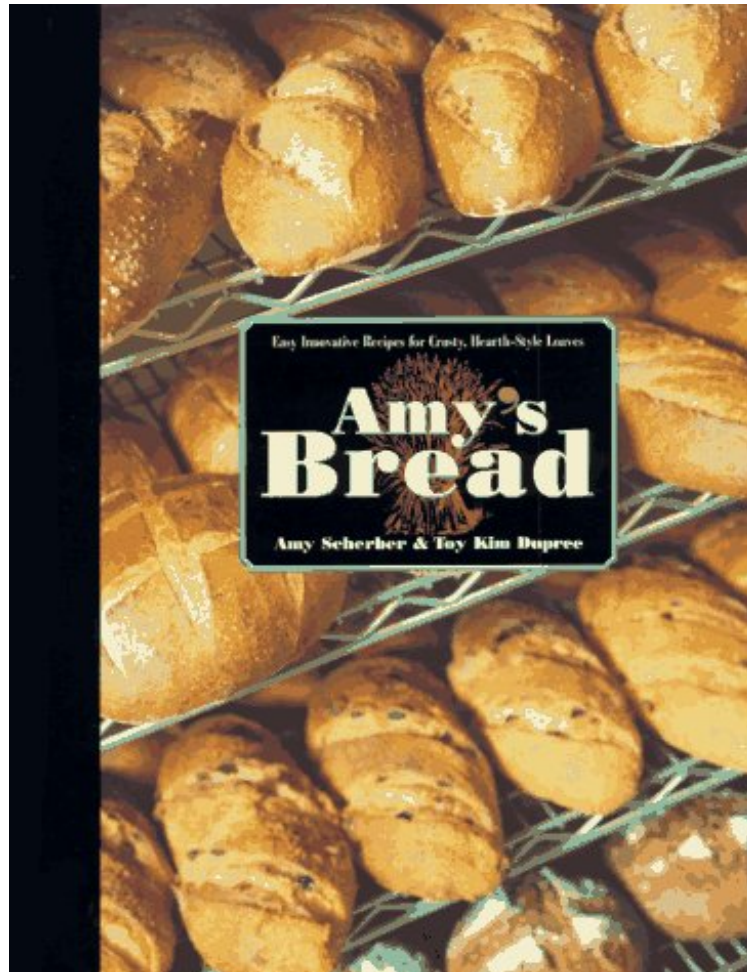


[Read free] Amy's Bread

Amy's Bread

Amy Scherber, Toy Kim Dupree
*ePub | *DOC | audiobook | ebooks | Download PDF*



[Download](#)

[Read Online](#)

#1266800 in Books Cookbooks 1996-04Ingredients: Example IngredientsOriginal language:EnglishPDF # 1
.89 x 8.77 x 11.271, #File Name: 0688124011196 pages | File size: 33.Mb

Amy Scherber, Toy Kim Dupree : Amy's Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Amy's Bread:

0 of 0 people found the following review helpful. Very good condition.By Lin ZVery informative and inspiring book. Very good condition.0 of 0 people found the following review helpful. Five StarsBy TinkerbellGreat price and exactly as hoped!0 of 0 people found the following review helpful. Yum!By lefsesmomLots of good recipes.

Crunchy-crustured baguettes, robust rustic boules, sage and apricot-studded golden semolina loaves, chewy olive and thyme sticks, exotic and meltingly delicious chocolate buns... Does this sound like a bakery built in heaven? Closer. It's heaven on earth. It's perfect bread from Amy's Bread, New York's favorite bakery. At Amy's, bread-struck New Yorkers line up daily at Amy Scherber, Toy Dupree, and Amy's staff turn out dozens of miraculous breads each morning. Wars are fought over which bread is her best. Is it her black olive fougasse, generously filled with two types

of robustly flavored olives? It is her semolina, studded with black sesame seeds? Or is it Amy's rosemary bread, rich and aromatic with olive oil and fresh green rosemary? Any way you slice it, with **AMY'S BREAD**, you'll learn to bake a universe of these heavenly breads right here on earth in your own kitchen. The results are sophisticated enough for a professional but the steps are simple enough for the most timid baker. Amy's hearth-baked, artisan breads are a joy to bake at home. Her techniques result in superior breads with less kneading time. The slow cool rises maximize flavor development, and make it easy to fit bread baking into a busy work schedule. Cozy up your kitchen with the smell of warm, toasty bread baking in your oven.