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## No-Knead Rolls Buns (BW Version): From the Kitchen of Artisan Bread with Steve

*Steve Gamelin*

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**Steve Gamelin : No-Knead Rolls Buns (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 No-Knead Rolls Buns (BW Version): From the Kitchen of Artisan Bread with Steve:

0 of 0 people found the following review helpful. Love these BooksBy Mary LouI have almost everyone of Steves Books. My aim is to get them all. I've made Deli Rye numerous times because I can't keep them long because they get devoured. One of my Granddaughters said she will never eat store bread again. She absolutely love the Rye. I made

the deli rye with awhile Grain Rye Flour and it came out fantastic. I'm a new Bread baker and if it wasn't for Steve's Videos and than his Books I won't be baking Bread. I have recommended this books to everyone both Family and Friends and anyone that will listen to me. If I can bake aBread everyone can. So if you're on the fence about purchasing these Books "do it" you won't regret it.Thx Steve and for offering these to all of us. Mary Lou :) :)

0 of 0 people found the following review helpful. Five StarsBy Sheldon RosburgGreat author0 of 0 people found the following review helpful. great investmentBy muncy wolgastIt is so easy and cheap. to have hot fresh rolls, hotdog and hamburger buns..now you can have sweet rolls whenever. I have played with the flavor with good success. Would recommend especially for people who like to cook but don't like the tedious process

Bread is an important part of the meal... it starts the dining experience. Good rolls... good restaurant. Great rolls... great restaurant. Likewise, fresh from the oven dinner rolls can elevate your evening meals. Andhellip; this cookbook has been updated to include the new technique as demonstrated in, rdquo;Worldrsquo;s Easiest No-Knead Bread (Introducing ldquo;Hands-Freerdquo; Technique)rdquo;. This is the ideal bread cookbook for the newbiehellip; the first timerhellip; the future bakerhellip; because I will show you how to make bread in a glass bowl with a spoonhellip; without dusting the counter with flour or touching the dough with your hands. Itrsquo;s called the ldquo;hands-free techniquerdquo;. It uses the principles of a bread machinehellip; without the bread machine. There are three basic methods for making breadhellip; - Knead by handhellip; the most common method. - Bread machinehellip; very popular, but your loaf will have a silly little paddle in the bottom. - No-kneadhellip; a method in which Mother Nature does the kneading for you. This cookbook uses the ldquo;no-kneadrdquo; method. The advantages arehellip; - No kneadinghellip; Mother Nature does the kneading for you. - No yeast proofinghellip; instant yeast doesnrsquo;t require proofing. - No special equipment (no mixer, no bread machine)hellip; 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)hellip; to which other ingredients can be added to make a variety of specialty breads. There are two methods for making no-knead breadhellip; - Traditionalhellip; proofs for 8 to 24 hours. - ldquo;Turbordquo;hellip; 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 ldquo;Turbordquo; method, because the traditional method is more popular and a little easier. What makes this cookbook different from others ishellip; - ldquo;Hands-free techniquerdquo;hellip; 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. - ldquo;Roll-to-coatrdquo;hellip; 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. - ldquo;Poor manrsquo;s Dutch ovenrdquo;hellip; new and innovative technique which combines the ease of baking in a bread pan with the principles of baking in a Dutch oven. Step by step, this cookbook will take you on a journey you will love and enjoy. Thanks - Steve This is a popular cookbookhellip; itrsquo;s an excerpt from ldquo;My No-Knead Bread Cookbookrdquo;. It is intended for those who only want a portion at a lower cost. It is available in both ebook and paperback (color and BW) to suite everyonrsquo;s budget. And it has been updated to include new recipes and technique.