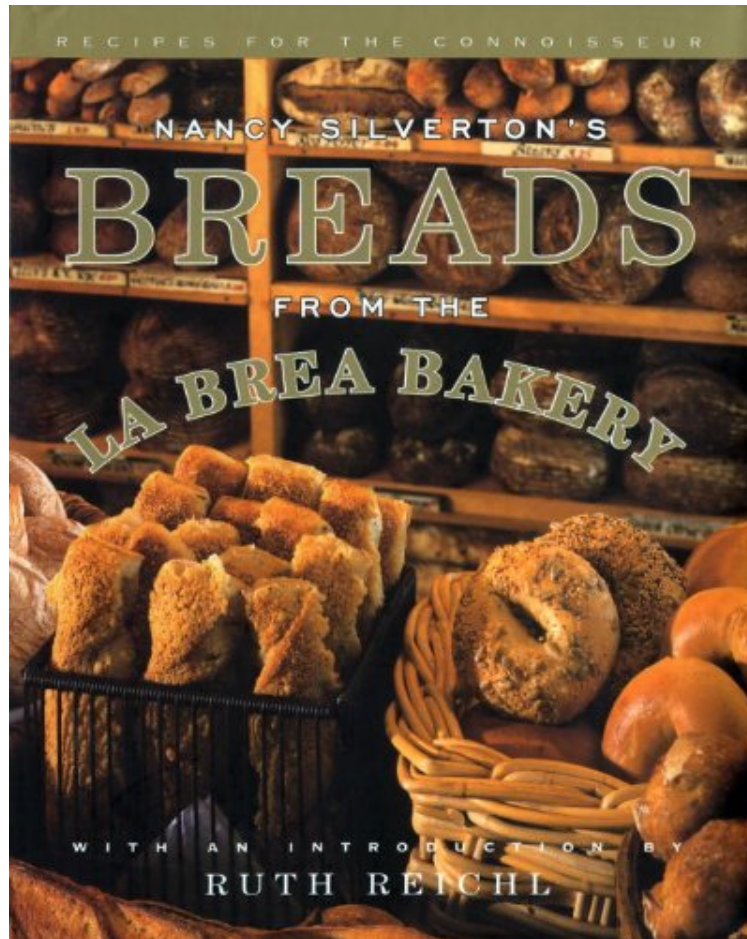


(Download ebook) Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur

Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur

Nancy Silverton

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Nancy Silverton : Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur before purchasing it in order to gage whether or not it would be worth my time, and all praised Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur:

6 of 7 people found the following review helpful. La Brea Breads by Silverton By joyful I am a sourdough baker so Silverton's breads are "up my alley," so to speak. I consulted with her instructions for shaping a classic fougasse, which I just made using a recipe from another author (Hamelman, in Bread). Her shaping directions and the B W photo were very helpful; also, the color photos on the inside covers are beautiful. I find her explanations more than thorough, and she lists all the tools needed before each step of the recipe. After having baked consistently for a number of years, those lists seem a little tedious to me, as I have all the basic tools I need, but it certainly can't hurt for less experienced bakers. Her instructions are meticulous. Also, I have noted that her recipes seem more complex than those

of other baking books of note. For example, her challah recipe incorporates mixed flours, saffron threads, apple puree and sourdough starter, not often found in challah recipes (but no doubt all that adds to the complexity of flavor). Her English muffin recipe looks complex, but it should have delicious results and is worth a try (got to start saving tuna cans--well, maybe I'll make half the recipe!). If you like baking with sourdough and keep an ongoing wild yeast starter, then this book has a lot to offer you. 0 of 0 people found the following review helpful. Bringing Bread Close to You By Imre A very honest book so detailed and caring about the art of bread making and more. Nancy is doing her best to make sure you can replicate her baking art. Pages are printed on cream colored paper giving a special feel for the subject. And I can experience her personal challenge making great bread come to life. 3 of 4 people found the following review helpful. Our daily bread By SLEEPLESS IN SEATTLE I live in Washington and can now buy La Brea Bakery's bread here. The reason I bought the cook book was this. I am a big Julia Child fan. I bought "Mastering the Art of French Cooking" thirty-five years ago. I read her "letters" and learned that she baked nearly two hundred loaves of french bread to perfect that recipe. One day last year I tuned in to one of her "baking with" series programs and there were Nancy Silverton and Julia Child. Nancy was kneading dough with one hand behind her back. As she explained her ten day sourdough procedure, my eyes glazed over. She efficiently baked some yummy, yeasty morsels. I wish I could remember what she made. She gave Julia a dessert plate of it. Julia tasted it, put her fork and plate down, and wept.

The owner and chef of L.A.'s famous and successful La Brea Bakery reveals her magical recipes, adapted for home bakers. Before the baking even begins, Silverton takes the reader through the wonder of bread alchemy, then introduces readers to a wide range of recipes which range from the whimsical to the sublime. 25 photos.

.com Silverton, who hails from the renowned Los Angeles bakery for which this book is named, goes back to square one in Breads for the La Brea Bakery: the yeast. While commercial yeast may work, using it doesn't really get to the essence of good bread or good bread making. Her book describes the two-week process required to create a starter the old-fashioned way. Once that is done, there are breads, pretzels, bagels, and a host of other good things to bake. From Publishers Weekly Bread is beautiful when it is made with time, care and honest ingredients; the same is true of cookbooks, and this is a beautiful cookbook. Silverton, a world-class pastry chef and owner of L.A.'s Campanile restaurant and La Brea Bakery, offers breadmaking instructions so meticulous that one gets the feeling she's divulging valuable trade secrets. Her breads are sourdough breads that depend on sourdough starter, a simple combination of flour and water left out where it can catch wild yeasts. Silverton explains the 14-day, once-in-a-lifetime process of creating the starter and the ongoing process of maintaining it. She then describes the starter and its variations and shows how they can be incorporated into a variety breads. Specialties include Walnut Bread, Rustic Olive-herb Bread, Chocolate Sour Cherry Bread and Red Pepper Scallion Bread. Lists of equipment and sources of supplies are included. Her beautifully designed book will appeal to dedicated cooks and perfectionists who are patient and brave enough to make mistakes along the way to breads, rolls, focaccia, pretzels, bagels, waffles and even-woof-dog biscuits. Copyright 1996 Reed Business Information, Inc. From Library Journal Silverton and her husband (Mark Peel and Nancy Silverton at Home, LJ 2/15/94) are the chef/owners of Campanile restaurant and La Brea Bakery in Los Angeles. Silverton is a talented baker, both of sweets (Desserts by Nancy Silverton, HarperCollins, 1986) and savory baked goods. Here she offers the recipes for her popular breads and her extensive knowledge of bread baking. The subtitle might be "for the dedicated connoisseur" because every recipe but one relies on a basic starter that takes 14 days to get going (intended to be a one-time undertaking) and three "feedings" daily to maintain it, but ambitious bakers will certainly want to try Silverton's recipes. Others will find Amy Scherber and Toy Kim Dupree's Amy's Bread (LJ 4/15/96) a more accessible approach to the secrets of artisan baking, but the two books complement each other well, and Silverton's is another valuable addition to this growing genre. Highly recommended. Copyright 1996 Reed Business Information, Inc.