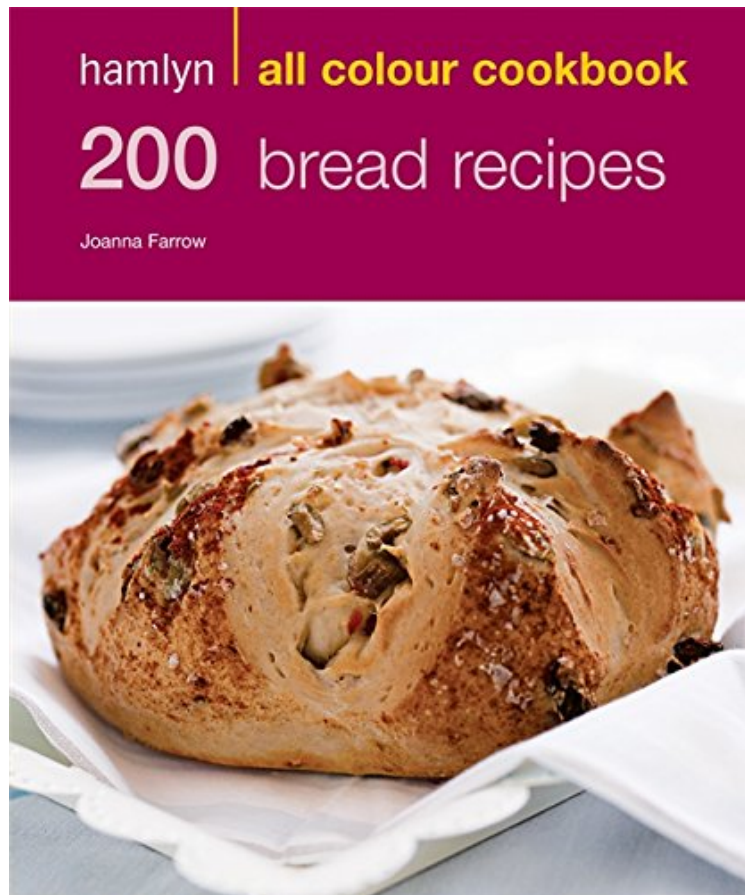


[Download free ebook] 200 Bread Recipes: Hamlyn All Colour Cookbook

200 Bread Recipes: Hamlyn All Colour Cookbook

Joanna Farrow

**Download PDF / ePub / DOC / audiobook / ebooks*



DOWNLOAD



READ ONLINE

#4754053 in Books Hamlyn 2009-08-03Original language:EnglishPDF # 1 6.73 x .63 x 5.59l, 1.10 #File Name: 0600619338240 pagesHamlyn | File size: 33.Mb

Joanna Farrow : 200 Bread Recipes: Hamlyn All Colour Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised 200 Bread Recipes: Hamlyn All Colour Cookbook:

1 of 1 people found the following review helpful. Hamlyn All Colour Cookbook 200 Bread RecipesBy ZB WonderWomanI'm not sure why I purchased this book, just glad that I did. Even with the conversion issues from UK to US standard, it's an impressive bread book. Mostly recipes for bread machines, but they work equally well without. And lots of variations, which I appreciated as well. Most of all, I love the smaller volume; perfect size for the rarely used 'spice shelf' under cabinets.Would I buy it again? Yup, as a gift. Problems? Nope. What I liked? It makes sense. There's not a lot of empty chat that sucks up space so as to lead one into believing they've gotten a great deal more than they have. As promised, it's a straight forward volume of bread recipes that deliver excellent breads without a bunch of hocus-pocus nonsense. Easy to read recipes that are easy to prepare and bake. A great little book, this!0 of 0 people found the following review helpful. Hamlyn All Colour Cookbook 200 Bread RecipesBy SpikeyVery good - easy to read and lovely pictures. Also like the size of the book, not too big to have out when cooking.0 of 0 people found the following review helpful. A great book whether you have a bread machine or not!By FranciscabI bought this

book a while ago, even though I don't use a bread machine anymore. When I first looked into it I didn't realize that it was the recipes were supposed to be made in the machine rather than by hand but I was so inspired by the them that I decided to buy it anyway After all, if you know the principles of baking bread by hand you can solve the lack of details and adapt the recipes. If you are not that experienced just Google similar recipes, for example, Rye Bread and you know how much water you should add, how much yeast and how long to bake it. It is a pity that Joanna Farrow didn't think of including the information needed to bake by hand? It wouldn't have taken much space anyway. The few recipes I have tried have worked out very well, so no problems there and I hope to be trying a lot more. I am going through a very difficult period in my life and cooking has helped me keep a sane mind, also because then I make sure that I eat too. And sharing what I cook with people has helped me make a lot of friends. Most of these recipes don't use expensive ingredients. There are also recipes for cakes (something that is not mentioned in the title and it should be) and also gluten free-breads. All in all I think that this is a book worth buying. I have great books on bread making but unfortunately they are in my house in France, so the fact that I bought this little book got me baking bread again!

Enjoy homemade bread from your bread machine every day with this cookbook featuring 200 mouthwatering recipes.

About the AuthorJoanna Farrow is a food stylist and cookery writer. She has worked on a number of magazines and has written a diverse range of cookery books for Hamlyn including her own series of ingredient- and recipe-specific cookbooks such as Fish, Sauce, Pasta, Tart, Preserve and Chocolate.