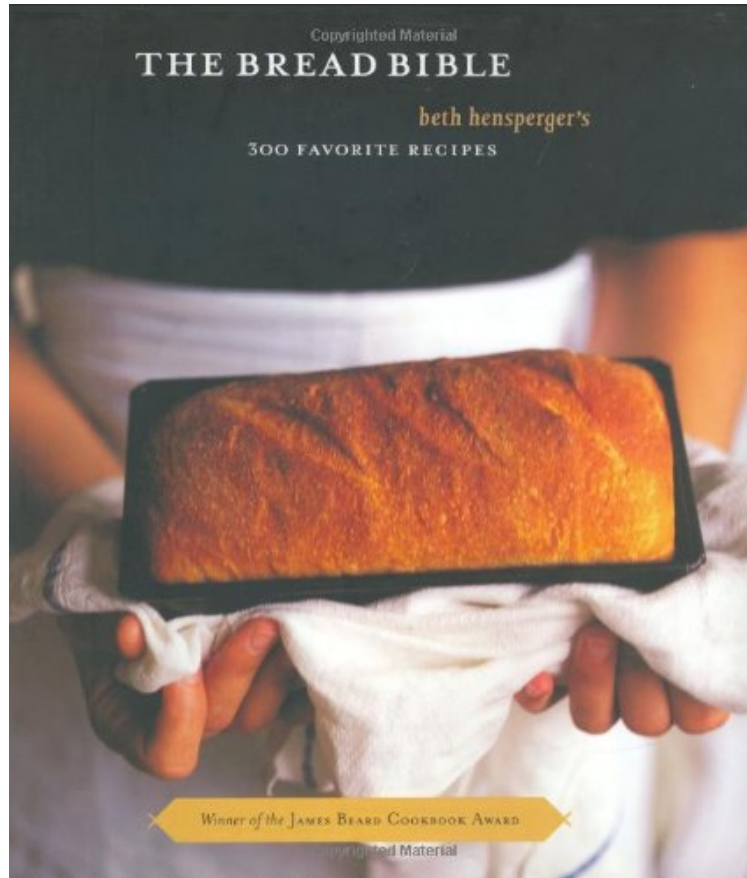


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The Bread Bible: Beth Hensperger's 300 Favorite Recipes

Beth Hensperger

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Beth Hensperger : The Bread Bible: Beth Hensperger's 300 Favorite Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Bread Bible: Beth Hensperger's 300 Favorite Recipes:

4 of 4 people found the following review helpful. Not for the beginner
By Ann S Bolter
I thought this would help in my efforts to learn bread making. Sadly It was way over my head. Some of the ingredients are only available through online purchase for my state.
8 of 8 people found the following review helpful. recipes measurements are inaccurate
By workerb
I tried 3 different recipes and had trouble with all of them-ultimately I was able to make them work, but...a recipe for hot cross buns had about half the amount of flour needed, and yields were off.
3 of 3 people found the following review helpful. Excellent!
By Kelly Lougee-Ordner
I had not made bread using yeast because I felt it was way over my head. But when I went in for surgery and was recovering at home I decided to tackle bread making. The Bread Bible was an excellent tool and the information was invaluable. The author writes and describes in a very easy to follow format. I do wish there were more pictures/illustrations but I tackled many of the breads in the book and now consider myself a bread maker!

The last word on every kind of bread imaginable, *The Bread Bible* is the one baking book no kitchen should be without. A trusted authority on baking, Beth Hensperger has brought together hundreds of time-tested recipes, both classic and intriguingly original. *The Bread Bible* represents the cream of the crop culled from her substantial repertoire of recipes. It covers all the traditional favorites from airy wheat to savory rye, plus regional specialties from around the world, extravagant pancakes, golden brioches, flatbreads, focaccia, pizza dough, sourdough, dinner rolls, dessert breads, strudels, breakfast buns, herb baguettes, peasant breads....Name your favorite specialty, *The Bread Bible* offers a foolproof, step-by-step, easy-to-follow recipe for it. Busy cooks will also appreciate the excellent selection of recipes for bread machines and food processors. Nothing says home like fresh bread warm from the oven, and until now, no book has offered so many delightful ways to say it.

weighing almost as much as a small child, Beth Hensperger's *The Bread Bible* contains 300 recipes, plus slice after slice of baking wisdom. Hensperger certainly knows her bread: she is the author of several other yeasty numbers, including the mouthwatering *Bread for All Seasons* and the feisty *Breads of the Southwest*. Her Bible features simple, basic breads, such as White Mountain Bread, French Bread, and an Old-Fashioned 100 Percent Whole-Wheat Bread, as well as fancier breads such as Brown Rice Bread with Dutch Crunch Topping and a tangy Anadama Bread with Tillamook Cheddar Cheese. Not forgotten are scones, biscuits, pizzas, croissants, waffles, muffins--and even coffee cakes. As can be expected from such a hefty, all-encompassing volume, many breads demand the skills of agile and able bakers. *Crescia al Formaggio*, an aesthetically pleasing savory cheese bread, requires scrupulous time-keeping and copious amounts of elbow grease and patience. Of course, the rewards are high. Happily, many other loaves can be whipped up in a bread machine, and are equally satisfying. An Old-Fashioned Oatmeal Bread using Irish oats makes everything good with the world with its rich, nutty texture. Hensperger's sweet treats are also a delight--the Blueberry Gingerbread works wonders with vanilla ice cream, and won't take up your whole day slaving over a hot stove. Although *The Bread Bible* would have benefited from color photographs to tease the taste buds, Hensperger's latest ode to bread will still prove invaluable for both new and seasoned bakers. --Naomi Gesinger
From Publishers Weekly
Longtime San Francisco resident, cooking instructor and author (*Bread for All Seasons*) Hensperger offers a compelling and innovative collection of bread recipes for contemporary home bakers. With a significant nod to classic yeast breads, her extensive repertoire includes basic white, whole-wheat and rye loaves, sour starters, savory main-dish breads, even dessert and quick breads?just to name a few. Staunchly adhering to her philosophy that "breadmaking is nothing more than a series of sequential steps executed in a predictable order," she presents step-by-step instructions with great finesse and clarity. Where applicable, Hensperger provides useful addendum notes, divulges invaluable "Baker's Wisdom" baking tips and offers creative recipe variations (e.g., Cornmeal Brioche and Basic Pizza Dough). Taking into account busy schedules and state-of-the-art baking equipment, Hensperger devotes two end chapters to breads made with food processors and bread machines. For those who feel daunted by the prospect of baking bread, Hensperger encourages and inspires with a "breadmaking is for everyone" ethos and easy, vibrant prose infused with obvious passion for her craft. Copyright 1998 Reed Business Information, Inc.
From Library Journal
Hensperger, an experienced teacher and author of numerous books on bread, has gathered her all-time best bread recipes in this impressive collection. She begins with an authoritative but very approachable introduction to all aspects of bread making, from chemistry to ingredients. The recipes that follow range from classic French bread and rustic Pain de Campagne to pizzas, tortillas, and other flatbreads to muffins and even pancakes. With its delicious array of breads and thorough recipe instructions that will encourage even novice bakers to try their hand, this is recommended for all baking collections. Copyright 1998 Reed Business Information, Inc.