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Adobe Oven for Old World Breads: Bread Cook Book

Charel Scheele

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BREAD COOK BOOK



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Charel Scheele : Adobe Oven for Old World Breads: Bread Cook Book before purchasing it in order to gage whether or not it would be worth my time, and all praised Adobe Oven for Old World Breads: Bread Cook Book:

4 of 4 people found the following review helpful. You can do a little betterBy SamboThis is not a bad book. It provides a simple design for building an adobe oven. That said, I think a far better purchase is "Build Your Own Earth Oven". Much more detailed, and much more creative.19 of 23 people found the following review helpful. Great recipes and easy to followBy Joy CampbellJust received the book today, and read through it. The book is quite easy to read. I've been looking at several clay and masonry books, and really like this one. It even gives directions on building

an adobe oven, which I really would like to do (but, in the middle of winter, in Wisconsin, that isn't going to happen). I'm planning on making it a school project with my homeschooled daughters this next summer. I was hoping there would be a few more pictures on showing how to put the oven together, but, I think I can figure it out. The recipes really have got my attention and can't wait to try them out, too. 0 of 0 people found the following review helpful. Informative and concise By wizard All you need to construct your own, exactly what I wanted, is easy to read and follow, complete, even has a few recipes...thank you

Who can resist the wonderful crusty breads baked at exclusive specialized small bakery shops? The joy of these handcrafted and horno baked goods can be yours with an adobe brick oven built right in your backyard. This will be a sensation in your neighborhood, and for your guests at your outdoor garden parties. Charel Scheele made the instructions simple and easy to follow on a step-by-step basis, with pictures to guide you. Included are also tantalizing bread recipes. You will find the mystery taken out of the sourdough and how to be successful in making starters and baking flavorful and delicious old fashioned loaves. In addition there are recipes for delightful flat and sweet breads as well as rolls.

About the Author Charel Scheele was born into a Dutch family of bakers and learned the craft not only by practice at his family bakeries but also by attending and graduating from two different European schools for professional bakers. He also was the recipient of many awards for his baked goods.