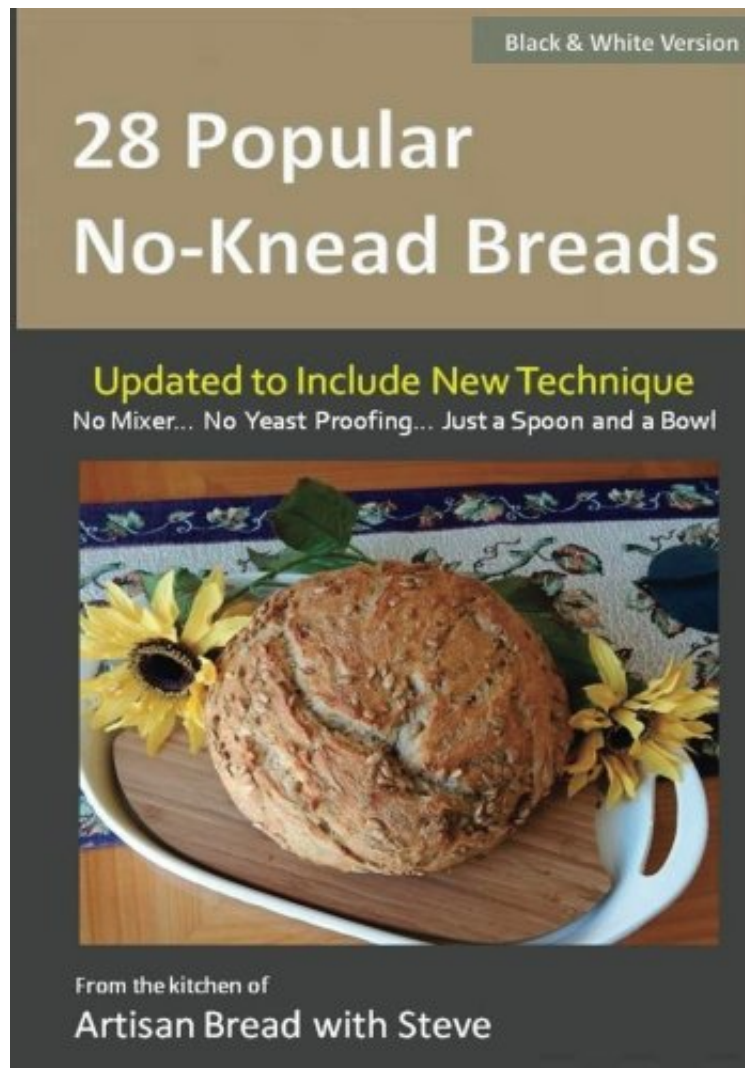


[Ebook pdf] 28 Popular No-Knead Breads (BW Version): From the Kitchen of Artisan Bread with Steve

28 Popular No-Knead Breads (BW Version): From the Kitchen of Artisan Bread with Steve

Steve Gamelin

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Steve Gamelin : 28 Popular No-Knead Breads (BW Version): From the Kitchen of Artisan Bread with Steve before purchasing it in order to gauge whether or not it would be worth my time, and all praised 28 Popular No-Knead Breads (BW Version): From the Kitchen of Artisan Bread with Steve:

2 of 2 people found the following review helpful. Steve's book is money well spent. By Customer I purchased this book about a year ago. I happened across Steve's YouTube videos and decided to give it a try. I love to bake and this sounded too easy to be true. Believe me, it was money well spent ! Steve's easy to read recipes are a breeze to follow and the results are actually amazing ! You just mix the dry ingredients together, add water, stir it up and then cover it

