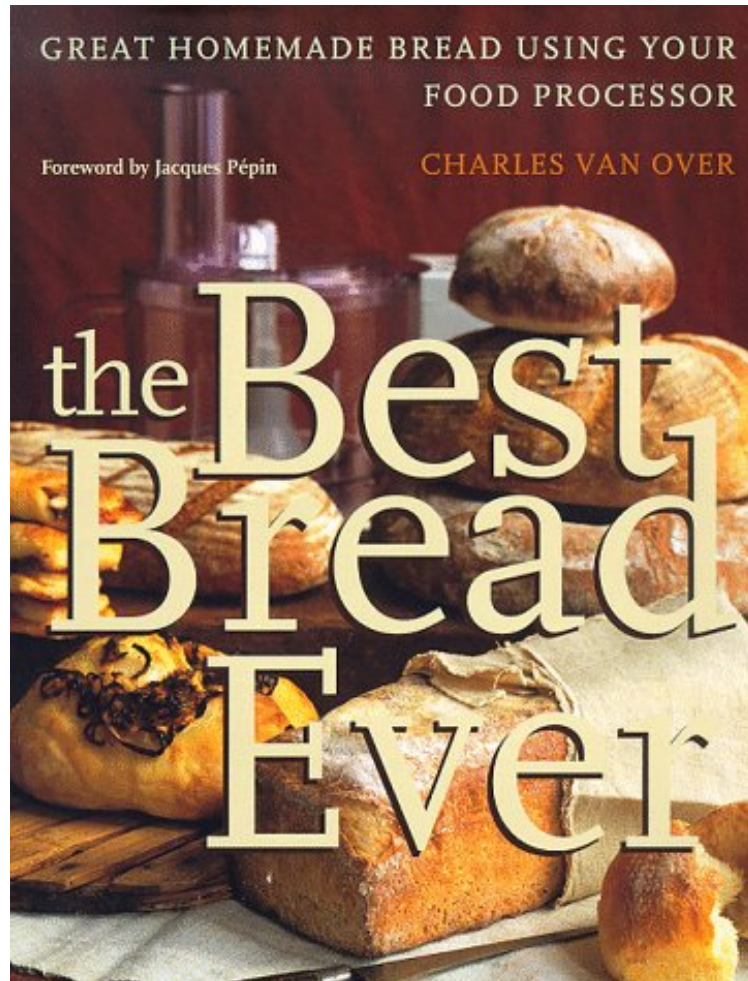


(Read ebook) The Best Bread Ever: Great Homemade Bread Using your Food Processor

The Best Bread Ever: Great Homemade Bread Using your Food Processor

Charles Van Over

**Download PDF | ePub | DOC | audiobook | ebooks*



DOWNLOAD



+

READ ONLINE

#504777 in Books Broadway Books 1997-11-03 1997-11-03 Original language: English PDF # 1 9.75 x 7.50 x 1.251, #File Name: 0767900324272 pages | File size: 27.Mb

Charles Van Over : The Best Bread Ever: Great Homemade Bread Using your Food Processor before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best Bread Ever: Great Homemade Bread Using your Food Processor:

1 of 1 people found the following review helpful. Food processor bread is so easy and this book makes it easier. By Customer I bought this book because it said that it was devoted to making the dough in the food processor and since I bought a new one for the holidays, I thought why not a book on the topic. I was surprised by the recipes, the science about the process as well as delicious recipes that this man came up with. This book is a keeper. If you like homemade bread buy a good food processor, one that holds 13 or 14 cups, an instant read thermometer, and a couple of good loaf pans and go to town. 0 of 0 people found the following review helpful. Buy this book for making food processor

French Baguettes and you will agree with me - it's the best bread you ever tasted! By L. Lief I know this will sound like a great exaggeration but this is one of the best purchases I ever made in my long life! Why? That's because I have been able to make perfect very crunchy baguettes with tasty chewy interiors EVERY single time I have followed Mr. Van Over's recipes. Following his recipes means using a kitchen scale for measuring the amount of flour instead of volume measuring cups. You should also a digital thermometer for measuring the temperature of the flour and water before kneading the dough and for measuring the temperature of the kneaded dough. No one I know has tasted better French baguettes than I have made following Charles' recipe! 0 of 0 people found the following review helpful. Just okay to have an idea about the bread recipes By Fabi Just okay to have an idea about the bread recipes but I can not follow the technics mentioned here ,as I just do not find them practical. Maintaining the temperature of the dough while kneading needs lots of patience and my dough always shows on higher side. Infact the water also turned out too much for these bread/pizza recipes. I have my bread dough proofing in the refrigerator ,hope it comes out as great as mentioned in the book, the power of retardation.

