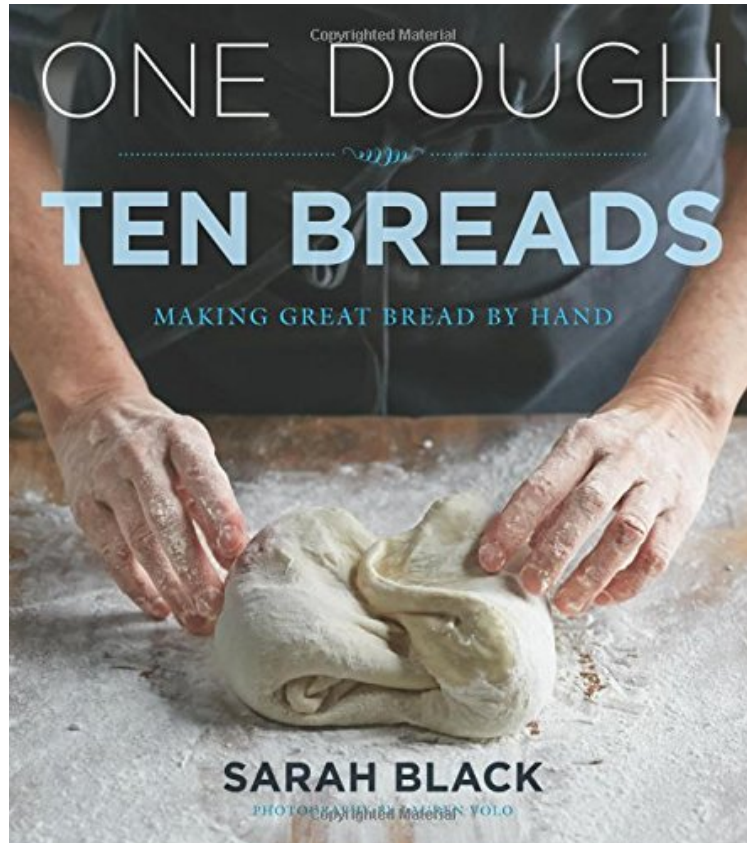


(Download) One Dough, Ten Breads: Making Great Bread by Hand

One Dough, Ten Breads: Making Great Bread by Hand

Sarah Black

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Sarah Black : One Dough, Ten Breads: Making Great Bread by Hand before purchasing it in order to gage whether or not it would be worth my time, and all praised One Dough, Ten Breads: Making Great Bread by Hand:

An introduction to making bread by hand, from one easy dough to ten classic loaves to infinite possibilities For anyone whorsquo;s ever wanted to bake homemade bread but doesnrsquo;t know where to begin, One Dough, Ten Breads is the answer: With just a few ingredients, onersquo;s own two hands, and this book, even a novice baker is well on the way to making artisan-style breads. Baking instructor Sarah Black starts with the simplest ldquo;plain whiterdquo; dough, then makes small changes to ingredients, proportions, and shapes to take the reader through ten ldquo;foundationrdquo; breads, from baguettes to ciabatta to whole-wheat pain de campagne to sourdough. Notes and teaching moments, shaping instructions, clear step-by-step photography, and additional recipes build on this foundation to create new and varied breads that will appeal to bakers of all skill levels, including: sandwich loaves, rustic country-style breads, dinner rolls, pizza and focaccia, crackers, and hearty breads studded with dried fruits, nuts,

seeds, or whole grains.