and let it rest. The dough makes itself ! And, the breads are delicious !!! I actually bought this book, a cast iron Dutch oven and the clay vessel for my sister as a Christmas present. She makes bread at least 4 times a week and could not be happier ! Steve's recipes also lend themselves to experimentation. You can add nuts, dry fruit and just about anything you want into the batter. I especially like the ciabotta bread recipe. I build a brick pizza oven in my back yard and use it to bake the bread with the residual heat. AMAZING !!!! If you like bread, and are looking for a no-brainer, this is it. Steve's book will be a book you will hand down to your kids. Treat yourself. You're worth it !!! 0 of 0 people found the following review helpful. Easy and tasty By J. M. Cornwell I first came across Steve Gamelin's books on YouTube. I tried one and I love the results. Fresh bread every day and all I need to do was mix together the ingredients and let them do their thing overnight. That was more than a month ago and I have made fresh bread several times a week ever since. As with all recipes, I add my own touches and Steve's books make it easy to try different recipes. Even so, I still had my own variations, though I don't need many variations since the recipes in the books are wonderful. My favorites are the wheat and rye breads. Took me a while to figure out how to add seeds without them falling off but one loaf of bread was all it took. I also tried the 8-grain whole-grain bread and I like it for a change of pace. I've also tried the oatmeal which is wonderful except I don't have the honey. To me, bread is yeast, salt, water, and flour. I try to limit sugars except for what occur naturally. As I said, my favorite part of the recipes is being able to mix up the ingredients, set them out in the microwave overnight, and get up the next morning and a loaf of bread. It's difficult waiting 10 minutes to give the bread time to cool down enough to cut and eat but not too difficult. Fresh hot bread every day or every few days and my life is complete. It's the simple things that make life good and Steve Gamelin's recipes make life simple with good bread. What's not to like? 6 of 6 people found the following review helpful. Super book By grannyp This book has been a lifesaver, I am 76 and kneading is really hard work and I do not like bread machine breads shape. Since I discovered I had month old bread that had not spoiled I quit buying storebought bread. Not only is this an easy to make bread but it tastes great, and I know just what went into it. there are also great utube demo links for almost everything. Try it.....

This is the ideal bread cookbook for the newbie; the first timer; the future baker; because I will show you how to make bread in a glass bowl with a spoon; without dusting the counter with flour or touching the dough with your hands. It's called the "hands-free technique". It uses the principles of a bread machine; without the bread machine. There are three basic methods for making bread; - Knead by hand; the most common method. - Bread machine; very popular, but your loaf will have a silly little paddle in the bottom. - No-knead; a method in which Mother Nature does the kneading for you. This cookbook uses the "no-knead" method. The advantages are; - No kneading; Mother Nature does the kneading for you. - No yeast proofing; instant yeast doesn't require proofing. - No special equipment (no mixer, no bread machine); entire process is done in a glass bowl with a spoon and spatula, and can be baked in a wide variety of baking vessels (bread pan, uncovered baker, skillet, preheated Dutch oven, etc.). - Only 4 ingredients (flour, salt, yeast and water); to which other ingredients can be added to make a variety of specialty breads. There are two methods for making no-knead bread; - Traditional; proofs for 8 to 24 hours. - "Turbid"; ready to bake in 2-1/2 hours. This cookbook will start by teaching you how to make no-knead bread using the traditional method, then "Turbid" method, because the traditional method is more popular and a little easier. No-knead bread can be bake in a variety of baking vessel; - Bread pan; the #1 baking vessel for bread - Dutch oven; ideal for baking a round loaf (boule) - Long covered baker; ideal for baking half loaves and long loaves. - Poor man's Dutch oven; combines the ease of baking in a bread pan with the principles of baking in a Dutch oven. This cookbook starts by showing you how to bake no-knead bread in a bread pan; it's easy and safer than working with a hot Dutch oven. Then we will expand our use of baking vessels to include the Dutch oven, covered baker, and "poor man's Dutch oven" (PMDO). What makes this cookbook different from others is; - "Hands-free technique"; a new and innovative technique that uses the handle end of a plastic spoon to manipulate the dough (like a dough hook) after which the dough goes straight from the mixing bowl to the baking vessel (bread pan, etc.) without dusting the work surface with flour or touching the dough with your hands. - "Roll-to-coat"; an innovative technique that coats the dough ball with flour in the mixing bowl. No more sticky dough. When the dough comes out of the bowl it will be easy to handle if you wish to divide the dough into portion to make baguettes, rolls, etc. - "Poor man's Dutch oven"; new and innovative technique which combines the ease of baking in a bread pan with the principles of baking in a Dutch oven. Step by step, this cookbook will take you on a journey you will love and enjoy. Thanks - Steve This is a popular cookbook; it's an excerpt from "My No-Knead Bread Cookbook". It is intended for those who only want a portion at a lower cost. It is available in both ebook and paperback (color and BW) to suite everyones budget. And it has been updated to include new recipes and technique.