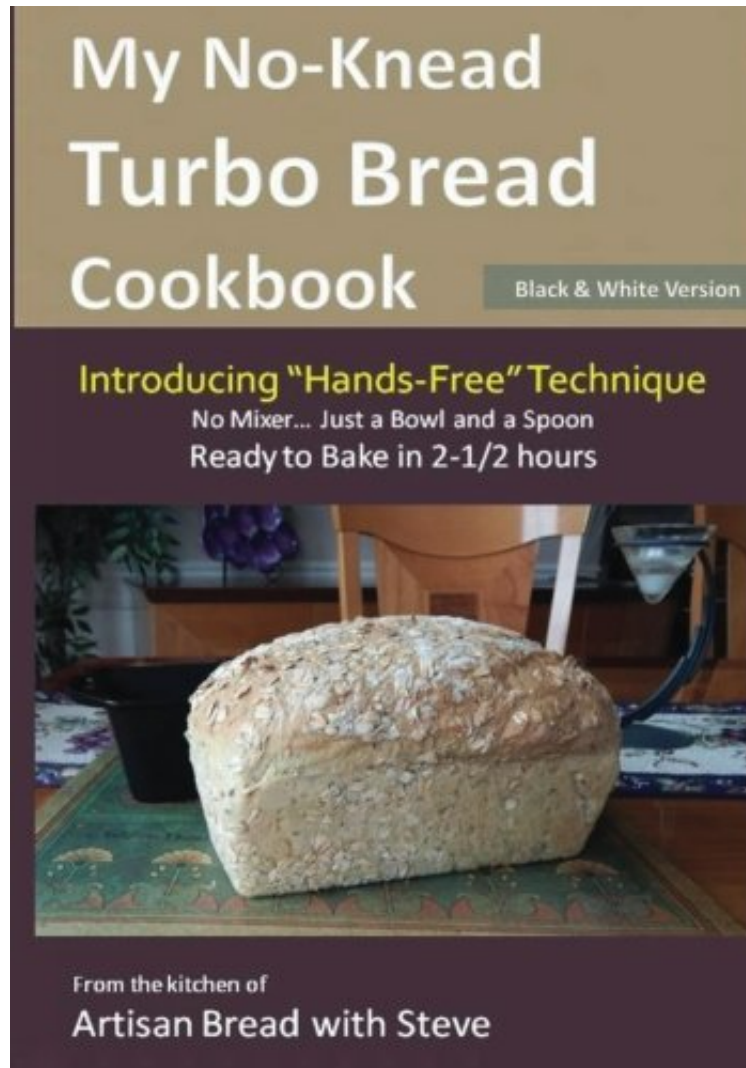


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My No-Knead Turbo Bread Cookbook (Introducing quot;Hands-Freequot; Technique) (BW Version): From the kitchen of Artisan Bread with Steve

Steve Gamelin

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Steve Gamelin : My No-Knead Turbo Bread Cookbook (Introducing quot;Hands-Freequot; Technique) (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 Turbo Bread Cookbook (Introducing quot;Hands-Freequot; Technique) (BW Version): From the kitchen of Artisan Bread with Steve:

2 of 2 people found the following review helpful. Nice job SteveBy Larry ClippertonNice job Steve. Your YouTube got me started using no knead methods. My first try at turbo presented a fabulous loaf. I will be trying a lot of these recipes. Someone who gave a lower score said all recipes are basically alike I disagree but there is of necessity close similarity in the base ingredients. This points out to me the possibilities for experimentation with variations. At 96 pages it is easy to flip thru all of it. I do wish that Kindle would redesign their interface so that like PDF books you could navigate using a side bar index, sure would make Kindle a lot better to use on my MacBook. Hint Hint. Thanks Steve for one of my now favorite and most useful eBooks. 0 of 0 people found the following review helpful. Thanks, Steve!!!By MartiHave been using Steve's No Knead skillet bread for years and have been without electronics for awhile - glad to get re-settled! Finally, I don't have to sit and write down Steve's wonderful baking recipes!!! 2 of 2 people found the following review helpful. easy to readBy Colleen W. This Cook book is a easy read cook book. It does not have a lot of "extra" over the top information. Both my children have used it with success ages 11 and 7. If you watch the video that go with it, it helps enhance the book. Over all it is a nice introduction to no knead bread making. I have been bread making for over 30 yrs. and this method was easy and relaxed way of introducing bread making for my children.

No-knead "Turbo" bread was designed for those who want to make no-knead bread, but don't want to wait 8 to 24 hours. Those who want bread machine bread, but don't want to buy and store a bread machine. It's for those of you who want a fast reliable way to make fresh from the oven bread without the hustle of expensive machines, Dutch ovens, or kneading. Turbo bread is a fresh approach to making no-knead bread that provides you with an option. You'll love it. So throw away your bread machine because you can make bread with a glass bowl and a spoon. To watch a video demonstration of no-knead "Turbo" bread using the "hands-free" technique go to my YouTube channel ("[AstisanBreadWithSteve](#)") and watch "Ultimate Introduction to No-Knead Turbo Bread" ready to bake in 2-1/2 hours. Then come back and get the cookbook. Thanks - Steve Cookbook "Table of Contents" lists both recipe and method (bakeware) used to shape and bake loaf, but you can mix and match the ingredients from one recipe with the method (bakeware) from a different recipe. The two components are independent of each other. Breads include: Country White Bread, Skillet Bread, Sandwich Bread, American Baguettes, Beer Bread, Cheddar Cheese Bread, Multigrain Country White Bread, Italian Sesame Sandwich Bread, Italian Sesame Boule, Muffuletta (Sicilian Sesame Bread), Honey Oatmeal Bread, Honey Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Flax Seed 8 Grain Bread, Rosemary Bread, Deli Rye Bread, Polenta Bread, Mediterranean Olive Bread, Mexican Jalapeno-Chili Fiesta Bread, Buttermilk Bread, Cinnamon Raisin Bread, and English Muffin Loaf. Rolls Buns include: Traditional Dinner Rolls, Pull-Apart Dinner Rolls, Garlic-Cheese Rolls, Multigrain Country White Rolls, Garlic-Herb Rolls, Honey Whole Wheat Rolls, Harvest 8 Grain Whole Wheat Rolls, Mediterranean Olive Signature Rolls, Cinnamon Raisin Breakfast Rolls, Small Sandwich Rolls, Large Sandwich Rolls, Torpedo Sandwich Rolls, and Hamburger Buns. No-Knead Pizza Dough Pizza include: No-Knead Pizza Dough (Traditional; No-Knead Pizza Dough; proof for 8 to 24 hours; Turbo; No-Knead Pizza Dough; proof for 1-1/2 hours), Mushroom-Black Olive Pizza, Pepperoni Pizza, Whole Wheat Cheese Pizza, Meatball Bacon Pizza, and Garlic Breadsticks Nuggets. Sweet Rolls include: No-Knead Turbo; Sweet Roll Dough, Old-Fashioned Cinnamon Rolls (pan method), Old-Fashioned Cinnamon Rolls (individual roll method), Raspberry Sweet Rolls, Almond Danish, and Caramel-Pecan Sweet Rolls (a.k.a. Sticky Buns).