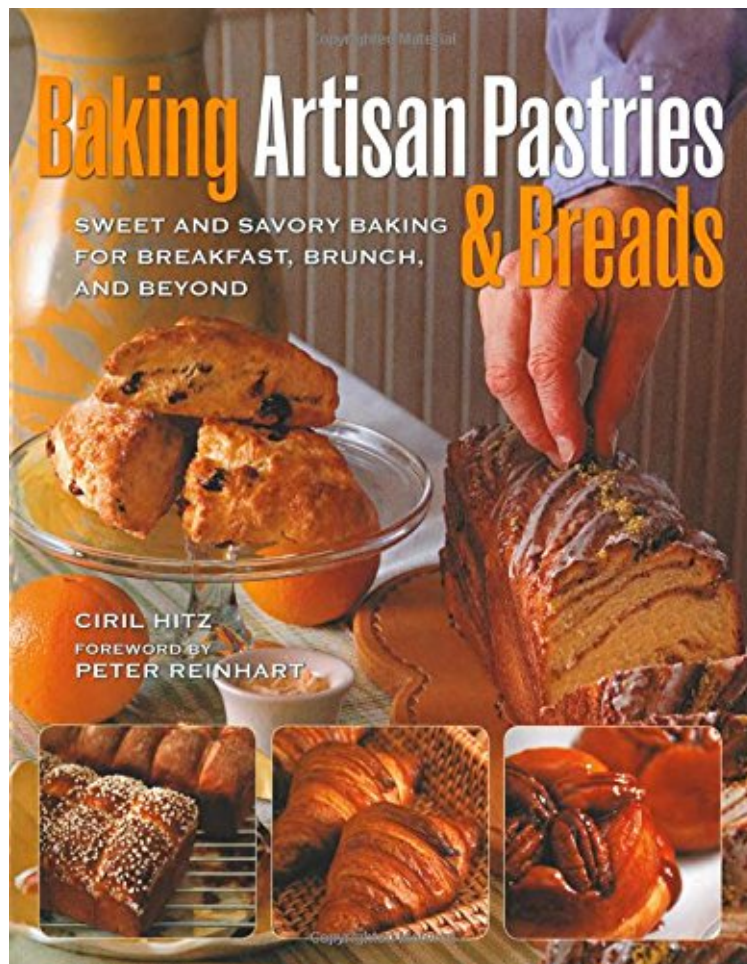


(Library ebook) Baking Artisan Pastries Breads: Sweet and Savory Baking for Breakfast, Brunch, and Beyond

## Baking Artisan Pastries Breads: Sweet and Savory Baking for Breakfast, Brunch, and Beyond

*Ciril Hitz*

*ePub | \*DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



+

READ ONLINE

#776634 in Books Crestline 2012-02-01 Original language: English PDF # 1 10.00 x 8.25 x 1.00l, 1.95 #File Name: 0785829059176 pages | File size: 49.Mb

**Ciril Hitz : Baking Artisan Pastries Breads: Sweet and Savory Baking for Breakfast, Brunch, and Beyond** before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Artisan Pastries Breads: Sweet and Savory Baking for Breakfast, Brunch, and Beyond:

2 of 2 people found the following review helpful. Stop scrolling, here it is! By Deby This is a much better book than I had expected. I am an intermediate bread baker, have huge success, but have been making bread for just a year. I have made many recipes, and types of bread. This book touches into many type of baking with flour, but doesn't obsess over too many recipes of a kind. If you want to buy one good book, that you could start in the front and bake right through to the last recipe, this is your book. Huge selection of recipes, and you will have a vast education by the time you work through it. It is a pleasure to look through, and I feel each and recipe with be a go to for my kitchen. Was pleasantly

surprised when I opened it. Great everyday book. Hats off to author. WONDERFUL for the beginning baker, but inclusive to more experienced bakers looking for a wide variety of recipes. 10 of 10 people found the following review helpful. Excellent Book for At-Home Artisan Bakers By Phil Hartley This is an excellent book for the more advanced home baker. The collection of recipes provide a wide range of interesting and unique end products. The instructions are fairly easy to follow and, for the more difficult techniques, there is an accompanying DVD that shows how to perform the activity. I would highly recommend this book to anyone who wants to increase their pastry skills. The savory scones made with bacon, caramelized onions and gruyere are amazing! However, beware! There are a lot of typos in ingredient amounts which I think were introduced by the editor. My recommendation is to use only the weight measurements, not the volume ones. Also, note that the temperatures given are for a convection oven. If, like me, you have a conventional oven, the author recommends increasing the temperature by 20 - 40 degrees. 5 of 5 people found the following review helpful. Wonderful Resource for Sweet Savory Breads, etc By perrymasonry About the Hardcover version: I purchased the harcover version that was recently released February 2012 and is identified as a reprint. The hardcover version does not come with the DVD, although the picture has for this item states "Bonus DVD Video Inside." I contacted when the copy I received did not include the DVD as I thought there was an error. sent out a replacement and this copy did not include the DVD. When I spoke with a live person at unfortunately he did not seem to comprehend. I decided to just keep the hardcover as Hitz has numerous videos on YouTube. Now to the book's substance: The book is wonderful. it covers yeast and leavened sweet and savory breads and pastries. Hitz gives wonderful information about the ingredients. Such as the differences between Eurpoean and American butter. The discussion for laminated doughs is also well written and I found it helpful making the crossiants on page 140. I also had success with his pumpkin muffin recipe which I added chocolate chips and the ginger scones. The recipes are well laid out and the step by step photos are excellent. Hitz book is a wonderful addition to any cooking library.

Never settle for store-bought pastries and breads again! With Baking Artisan Pastries and Breads as your guide, your day can begin with hearty, delicious treats -- baked fresh from your own oven. Begin with a few everyday ingredients and a hankering for home baking, and you end up with a kitchen full of artisan-quality muffins, scones, quick breads, donuts, and more. The home-baking movement is ever-expanding, a subculture full of people hungry for knowledge culled from the professional community. Simultaneously, the professionals are seeking out masters from previous generations, as well as new frontiers of information, to expand their skills. Baking Artisan Pastries and Breads meets all your pastry and bread baking needs, from Mixed-Berry Muffins that are ready within the hour to Chocolate Croissants and decadent Lemon Brioche Donuts. Along the way you'll learn how to select kitchen equipment, choose high-quality ingredients, and master mixing and shaping techniques.

.com This is a stand-alone book and does not include DVD. About the Author Ciril Hitz is the Department Chair for the International Baking and Pastry Institute at Johnson Wales University in Providence, Rhode Island. He was selected as a Top Ten Pastry Chef in America in both 2007 and 2008 by Pastry Art Design magazine. He is frequently seen on The Food Network and has been featured on the NBC's The Today Show. His work has graced the pages of numerous magazines and the interiors of exhibition halls and museums, including COPIA in Napa, California. He is author of Baking Artisan Bread.