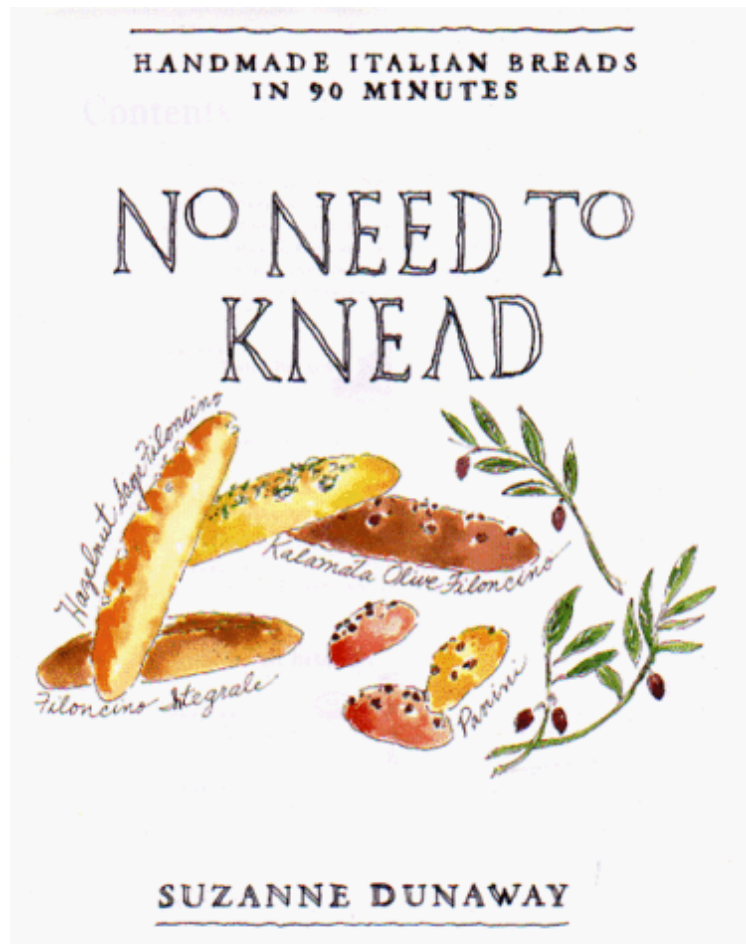


[Ebook pdf] No Need to Knead: Handmade Italian Breads in 90 Minutes

No Need to Knead: Handmade Italian Breads in 90 Minutes

Suzanne Dunaway

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Suzanne Dunaway : No Need to Knead: Handmade Italian Breads in 90 Minutes before purchasing it in order to
gauge whether or not it would be worth my time, and all praised No Need to Knead: Handmade Italian Breads in 90
Minutes:

1 of 1 people found the following review helpful. Bringing Buona Forchetta to Life in My Own KitchenBy Lee by the
SeaFor more than a decade I have searched in vain in Los Angeles for bread equaling that of the defunct Buona
Forchetta bakery--flavorful, dense European-style loaves. We have many artisanal bakeries here, including the giant
La Brea Bakery, but nobody bakes breads like Dunaway's Buona Forchetta baked.Recently on a lark I Googled
"Suzanne Dunaway", hoping to learn where in the world she was baking, and up popped this book, first published in
1999 while BF was still in business. It was recently republished. It has all (well, probably most), of the secrets of BF
bread. Dunaway had invented and documented no-knead bread and was making it at BF; I was not the only one who

gave her loaves top ratings. Seven years later, after BF was gone, no-knead bread became a fad among big-name artisanal publishing bakers on the East Coast. I gave up on trying to buy the bread I wanted, bought a bread machine, and started learning. As of now I can bake only average bread. Intent on continuing to learn, I instantly acquired this book when I became aware it existed. Unless you are really an expert, you will want to get this book and try Dunaway's methods. This book offers something different. It is unlike a lot of other books, which provide minimal details for new bakers, have nice things to say about every recipe, are littered with pretty but uninformative pictures, and yield variations of the same balloon-bread loaves I could buy at the supermarket but do not want. Yes, there are personal stories in the book, but they are mostly in one section at the beginning of the book. They also impart knowledge. Dunaway explains her methods and the reasons for them clearly in an easy-to-read style. I can't wait to try baking bread the Dunaway way. Of course I will measure in grams instead of her teaspoons and cups, but I will stir--briefly!--using a bread machine programmed to make dough without kneads and deflates, will refrigerate dough overnight, and will bake it in a very hot oven for a rather short time. To be continued.

1 of 1 people found the following review helpful.

and my breads come out beautiful and great tasting

By Margo Ramaker

I ordered this book to give to someone- don't know the recipient quite yet, but I do know this is a fabulous book that taught me to bake breads that everyone adores and are the reason I am asked to parties, I'm sure of it. You don't knead, but you do 'stir' the wet dough (which does take some muscle). Do read the introduction, because the dough is supposed to be wetter than you may normally leave it when kneading. For instance, the french bread recipe asks for up to 5 cups of flour, I never use that much, and my breads come out beautiful and great tasting. The illustrations are a nice touch. The recipes easy to follow. The results delicious.

30 of 30 people found the following review helpful.

Bread Success

By KSWinCAI

I've been looking for a book on bread making that would teach me how to make "European style" breads--big, rustic loaves with a chewy crust and a "hole-y" and slightly damp crumb. I had heard that one secret was to use a very wet dough, but had not seen a cookbook that used this technique. As I read the introduction to "No Need to Knead," I saw that author Suzanne Dunaway's recipes were just what I was looking for! I've made several recipes so far and am delighted with the book. The focaccia is the best I've ever made and as good as those I've had in Italy. And it truly takes only 90 minutes to make! The first time I made it, I had a hard time keeping my husband from nibbling it all away before serving it for dinner! Now I'll try mastering the other "daily breads."

One of the best things about the book is the author's approach that takes some of the mystery out of bread making. She tells us that bread dough is forgiving and that bread is NOT difficult to make. I'm particularly happy to give up kneading dough--which I was never good at anyway. I heartily recommend this book to anyone who wants to make good bread but who may have been put off by thinking it was too difficult. The recipes are excellent, and the author's writing style is friendly and conversational. Her illustrations are charming. I finished reading the book and wished that I could meet the author in person.

This sumptuous collection of recipes for eighty of Dunaway's best loved breads filled with her wonderful illustrations offers recipes for such classic Italian breads as Focaccia, Filoncino, and Pane Casereccio (Housewives Bread) and also traditional American breads like Skillet Cornbread and Sourdough Biscuits. With Dunaway's revolutionary methods for easy baking, everyone can have his or her bread and make it, too!

From Library Journal

Dunaway grew up in a family of bread bakers, and shortly after a friend encouraged her to sell her breads, she found herself making 1000 loaves a week in her home kitchen. Today she and her husband are the owners of Buona Forchetta Hand Made Breads in Los Angeles, a professional bakery where her wonderful loaves are still made by hand. She prefers the texture of bread made with little or no kneading, and she likes loaves with a high ratio of crust to crumb (the inside of a loaf), e.g., baguettes; long, thin filoncini; and ladder-shaped fougasse. Illustrated with Dunaway's own charming line drawings, her book provides recipes for dozens of breads, including sweet loaves, and pizzas, along with many ways for using leftovers, from bread salads to bread puddings. There are a number of good artisan bread books available, but with its user-friendly recipes and readable text, this is recommended for most baking collections. Copyright 1999 Reed Business Information, Inc.