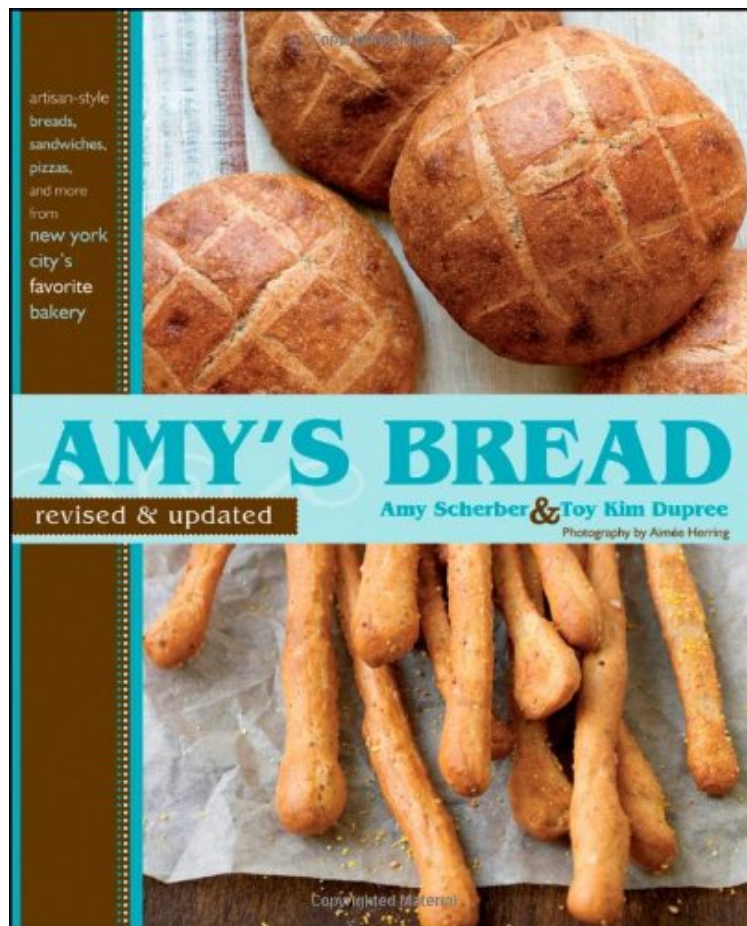


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Amy's Bread, Revised and Updated: Artisan-style breads, sandwiches, pizzas, and more from New York City's favorite bakery

Toy Kim Dupree, Amy Scherber
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Toy Kim Dupree, Amy Scherber : Amy's Bread, Revised and Updated: Artisan-style breads, sandwiches, pizzas, and more from New York City's favorite bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised Amy's Bread, Revised and Updated: Artisan-style breads, sandwiches, pizzas, and more from New York City's favorite bakery:

19 of 19 people found the following review helpful. Needed a great sourdough bread recipe...By A. CyprychAmy's Bread turned up when I was searching for recipes for sourdough. My first batch just came out of the oven, and it is heavenly. I made the Tangy 24-Hour Sourdough because of a sourdough craving I've been having. Note that this is clearly indicated to be one of the more invovled recipes and not for beginners. It is a long process, especially the first

time when you have to make the starter. Ignoring Amy's suggestions that beginners start with easier recipes, I decided to dive right in and make the sourdough. The instructions are excellent, and my loaves of sourdough came out golden brown, crispy on the outside and soft as can be on the inside. They are even better than I imagined, especially for my first time baking bread. I recommend getting a sourdough starter (like King Arthur Flour's) and then building up Amy's White Sourdough Starter, Rye Sourdough Starter, and Rye Salt Sour Starter from there. You'll need to get a good stock of ingredients that you may not have, as Amy recommends organic flours, such as organic rye, that you may not be able to find in your local grocery. I also needed to purchase some crocks to store the starters in the refrigerator. My Tangy 24-Hour Sourdough process actually took about a week from when I received a sourdough starter from KAF. The time was needed to build up the proper starters, and then to feed them and make sure they were active before baking. I was skeptical and didn't think bread I made at home would satisfy my craving for San Francisco sourdough, but I have been totally floored by the bread I just tasted.

2 of 2 people found the following review helpful. If you've got the time, this is your bread-baking cookbook. By Hypermom I first came across Amy's Bread in a food magazine sometime in the 90's. The title of the article was something like "Today is a Bread Baking Day." I kept the article, and, every Christmas season, I'd make her Rosemary and Olive oil bread. It is just wonderful. Then during our last move, the article got lost, so I hunted for a replacement, and found the original edition of this book. Yes, the recipes require time. (And forethought: Most require a starter.) Yes, they require a lot of water, but she talks about this in the book. And yes, you really need to pay attention to the steps. And, yes, some of the recipes are just not workable in a home kitchen. I consider myself a decent baker, but have never baked a truly satisfactory wheat loaf from Amy's recipe. But I've found this book to be both inspiring and educational. I read as avidly the suggestions on keeping bread as I have the recipes. I've gotten heavily involved in my career since I found that first article, so I don't spend as much time in the kitchen as I once did, but every so often I need a bread-baking day, and this book is the first one off the shelf.

