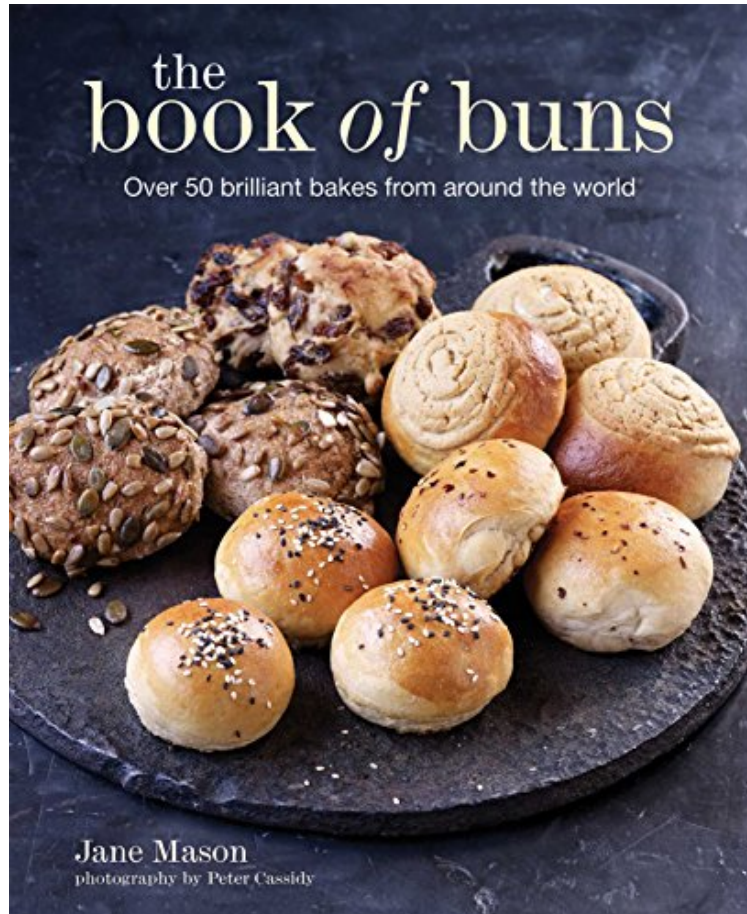


(Library ebook) The Book of Buns: Over 50 brilliant bakes from around the world

The Book of Buns: Over 50 brilliant bakes from around the world

Jane Mason

DOC | *audiobook | ebooks | Download PDF | ePub



[Download](#)

[Read Online](#)

#1183175 in Books Ryland Peters Small 2013-10-10 2013-10-10 Original language: English PDF # 1 9.25 x .4 x 7.50l, 1.65 #File Name: 1849754357160 pages Ryland Peters Small | File size: 28.Mb

Jane Mason : The Book of Buns: Over 50 brilliant bakes from around the world before purchasing it in order to gage whether or not it would be worth my time, and all praised The Book of Buns: Over 50 brilliant bakes from around the world:

2 of 2 people found the following review helpful. It also does a very good job of explaining technique which is very important to ...By CA Rhodes I bought this book as a relatively inexperienced baker. In an effort to avoid factory food, I started making the bread for my family. I found out that making rolls was more suitable to our needs. I can bake them in the weekend, put them in the freezer and during the week my family can just pull out what they need per day out of the freezer. Always fresh bread. The book is full of fabulous recipes! It also does a very good job of explaining technique which is very important to any baker especially a new one. A friend and I were so enthusiastic over the book that we decided to bake our way through the entire book and started a facebook group where we do just that along with many other happy bun bakers! 0 of 0 people found the following review helpful. Was expecting more By Lili I have an obsession with buns and was expecting lot more recipes from this book. The buns I was looking for were not in the book. 0 of 0 people found the following review helpful. Great shaping! Looks complicated but have proven easy to

...By MyKitchenInHalfCupsRecipes have been spot on. Great shaping! Looks complicated but have proven easy to execute.

Legend has it that buns were developed to enable poor people to buy bread with dignity. Dignity for the buyer; who could not afford a loaf and for whom it was either humiliating or impossible to buy just a slice or two; and dignity for the bun; which was sold with its crust and crumb beautifully intact, a small piece of perfection to be shared as graciously as a big loaf. Whatever their history, we can find buns in just about every country in the world. There are sweet buns and savory buns; steamed buns and baked buns; stuffed buns and plain buns; buns for special occasions and buns for every day. Take a journey around the world and explore bun culture in depth with Jane's delicious, foolproof and fun recipes.

About the Author Jane Mason is a baker, writer, and social entrepreneur. She set up Virtuous Bread in 2010 to teach people to make and learn about good bread and also teaches baking in prisons, schools and care homes for the elderly. Jane divides her time between her home in London, her husband's home in Mexico, and her native Toronto, Canada.