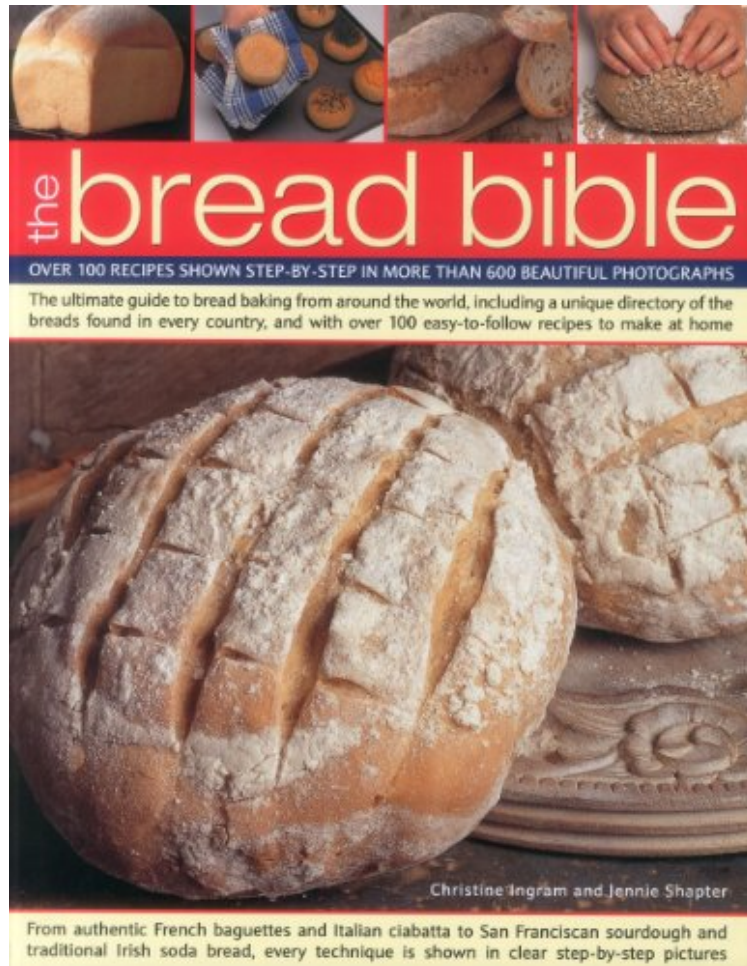


[E-BOOK] The Bread Bible: Over 100 recipes shown step-by-step in more than 600 beautiful photographs

The Bread Bible: Over 100 recipes shown step-by-step in more than 600 beautiful photographs

Christine Ingram, Jennie Shapter

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Christine Ingram, Jennie Shapter : The Bread Bible: Over 100 recipes shown step-by-step in more than 600 beautiful photographs before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bread Bible: Over 100 recipes shown step-by-step in more than 600 beautiful photographs:

7 of 7 people found the following review helpful. One of my all-time favorite bread booksBy JoanneI bought the earlier softbound version of this book, loved it. Then shortly after, this one came out. I realized that there would be overlap of some of the same recipes along with some new ones, I didn't care. So the main difference between this book and the former is that--the same recipes along with more new ones. I loved the first book so much, I had to get the newer, hardbound one. So here is my review of the first book which basically gives the same review for this one.----- You will find breads from all parts of the world and more common ones including pita and English muffins, holiday

