

The Bread Book

Linda Collister, Anthony Blake

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Linda Collister, Anthony Blake : The Bread Book before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Bread Book:

1 of 1 people found the following review helpful. Pass it by, not worth your time or your money if you are an experienced baker
By Theresa H. This book just wasn't what I thought it would be. I thought there would be better bread recipes but it is a compilation of many cooks recipes so it is disappointing, not what I thought. No I would not recommend this if you are an experienced baker. If you are just learning to bake bread you might garner something from this book.
3 of 3 people found the following review helpful. Best Bread Book Ever
By D. Williams I love this book. It really taught me how to bake bread. Now, I can modify almost any recipe to make it work the way the recipes in this book work. Also, I have made most of the recipes and they have all turned out very well. I actually buy a couple of these books every year at Christmas and give them to friends and family as presents. All of them have used the book and they rave about it too. If you are interested in learning how to make bread but don't have much experience, this is a GREAT book. If you do have lots of experience and don't need much help - this book is still wonderful because it has a wonderful variety of recipes. Excellent book. Wish I could give it 6 stars!
10 of 11 people found the following review helpful. Great bread
By Erin I just baked the basic loaf from this book and it was excellent for so little effort and time. The photos are surprisingly useful. Whereas other books often reserve photos for the finished product, this one shows many of the steps as well and attempts to show the appropriate consistency of the dough. The only problem I have found is that there are references to incorrect pages throughout the book. For example, in the sourdough chapter the text refers you to page 176 for instructions on how to keep a starter for longer than a few days

but that page is a series of recipes for sweet icings and fillings. I know of at least one other similar mistake without really looking for them. If the information is important (like how to keep a starter going) you can normally locate it using the index.

As grains are recognized as the foundation of a healthy diet, bread's popularity continues. Now, even the most novice of bakers will feel confident using this richly-illustrated book containing easy-to-follow instructions and step-by-step color photographs. Recipes from around the world feature a wide variety of breads.

.com Linda Collister is devoted to bread making. The Bread Book, which features her recipes for loaves from all over the world, exemplifies her commitment to her subject but without the rigidity and complication--or oversimplification--of similar works. Calmly, and taking into account every possible bread-making contingency, she explains how to produce a variety of breads, from basic sandwich loaves to ciabatta. But it's the photos--more than 300 of them--that set this book apart. For example, the basic loaf recipe is accompanied by 22 detailed shots, showing every preparatory step from crumbling yeast to slashing the loaf before baking. Amateur and practiced bakers alike will welcome this careful illustration of a process that relies so much on visual cues. In addition to covering basic, flat, and quick breads, Collister offers chapters on such specialty loaves as fruit, nut, and savory breads (cheese and onion loaf), celebration breads (panettone and challah), and sourdough, rye, and enriched goods (babas, savarins, and Aberdeen butteries, a delicious Scottish breakfast roll). The Bread Book is so comprehensive and the recipes so tempting that it's unfortunate to note that it is compromised by inaccurate quantity conversions and a repeated typographical glitch that obscures ingredient requirements in several recipes. Collister states that a cup of flour (no distinction is made among types) equals four ounces rather than about five, the standard equivalent for white flours. Thus, for example, 6 cups of white bread flour is stated as equivalent to 680 grams, while actual measurement shows it to weigh 822 grams--a difference of about 5 ounces. The cup or gram measure as given is, therefore, unreliable. But readers aware of these problems may still want to consult the book for its instructive photos and the other useful information it provides. --Arthur Boehm "The secrets of international four-star chefs and local bakers." --Publishers Weekly