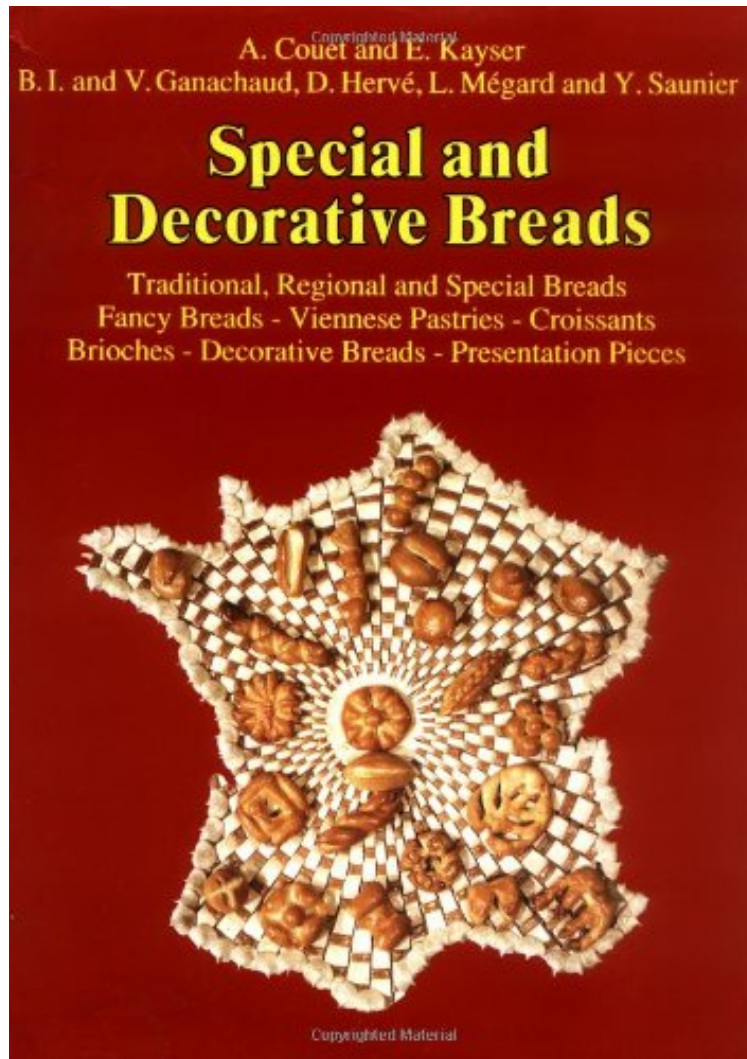


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Alain Couet, Eacute;ric Kayser
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10 of 10 people found the following review helpful. Top Quality Bread Book By James This is actually Volume Two in a series. The first volume is similar, of the same name, twice the price and out of print. This one is outstanding in that it contains a reasonable array of classic breads that are presented in an optimal format with beautiful color pictures, commentary and good organization. Although it may be a bit too detailed for the average home baker, if you follow the recipes and techniques exactly, you will get bread that looks like those shown in the pictures. The weakness is that it doesn't always explain how to achieve these results in a home environment. For instance, to achieve the shiny patina of the breads shown on the cover you need to inject steam at the start of the baking. Although there are a number of ways to do this at home, none are explained here (You can pre steam the loaf in a roaster in advance). Other techniques are available, but not here, for producing large irregular holes, a lasting crust, etc. For my taste, instead of a book about how to make such and such kind of bread, I would have rather had a book about how to achieve certain textures and patinas in bread baking in general. Nevertheless this is an outstanding book well worth the price, possibly the best on the market!

Cuisinsky, amateur bread baker out of supermarket self defense 0 of 0 people found the following review helpful. Good for Professionals - Excellent for every one who wants to go deeper into French bread making! By Ricardo Sousa I am not going to say much more, for the book is really good! This is not your typical "Cups" and "Spoons" measurement book. No! No! It is written by professionals for the professionals. This is the real deal! Strait to the point. Plain, and easy to understand, and to implement. Most important, if you a new beginner, or just an aficionado for bread making and food, even better! Covering all the techniques for the various French bread making with very good step by step photos, and charts. This book, among the other books titles, from the same collection series, is a must for professional Chef, Pastry Chef and Baker. For this reason I rate it 5 Stars. Highly recommended, value for money.

0 of 0 people found the following review helpful. Five Stars By Va little bit expensive but a good book

Volume 2 reviews the six basic doughs used to make bread figures, ribbons, flowers and much more and offers numerous examples of decorated breads and presentation pieces.

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