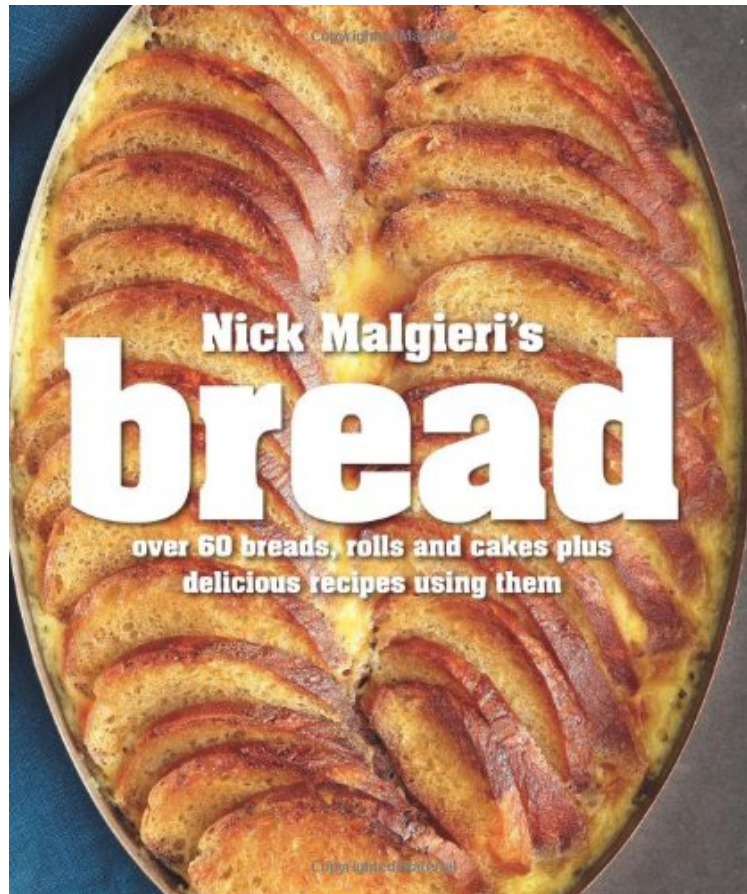


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Nick Malgieri's Bread: Over 60 Breads, Rolls and Cakes plus Delicious Recipes Using Them

Nick Malgieri

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Nick Malgieri : Nick Malgieri's Bread: Over 60 Breads, Rolls and Cakes plus Delicious Recipes Using Them before purchasing it in order to gage whether or not it would be worth my time, and all praised Nick Malgieri's Bread: Over 60 Breads, Rolls and Cakes plus Delicious Recipes Using Them:

7 of 7 people found the following review helpful. Inspirational and FunBy RickI donrsquo;t know about you, but I get tired of reading over-exaggerated marketing hype. So, one thing that I appreciate about this book is the honesty and modesty of its claims for itself. For prospective customers, one of the best things that you can do is to check out the ldquo;Look Insiderdquo; feature which will afford you the opportunity to read the back cover of this book. I believe it to be about as accurate of an overview as you will find.I placed my order for this book on before its release date of October 16, 2012, so this review is being written with over two and a half years of perspective. Before purchasing this book, the only other book that I had from Malgieri was ldquo;How to Bakerdquo;--which didnrquo;t really make much of an impression on me. Still, I bought this because I was trying to build up my collection of bread baking

