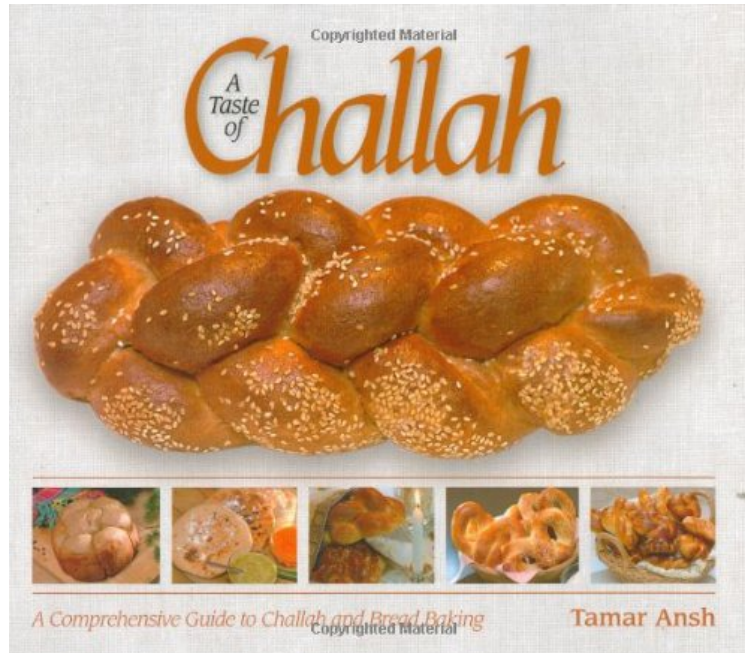


A Taste of Challah

Tamar Ansh

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Tamar Ansh : A Taste of Challah before purchasing it in order to gauge whether or not it would be worth my time, and all praised A Taste of Challah:

0 of 0 people found the following review helpful. WIFE'S REQUEST By Fabio Knoploch She borrowed from a friend to start making her own challa. A couple of weeks afterwards she really made an effort and managed to bake an amazing challa for our Shabbos. Thanks for her persistence and, in my opinion, also this book. Really well edited, with a lot of images and rich explanations. The only problem is the metric system, which, for us in Brazil is totally different. 1 of 1 people found the following review helpful. Great challah baking book By Akiva Feinstein This was a gift for my wife and she loved it. Although she is a very experienced challah baker, this book had a lot of tips and ideas that were new. I think that she told me that this book really uses only one basic challah recipe which is a good one, but go to the author's web site and you will get a lot more that are not in her book. Highly recommended. To learn more about challah baking, and to hear shiurim on other women's topics check out listenandlearntorah.com. 0 of 0 people found the following review helpful. Five Stars By Customer Love it...

Many find the task of making their own bread, and more specifically, of making their own challah, to be intimidating and difficult. A Taste of Challah brings the lost art of home challah and bread baking back to where it is meant to be - in the home. Far more than just another cookbook, A Taste of Challah is a guide, containing within it everything you need to know about the topic of challah and bread baking. Clear instructions and step-by-step, full-color photos will help you successfully master each recipe. This book goes far beyond tasty challah; you can sample breads from around the world. There are recipes included for Kubana, Rye and Flax Seed Bread, Oatmeal Raisin Bread, Saluf, Bagels, Hot Pretzels ... and much, much more. Try them, and enrich your home with the aromas and tastes of both past and present.

Replete with numerous tips and sound advice, *A Taste of Challah* ensures that all your bread baking will come out perfect and tasty ... every single time.

About the Author Tamar Ansh is an author, recipe developer, and food columnist, with more than 15 years of creative baking and cooking experience. Her food articles have appeared in major Jewish publications around the globe. This is her fourth book