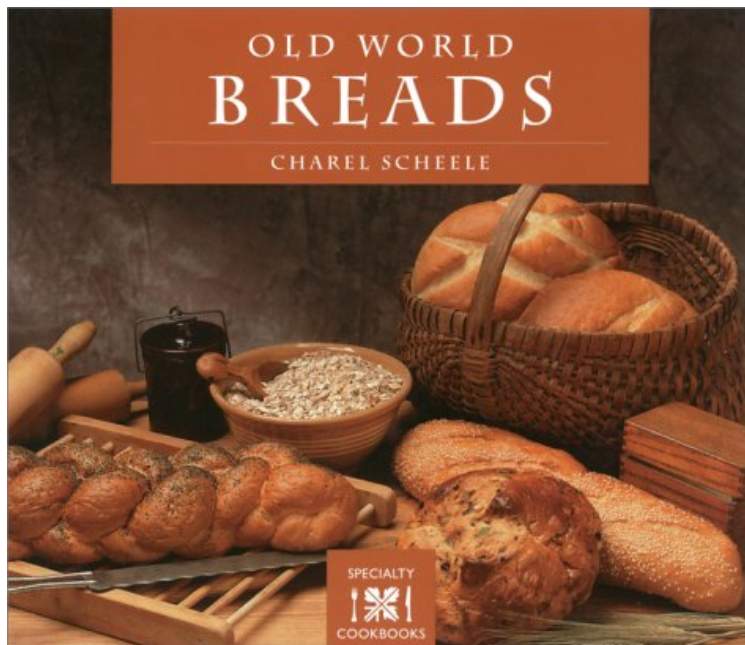


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## Old World Breads (Specialty Cookbooks)

*Charel Scheele*

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#1993088 in Books 1997-08-01 1997-08-01 Ingredients: Example Ingredients Original language: English PDF # 1 .39 x 7.03 x 6.00l, #File Name: 0895949024111 pages | File size: 47.Mb

**Charel Scheele : Old World Breads (Specialty Cookbooks)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Old World Breads (Specialty Cookbooks):

0 of 0 people found the following review helpful. Fun, interesting book with lots of delicious recipes. By TheScienceType This is a wonderful book, which I've owned for many years and recently bought for a family member who is just starting into bread baking. The opening details about breadmaking, ingredients, techniques and such are easy to understand and well written. The recipes themselves are varied and very tasty! Lots of options to suit all kinds of bread lovers. The recipes generally call for cake yeast, but that can be easily substituted with dry yeast (which I buy by the jar and it lasts longer in the refrigerator). I recently bought "Old World Breads and the History of a Flemish Baker," also by Charel Steele. He is a terrific storyteller and is passing along worthy bread recipes. Happy baking! 8 of 8 people found the following review helpful. Very good book By Meander This book is short and sweet. Most of the information is concise and practically laid out. The recipes are on one page and for such a seemingly small book, this has the most amount of recipes that I have found anywhere. I have tried about four of the recipes now, and all the breads were delicious. After a few recipes, you may want to alter some of the flavoring ingredients slightly but for the most part, this book can be relied upon for tasty, successful bread baking. 1 of 1 people found the following review helpful. This is a great little book By Lyn Soeder This is a great little book. I used to have it but loaned it to some "friend" who didn't return it. Had to have another one. Thanks!

Who can resist a buttered slice of warm crusty European bread with a bowl of soup on a wintery day? Or sinking their teeth into a fragrant rye or another home made whole grain bread right out of the oven? This book will help the experienced as well as the novice bread baker, as it has simple instructions to make the most delectable loaves. It also helps readers to get the brick oven effect from an ordinary oven. The introduction of the recipes for most of the white,

whole grain, rye, sourdough, sweet yeast breads and rolls describe their origin and suggest wonderful accompaniments to delight the palate.

From Publishers Weekly A former professional baker, Scheele offers tantalizing European-style bread recipes for home use. Some originated in his grandfather's bakery in Flanders, where light came from oil lamps and the only heat source was the ovens themselves. For example, Workman's bread, one of his grandfather's recipes, is an inexpensively made bran loaf that appealed to working folk. Scheele taps a variety of backgrounds and flavors here. Bulgarian buttermilk bread, Ukrainian herb bread, Scandinavian potato bread, dark Russian rye from the Baltics and Dutch sauerkraut bread are hearty and piquant. Sweeter creations include Dutch apricot loaf, apple-streusel bread, British date-walnut loaf, cinnamon-almond loaf and royal fruit bread. Cooks may want to test Scheele's trick to imitate a brick-oven effect: baking in a seasoned, red-clay, flower-pot saucer. Recipes are convincingly, although not obsessively, authentic; e.g., the stollens are not prepared in their classic shape. Those without previous bread-baking experience may need more support and details than the introduction and recipes provide. Illustrated. Copyright 1988 Reed Business Information, Inc.

From Library Journal A collection of recipes from an experienced Dutch baker. Scheele has adapted traditional European recipes for the American kitchen, providing history, background, and serving suggestions for each. Many are for hearty, substantial breads, but there are some unusual specialty breads and rolls as well. Larger and special collections will want the paperback edition. JSCopyright 1988 Reed Business Information, Inc.

About the Author The author, Charel Scheele has published 4 other books on the subject of bread baking. "More Old World Breads . . . and Soups Too", "Adobe Oven for Old World Breads", "Old World Breads from Your Bread Machine" and "Old World Breads and the History of a Flemish Baker". Now in his eighties he lives with his wife in New Mexico and still bakes bread as a hobby.