books. The photography and food stylist work are both first-rate. It's really fun to browse the photographs and dream about making breads from this book. I think that "Nick Malgieri's Bread," as well as the Hierloom Baking and Cooking books by the Brass Sisters, are all excellent for scheming about making mouth-watering offerings. I didn't fall in love with this book right away. It took some time for me to really understand that Malgieri's vision wasn't just to make a loaf of bread--but rather to make it as a component of a tasty meal. Once I understood the larger vision, I knew that it was a journey that I wanted to take. This is a nice place to start for new bread bakers that doesn't necessarily require a big investment in equipment. There are a fair amount of recipes that use standard items that would be in any kitchen. This has made it a great book for me to take along on vacation when my wife and I have rented a vacation house for a couple of weeks. Ultimately, if you become devoted to bread baking, you will probably want to invest in better gear. For instance, it's hard for me to imagine getting along without a dough proofer and a heat lamp, but they are not absolute necessities for this book. Most of the time, I don't feel like I'm working all that hard when baking from this book. If your life gets busy, it can be a benefit to have some easier bread baking books to work with, and then you can leave the advanced books for when your schedule permits. I don't think it's an accident that Malgieri has written a lot of books. He seems to have his act together as an author because I've found very few mistakes so far. He's built up a lot of connections in the industry, and there are many examples of recipes shared from notable colleagues. The repertoire in this book is quite diverse. Malgieri's ethnicity is Italian, and so his strong suit is Italian breads and dishes. I've found his rye breads to be something of a mixed bag. I haven't enjoyed all of them, but some have been well received here. There is a good mix of responsible offerings as well as decadent ones. I went through a period when I was being aggressive in baking the decadent ones frequently--and having quite a good time doing it, I must say! Subsequently, my wife started referring to this book as "that evil baking book." After I eased up and used more common sense, she stopped referring to it that way. She recently made the onion marmalade recipe from this book at her own initiative for company, so the damage was only temporary. She eventually stopped referring to the book that way once she got her point across to me--and I listened. Malgieri writes on page 7: "I've written explanations for how and why the steps in the bread-making process work the way they do, relying on experts who provided scientific information that I then expressed in simple and easily understandable terms. Baking a loaf of bread shouldn't have anything in common with studying for a biochemistry exam. Using these recipes, you will make delicious homemade bread with a minimum investment of today's most precious and scarce commodity: time." I think that he has largely succeeded except in the case of making a sourdough starter. I already had a functional starter before purchasing this book, so I tried his method mostly out of curiosity, knowing that I was planning on reviewing this book. Unfortunately, I've had repeated failures with the procedure. Malgieri does offer an alternative of purchasing an already viable starter over the internet. I think that would be my recommendation for you. If you really insist on trying to create your own from scratch, you may want to consider directly substituting whole wheat flour for the dark rye flour if you cannot get his instructions to work. I believe that substitution will take you on a more direct route to establishing a starter that is ultimately based solely on wheat flour. I found that Malgieri's instructions for maintaining a sourdough starter--once it's going--is acceptable in a pass/fail sense, and I've enjoyed some of the sourdough recipes here. In boxing, there are different divisions such as lightweight, middleweight, heavyweight, and so forth. On , they provide sales rankings for all bread books lumped together without distinction. If this book claimed to be competing for the heavyweight championship of bread baking, then I'd have a problem with that. But, that's not the case. I think that book is honest about itself, and I can accept it for what it is. I feel that it has earned a special place in my bread baking library, and I enjoy baking from this book. Notes: I've uploaded a number of pictures into the image gallery. At this time, they do not seem to be linking up with my review, but when they do I expect that the individual captions will be lost. So, I'm saving the caption information as a note in the review for when the links are established: Sub Rolls (p. 82) are a variation of the Teleras / Mexican Sandwich Rolls; slices of Part Whole Wheat Sandwich Bread (p. 64); Hamburger Rolls (p. 81) that were made in a modestly stocked rental vacation home; braided Challah or Jewish Braided Sabbath Bread (p. 186) with sesame seeds substituted for poppy; Fig and Almond Bread (p. 32) is suitable for beginners, and it involves minimal time and effort to get flavor; Soufflee Toasts (p. 142); Italian Snack Sandwiches (p. 69); My Father's Tomato Sandwich (p. 70); Focaccia (p. 160) with potatoes, gruyere, seasoning and onion marmalade; Grilled Gouda Bacon Sandwich (p. 137); two loaves of Golden Sandwich Bread (p. 60); Mozzarella in a Carriage (p. 134) using Pain au levain (p. 130); 3 slices of Multigrain Sourdough Bread (p. 152); a boule of San Francisco-Style Sourdough Bread (p. 131); Croque Monsieur sandwich (p. 136); and Sourdough Scones (p. 133). 12 of 12 people found the following review helpful. Great book By Jean C. Arthur I have to admit, I have a bias towards any Nick Malgieri book. As with his other books, this one has great recipes and lots of useful information. I like the fact that the recipes are written in both volume and weight. I also like that each recipe has a "Quick Change" box which gives you some interesting substitutions. The book also has recipes for things to do with bread like meatloaf, bruschetta and unusual sandwiches. I have many baking books, from the most basic to advanced books with scientific formulas for baking bread, this book is a great "in between" addition to my collection. 14 of 14 people found the following review helpful. Nick Malgieri's