Note: Book number two is Nathalie Dupree's Great Meals for Busy Days with a wonderful sour cream and chive bread that can be adapted to a bread machine.

1 of 2 people found the following review helpful. Top Bread Book. By perrymasonry Ditto as to the other reviewers as to the pros and cons about this book--the 3 to 5 star reviews. I recently added this book to my large library of bread books. After reading the introductory section, which was excellent, I decided to try the french baguette. Since some of the ingredients were not in my kitchen I had to purchase them ie the absorbic acid. Yes the dough was wet. I decided to use my bread machine for the knead. However, when it came to the final shaping I did not find the dough difficult to work with. I placed the shaped dough in a couch for the final rise and then slid them onto my Chicago Metallic Baguette pan. The results were excellent and I was very happy with the results on the first try as my baguette had nice big holes in the interior and a somewhat rustic crust, not completely smooth. This book is excellent as it provides several measurements for each recipe, so the book can be universal to those not using the US type measurements ie cup, teaspoon, etc... Reading through several of the recipes I found the instructions clear and concise and enjoyed reading the notes for the recipes. This book offers a wide range of breads, from straight dough, sourdough to whole wheat breads, in addition to other recipes. I find this book a nice addition to my bread baking library. As I go through the book I will update my review.

This guide to artisan bread-baking, fully updated in a new edition, provides information on making breads at home for a fraction of the store-bought cost, and includes basic bread baking techniques and the required ingredients and equipment.

.com Amy's Bread is a legendary New York institution that serves some 50,000 customers every month and supplies bread to more than 300 restaurants and stores daily. Long out of print, Amy's Bread shares Amy Scherber's recipes and techniques for everything from basic loaves to artisan breads. Now fully revised and updated, this full-color edition includes more than fifty recipes for home bakers at every level of experience. Amy's Bread starts with the basics like Big Beautiful White Pan Loaf and French Baguette before progressing to more complicated recipes like Whole Wheat Sandwich Bread with Oats and Pecans and Semolina Bread with Apricots and Sage. But there's more here than just bread--recipes for pizzas, sandwiches, and sweet treats are also included.

A helpful introduction covers basic bread baking techniques, starters, ingredients, and equipment; 130 full-color photos illustrate bread shaping and scoring techniques, as well as photos and personal stories that reveal the inner workings of the bakery; Artisan breads can cost \$5 or more at the market; this book lets you make them at home for just a fraction of the cost. Whether you've just discovered the joy of bread baking or you've been doing it for decades, this revised classic will keep your oven hot for years to come. Recipe Excerpts from Amy's Bread, Revised and Updated Maple Walnut and Fig Bread Goat Cheese and Roasted Vegetables on a French Baguette Big Beautiful White Pan Loaf From the Inside Flap

Since 1992, Amy's Bread has served up New York City's best handmade breads, feeding more than 55,000 loyal customers each month and supplying many of the city's finest restaurants and food shops. Lovingly made using traditional, centuries-old methods from the heart of Europe, Amy's breads astound customers with their rich, complex flavors and crusty, chewy textures. This beautifully illustrated update of the classic Amy's Bread cookbook lets you make Amy's hearty, satisfying breads in your own kitchen. Here

you'll find Amy's favorite and most popular recipes, as well as the baking tips and techniques you'll need to create loaves that live up to the highest expectations, with ideal textures, surprising flavor dimensions, and picture-perfect results. Amy and her executive pastry chef Toy Kim Dupree explain the essentials of bread-making in careful detail, from using the most wholesome and fresh ingredients, to setting up your kitchen with affordable, effective equipment, to managing the moisture of your dough, kneading it properly, and shaping perfectly imperfect loaves. They've also included a very thorough but easy-to-understand chapter on starters to help every bread baker understand the best way to leaven their loaves. If you're a first-timer, you can start by mastering basic techniques with simple breads like Big Beautiful White Pan Loaf, French Baguette, and Cinnamon Raisin Bread. Then move on to more complex breads like Country Sourdough Boule, Whole Wheat Sandwich Bread with Oats and Pecans, and Semolina Bread with Apricots and Sage. Satisfy your sweet tooth with brioche and specialty breads like Chocolate Cherry Rolls and Autumn Pumpkin Bread with Pecans. Once the oven has cooled, there's even a sandwich chapter to help you put your breads to the best use with meats, cheeses, and vegetables that pair perfectly with your favorite breads. With more than fifty recipes—covering sourdoughs, ryes, semolinas, sandwich breads, pizza crusts, focaccias, and sweet treats—you'll find recipes here for every taste and every level of experience. You'll also find photos and personal stories that reveal the inner workings of the bakery. Whether you've just started baking or you've been doing it for decades, Amy's Bread lets you discover the pure joy of creating heavenly handmade breads that rival the world's very best—without going all the way to New York City. From the Back Cover "Bread goes to the very roots of life, and its ingredients are the most elemental. Rain, sunshine, and healthy soil to grow the wheat; human hands to harvest, mill, and turn the grain to flour; water captured in reservoirs, which moistens the flour; yeast, which occurs naturally around us in fermenting fruits and starches; and salt from the earth and the sea are the basic ingredients. These, along with the warmth of the baker's hands, his or her strength, skill, and passion, and a fiery hearth, are all that are needed to make this simple yet incredible food." —From the Preface