When Charlie van Over makes his bread, he breaks all the rules of classic bread baking. He doesn't proof the yeast. He uses cold water instead of warm. He mixes the dough in a food processor for forty-five seconds instead of kneading it by hand. He lets the dough rise in a cool place. The results? Perfect crusty-on-the-outside baguettes with texture, taste, and aroma. Light brioche with buttery crisp crusts and fluffy, saffron interiors. Chewy bagels with hardy, smooth crusts. A rich walnut loaf studded with nuts and scented with the full flavor of whole wheat. A homey cherry babka with a crunchy cinnamon sugar topping. How is this possible? Like many inventors, Charlie came across his technique by accident. At a party for Carl Sonthaimer, founder of Cuisinart, the company that first introduced the food processor to American home cooks, it was suggested to Charlie that he mix his dough in a food processor. Thus began several years of experimentation and, finally, a foolproof method for making perfect bread every time. Now you can re-create Charlie van Over's great bread for yourself. And what's even more amazing is that Charlie's is a hands-off, rather than a hands-on, method. Once the dough is mixed in the food processor, there's no kneading. Just place it in a bowl at room temperature to allow the flavors to develop. Have to run out suddenly for a few hours? No problem. Just put the dough in the refrigerator until you're ready. You won't have to keep baker's hours or become a professional to make wonderful bread at home. Once you've mastered the basic technique, the possibilities are endless. Fougasse, Ciabatta, Semolina Bread, pizza, Danish Twists, and even sourdough Olive Rosemary Bread and Idaho Potato Rolls. Have a favorite bread? Charlie even explains how to convert any recipe to The Best Bread Ever method. The Best Bread Ever provides easy-to-follow instructions for more than sixty breads, step-by-step photographs, helpful advice for troubleshooting your food processor, rich color photographs of Charlie's bread, and recipes for using bread in bread puddings, soups, and other dishes. As Jacques Peacote;pin says in his foreword, "Get your ingredients and equipment together and follow Charlie's remarkable method. You will never be without good bread again."

.com According to Charles Van Over, a food processor, an instant-read thermometer, and a baking stone are the only equipment essential to making the best bread you will ever eat. You also have to be willing to make a leap of faith, following his precise method meticulously: the bread dough must be made in a food processor that is run for exactly 45 seconds, and you have to use flour and water that produce dough with a temperature of 75-80deg; Fahrenheit. Check the book for the other six rules of Van Over's system and see if you agree that the results are stunningly good. To assure clarity, the recipes provide U.S. measures by volume and weight as well as by metric measures. This versatility makes the book transportable around the globe, though its recipes are designed to work with American flour and other ingredients. The type is large and easy-to-read, which is most helpful when following the many steps involved in making bread. Color photos provide inspiration, while progressive shots in black and white demonstrate important steps in some of the recipes. You'll find directions for making bagels, sourdough, and breads enriched with milk, butter, or eggs, including Alsatian Kugelhopf and Cheddar Pepper Brioche with Sun-Dried Tomatoes, as well as Van Over's baguette, Semolina Bread, and a Presentation Loaf that is specially inscribed or decorated. If you have ever made bread with poor results, The Best Bread Ever will help you break through to the results you dream of. From the Publisher "This will give those unfortunate millions who do not live within whiffing distance of Charlie van Over's kitchen a taste of the real thing. For some years now I have been trading commodities such as wine, caviar, and rare spices from the East for a few crusts of his truly wonderful bread. Everyone eats bread--but anyone who really cares about what they eat will want this book."--Morley Safer, 60 Minutes "I have been addicted to Charlie van Over's wondrous bread for twenty years and, as a restaurant critic, his baguettes have been the touchstone by which all others are judged."--Bryan Miller, former New York Times restaurant critic "Charlie van Over's bread technique has changed my life--making bread has become an easy, enjoyable routine, and my bread has become the best in town."--Mark Bittman, award-winning author of Fish From the Inside Flap When Charlie van Over makes his bread, he breaks all the rules of classic bread baking. He doesn't proof the yeast. He uses cold water instead of warm. He mixes the dough in a food processor for forty-five seconds instead of kneading it by hand. He lets the dough rise in a cool place. The results? Perfect crusty-on-the-outside

baguettes with texture, taste, and aroma. Light brioche with buttery crisp crusts and fluffy, saffron interiors. Chewy bagels with hardy, smooth crusts. A rich walnut loaf studded with nuts and scented with the full flavor of whole wheat. A homey cherry babka with a crunchy cinnamon sugar topping. How is this possible? Like many inventors, Charlie came across his technique by accident. At a party for Carl Sontheimer, founder of Cuisinart, the company that first introduced the food processor to American home cooks, it was suggested to Charlie that he mix his dough in a food processor. Thus began several years of experimentation and, finally, a foolproof method for making perfect bread every time. Now you can re-create Charlie van Over's great bread for yourself. And what's even more amazing is that Charlie's is a hands-off, rather than a hands-on, method. Once the dough is mixed in the food processor, there's no kneading. Just place it in a bowl at room temperature to allow the flavors to develop. Have to run out suddenly for a few hours? No problem. Just put the dough in the refrigerator until you're ready. You won't have to keep baker's hours or become a professional to make wonderful bread at home. Once you've mastered the basic technique, the possibilities are endless. Fougasse, Ciabatta, Semolina Bread, pizza, Danish Twists, and even sourdough Olive Rosemary Bread and Idaho Potato Rolls. Have a favorite bread? Charlie even explains how to convert any recipe to The Best Bread Ever method. The Best Bread Ever provides easy-to-follow instructions for more than sixty breads, step-by-step photographs, helpful advice for troubleshooting your food processor, rich color photographs of Charlie's bread, and recipes for using bread in bread puddings, soups, and other dishes. As Jacques Pépin says in his foreword, "Get your ingredients and equipment together and follow Charlie's remarkable method. You will never be without good bread again."