bread, crumpets, etc. Lots of pics, all in color, on every single page, and multiple photos at that. Each recipe has a pic and most have 'how to' illustrations as well. The recipes are approachable and don't have a huge list of ingredients or instructions; and the instructions stick to one page or less. The recipes make use mostly of bread flours, but included are whole wheat, barley and buckwheat flour and cornmeal to name a few. Most amazingly, there is nutritional info at the bottom of the page for each recipe--listed are calories, carbs, sodium, fat, cholesterol, fiber, etc etc.. What bread book does that for you?The only negative I have is that All but a few recipes use FRESH yeast. There is nothing anywhere giving conversion measurements of active or instant yeast to fresh yeast. I have never used fresh yeast nor is it easy to find. I checked other bread books and sites online and found that you cut back on dry yeast about 2/3, some sites say 1/2, so it's an experiment in progress. Most of her bread recipes in this book use 15g of FRESH yeast; I have now found that 2 tsp. of dry yeast is the perfect amt. for me to use as a swapout conversion. I am surprised that this is the only area the author ignored when everything else was done up to the nines, considering that yeast is not a small part of breadbaking. Yet, A scant few recipes DID use dry, not fresh, yeast--why the switch? No idea. Despite that, this book makes up for this oddity in many more positive ways.I have tried several recipes so far and all are keepers. Made the Pane al cioccolato (chocolate bread); it proofed in the time the book said. Very easy to make and tasty to eat. Today made the Poppy Seed Roll. To die for. Makes a HUGE, long loaf on only 3 cups of flour. I made the poppy filling a day ahead to make it even easier. I couldn't be happier with the results. The "Buchty" from Poland/Germany came out like clouds, soft and delicate pull-apart rolls. I experimented and put pearl sugar on top of some, left others plain. They work well as either a snack/dessert roll or a dinner roll that way. I even messed up on one of the process steps and after rebounding from that snafu, STILL had great results. That speaks volumes. I had never heard of this one before, but b/c it has a beautiful illustrative photo like every other recipe, it called my name. I made the French Dimpled Rolls, got rave reviews and easy. Today I made the Italian rolls ready to go, easier still. These last 2 recipes are a good way to start. However, there is a typo. Says it makes 16 rolls, it should say 12. And they refer to 4 different ways to shape the rolls, there are only three given. So this is obviously a mistake, but forgivable errors in my book bc it doesn't effect the outcome. There are not just yeast breads in here. There are recipes for tortillas, cornbread, breadsticks, piadine, Virginia Spoon Bread, rotis, pooris, chapatis, naan (uses yeast), lavash, and others. This may well be in the top TWO of my fave bread books, and I have about 10 of them now.0 of 0 people found the following review helpful. Can't Go WrongBy Virginia WaldronLots of great recipes and background. Both metric and imperial measurements are provided. Excellent photos. Clear instructions. Excellent book for the novice and experienced baker.0 of 1 people found the following review helpful. I will say that it looks fairly straight forward and easy to follow with photos and step by step instructionsBy JensenI have not had a chance to make any of the recipes at this time, so I can't really give the recipe book a fair review. I will say that it looks fairly straight forward and easy to follow with photos and step by step instructions. The author also gives the reader historical information about the breads of different regions of the world, so it is informative. I would recommend it and give it a try.

There is something truly wonderful about freshly baked bread. This comprehensive cookbook is both an illustrated guide to the breads of the world and a practical bread-making manual, with over 100 recipes for delicious home-made loaves of all kinds.This book begins with a fascinating introduction to the history of bread and bakers. A section on yeasts and leavening opens the techniques section, which describes, in an easy-to-follow photographic format, the basics of bread-making from mixing dough to baking the loaf. A round-up of useful equipment, from baking pans to bannetons, completes the section. The comprehensive reference guide that follows is a fantastic visual catalogue of the breads of the world. Organised by country, each entry includes fascinating background information such as how the bread is baked, its history, its shape and flavour and the type of flour used.There are breads from almost every country in the recipe section too. Over 100 recipes and variations have been tested and adapted where necessary so that you can bake them easily at home. Illustrated step-by-step instructions take you through each stage of the preparation and there is a photograph of every finished bread, so that you can see what you are trying to achieve.Whether you'd simply like to identify an unusual bread or want to try your hand at baking a classic loaf, this volume is an essential addition to your kitchen shelf - it is not only the definitive cook's reference guide to the breads of the world, but a comprehensive technical handbook and an enticing and inspiring recipe resource.Over 100 traditional bread recipes and variations from every corner of the world, from northern Europe and the Mediterranean to India and the AmericasFeatures an fully illustrated reference guide to the different breads of the world, with fascinating information on their history as well as how each bread is baked, its shape and flavourOver 600 colour photographs, both step-by-step instructions and glorious pictures of the finished breads, show clearly what you are aiming for at every stageIncludes recipes for classic breads such as Italian ciabatta, Irish soda bread and San Franciscan sourdough as well as less well known breads such as Portuguese corn bread and Syrian onion breadA detailed step-by-step techniques section explains every stage of the bread-making process from mixing and kneading to glazing and baking, and offers advice on using automatic bread-making machinesIncludes nutritional information for every recipe

About the AuthorJennie Shapter is a full-time food writer and home economist who specializes in cooking food for

photography. In the early part of her career, Jennie spent a number of years working as chief Home Economist for several major food manufacturers, where she developed her considerable baking skills. She has written many cookery books, including Perfect Patisseries; The Country Cookbook; and The One-Pot Clay Pot Cookbook and The Ultimate Bread Machine Cookbook (both Lorenz Books). Christine Ingram left a career in financial and consumer journalism to pursue her keen interest in food and cooking. After several years as a food editor for Woman magazine, Chris became a full-time writer and author, contributing articles to many women's and special interest magazines. Christine has travelled extensively, always on the lookout for exciting and unusual recipes. Her other books include Cooking Ingredients, Risotto, Sensational Salads, and The Inspired Vegetarian (all Lorenz Books), and Soups, Chowders, Consommés and Broths, and Greens, Beans, Roots and Shoots (both Southwater).