Best Yet By Melrose Montgomery I have most of Mr Malgieri's books, and love them all, but this is the first that has entree food too, not just breads and desserts. It is great to read recipes from him on other topics. What I especially like about this collection is that he makes soughdough bread, which always seems too scary to try, seem possible even if you don't live in San Francisco. His recipes are always clear and work perfectly. I can't wait to follow him for a whole meal.

More and more people are rediscovering baking bread from scratch at home. All you need is an expert book with failsafe tips to get you through your first experiments with yeast and "turning" the dough, and Nick Malgieri's Bread provides you with just that. Working from the essential first building blocks of ingredients, equipment and techniques and taking you right through to the accomplished heights of slow-rise, two-step, and sourdough, this is a masterclass from a master baker. With additional recipes for showcasing your beautiful bread, like Sicilian Pasta with Breadcrumbs, Calzone, Empanadas and a Total Heaven Chocolate Almond Cake, this is the bread baking bible to turn to again and again.

Baking doesn't have to be such an elaborate process, and in Nick Malgieri's new cookbook Bread, readers are provided with beginner tips and instructions that will help first-timers nail the process and seasoned bakers improve. The book contains more than 60 basic baking recipes, along with delicious additional ones that will put all that kneading to good work. While it's not the first baking cookbook we've ever seen, we love how Malgieri applied his recipes to actual dishes that you could make as a meal. (Kyle Books) (Anne Dolce, The 25 Best Cookbooks of the Year (2012) The Daily Meal, November 21, 2012) "Bread" by Nick Malgieri. The hand of a master baker offers entry points for all skill levels, plus complementary recipes. Cinnamon Knots: Yes, please. (The Washington Post, December 5, 2012) Malgieri is a master baker. I trust everything he does. Previously he's published books on cookies, cakes, chocolate and other baking topics, but this is his first bread book. I have at least a dozen books about baking bread and no, it's not too much. Bread books are a breed of their own: the good ones aren't just re-inventing classics, they are using the almost spiritual act of baking bread to teach the reader about how to relate to ingredients, to equipment, to the whole experience of cooking. And for that, I am grateful. (Sara Kate Gillingham-Ryan, 15 Cookbooks from 2012 That Made Me Love Cooking More The Kitchn, 12/6/2012) Baking class is open. Starting simply with a one-step, no-knead loaf and progressing through the complex (brioche and baguettes), veteran cookbook author Nick Malgieri instructs in a sure manner that inspires confidence. The best chapter, for our money, teaches how to make better versions of everyday supermarket rolls like kaisers, hamburger and hot dog buns, and English muffins. And in a clever which-comes-first construct, recipes that utilize your finished baked goods in soups, salads, sandwiches and such entice you to make the breads themselves. (Bill Daley, 2012 Favorite Cookbooks Chicago Tribune, 12/12/12) From an extraordinary teacher, this book guides the home cook with the aid of step by step photos and detailed instructions to make the best bread along with bread friendly savory and sweet dishes. (Sara Moulton, host of Sara's Weeknight Meals Good Morning America/ABC News, 12/28/12) Perplexed by weeping meringue or runny apple pie? You're not alone. Through the years, hundreds of readers have written us with their pie predicaments, and we've found many of you are experiencing similar problems. Fortunately, acclaimed pastry chef, cookbook author, and ICE's baking and pastry program director Nick Malgieri has graciously extended his baking science expertise to help diagnose and cure what ails our pies. (Shannon McCook Parade, 11/18/13) Maybe winter didn't arrive this year, but my copy of Nick Malgieri's Bread did, and I intend to fire up my oven and bake my way through it, year round. — Shelly (Cookbooks 365, 1/29/2015) About the Author Nick Malgieri is currently director of the baking program at the Institute of Culinary Education in New York City. The author of 9 cookbooks, Nick is a contributing editor for Desserts Professional and a frequent contributor to Saveur.