it suits me. I now prefer to cook in pyrex rather than my cast iron pot, so you don't need anything expensive to cook bread. I would also recommend you check out the New York Times no-knead bread recipe on u-tube which started this whole phenomenon and give it a go -even/especially if you have never cooked bread before. It is no fail if you follow the recipe and it will be better than any bread you have bought from a shop. Thanks Steve and Jim. 8 of 8 people found the following review helpful. Simple and wonderful new bread baking book By JohnBBQ I am an older guy, I love to cook. This is one of the best and easiest to read guides to making and baking all sorts of items with NO KNEADING and have superior taste. You get a book full of common sense guides and no high priced glassy color pictures--it is better than that--it lists Free You Tube videos for almost every recipe in the book. Got a question, you can watch the author make and mix the ingredients. You cannot find anything anywhere that will help you bake better bread items. Many bakers tell you how precise the measurements have to be. This man tells you how flexible they can be. Big difference! Great gift for a young baker and a great revelation for those that wanted to bake but were turned off with the time and labor required. This puts flavor and fun back into baking with real detailed videos on how to do it and the best tasting food you ever ate. 12 of 12 people found the following review helpful. I just got a new hobby. By Smoking Dave I came across one of Steve's no knead bread utube videos and found it very well made, right to the point. Steve is a master at his craft and teaches us we too can master the no knead method of bread making. I bought his book so I would have a ready reference on hand while producing some of the finest bread I can remember. You will love his book and handy links to his u tube videos. My heart felt thanks to Steve for giving me a new hobbie that I don't need to toss hundreds of dollars at.

This is the ideal bread cookbook for the newbie; the first timer; the future baker; because I will show you how to make bread in a glass bowl with a spoon; without dusting the counter with flour or touching the dough with your hands. It's called the "hands-free technique". It uses the principles of a bread machine; without the bread machine. There are three basic methods for making bread; - Knead by hand; the most common method. - Bread machine; very popular, but your loaf will have a silly little paddle in the bottom. - No-knead; a method in which Mother Nature does the kneading for you. This cookbook uses the "no-knead" method. The advantages are; - No kneading; Mother Nature does the kneading for you. - No yeast proofing; instant yeast doesn't require proofing. - No special equipment (no mixer, no bread machine); entire process is done in a glass bowl with a spoon and spatula, and can be baked in a wide variety of baking vessels (bread pan, uncovered baker, skillet, preheated Dutch oven, etc.). - Only 4 ingredients (flour, salt, yeast and water); to which other ingredients can be added to make a variety of specialty breads. There are two methods for making no-knead bread; - Traditional; proofs for 8 to 24 hours. - "Turbo"; ready to bake in 2-1/2 hours. This cookbook will start by teaching you how to make no-knead bread using the traditional method, then "Turbo" method, because the traditional method is more popular and a little easier. No-knead bread can be baked in a variety of baking vessels; - Bread pan; the #1 baking vessel for bread - Dutch oven; ideal for baking a round loaf (boule) - Long covered baker; ideal for baking half loaves and long loaves. - Poor man's Dutch oven; combines the ease of baking in a bread pan with the principles of baking in a Dutch oven. This cookbook starts by showing you how to bake no-knead bread in a bread pan; it's easy and safer than working with a hot Dutch oven. Then we will expand our use of baking vessels to include the Dutch oven, covered baker, and "poor man's Dutch oven" (PMDO). And we won't stop there. This cookbook will also show you how to make rolls, pizza, and pretzels.. - Roll; you'll learn how to use bakeware to shape the rolls for you. - Pizzah; you'll learn how to make your own pizza dough. - Pretzel; add one step to the process and you'll have pretzels. What makes this cookbook different from others is; - "Hands-free technique"; a new and innovative technique that uses the handle end of a plastic spoon to manipulate the dough (like a dough hook) after which the dough goes straight from the mixing bowl to the baking vessel (bread pan, etc.) without dusting the work surface with flour or touching the dough with your hands. - "Roll-to-coat"; an innovative technique that coats the dough ball with flour in the mixing bowl. No more sticky dough. When the dough comes out of the bowl it will be easy to handle if you wish to divide the dough into portion to make baguettes, rolls, etc. - "Poor man's Dutch oven"; new and innovative technique which combines the ease of baking in a bread pan with the principles of baking in a Dutch oven. The cookbook also includes sections that will help you understand ingredients, technique, and bakeware. In other words, I start with the simplest recipe, then add one technique or method until you're a master baker. Step by step, this

cookbook will take you on a journey you will love and enjoy. Thanks - Steve