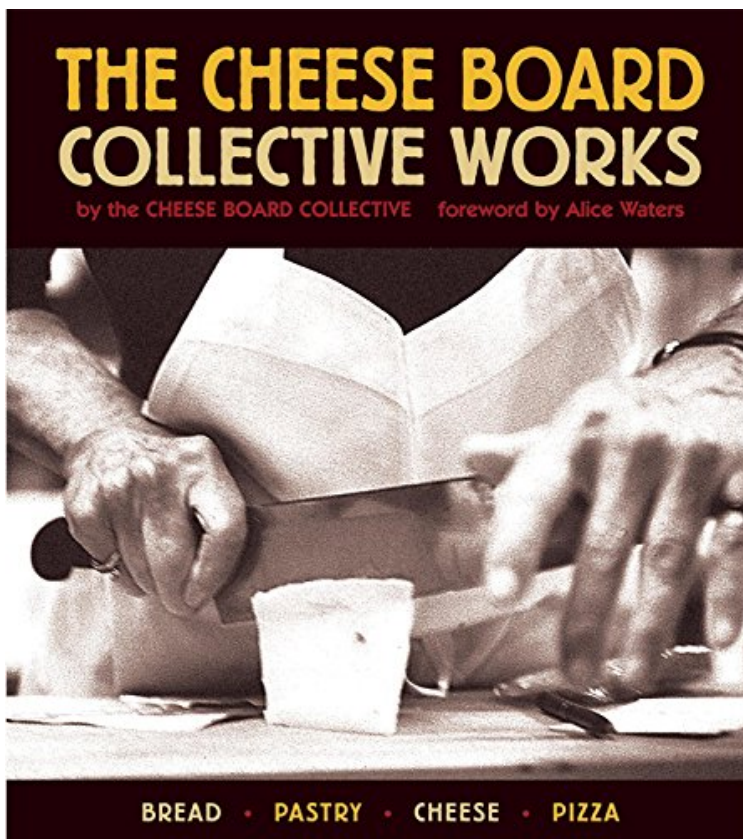


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The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza

Cheese Board Collective Staff

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Cheese Board Collective Staff : The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cheese Board: Collective Works: Bread, Pastry, Cheese, Pizza:

1 of 1 people found the following review helpful. This is one of the best cookbooks that I ownBy CustomerThis is one of the best cookbooks that I own. The bakery from where these recipes come from is in my neighborhood and after eating many of the items whose recipes are in the book I was delighted to find that I could purchase the book. I have had a weakness for their Cherry Corn Scones and when I tried the recipe I was delighted that they turned out so well. The directions are excellent especially for making the yeast breads. If you love baking a variety of pastries, cookies and breads with easy, helpful directions then this is a great book to own.0 of 0 people found the following review helpful. Five StarsBy cynthia wrightGreat ideas and stories with recipes.0 of 0 people found the following review helpful. My bread bibleBy PolynI love this book. All the recipes I've made from this book worked out great. It has tons of bread (sweet and savory recipes) plus a lot of info about the bakery, how a collective works, and cheese. Let's not forget about the cheese :)

From the enormously popular Berkeley cheese shop and bakery, a collection of 150 classic recipes along with a history of the store and a cheese primer, all accompanied by 50 photographs.The Cheese Board was there, a hole in the

wall with a line out the door, before Chez Panisse was so much as a gleam in my eye. When the restaurant was conceived, I wanted it to be in North Berkeley so the Cheese Board would be nearby, because I knew I would be among friends.-Alice Waters, from the Foreword

When a tiny cheese shop opened in Berkeley, California, in 1967, there was little hint of what the store-and the neighborhood-would grow into over the next 30 years. The Cheese Board became a collective a few years later and Chez Panisse opened across the street, giving birth to one of the country's most vibrant food neighborhoods, the epicenter of California's culinary revolution. Equal parts bakery, cheese store, pizzeria, and gathering place, the Cheese Board is a patchwork of the local community, where a passion for good food runs deep. **THE CHEESE BOARD** presents over 100 recipes for the store's classic breads, pastries, and pizzas, along with a history of the collective and an extensive cheese primer.

From the Trade Paperback edition.