

(Read ebook) Bread: Delicious Recipes for Italian Favorites

## Bread: Delicious Recipes for Italian Favorites

*Academia Barilla*

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**Academia Barilla : Bread: Delicious Recipes for Italian Favorites** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread: Delicious Recipes for Italian Favorites:

2 of 5 people found the following review helpful. very disappointingBy eastereggcoming from a cooking academy I would expect a lot better. to begin with, the book is very tiny and most of the recipes are not even Italian. this book should go into the trash bin. I would be embarrassed to even print a book like this. I will not purchase another book unless there are customer reviews.0 of 0 people found the following review helpful. Not really worth buying! Better book on bread out there...By FranciscaI bought this little book quite cheap and to be honest after reading it from cover to cover I wonder why I bothered, I really do! Because it is a book of the Academia Barilla one thinks that it will be a state of the art thing but nothing is less true. This is a truly lazy book. Some of the recipes are exactly the same, just you add other herbs or spices buthellip; does one need page after page of that or just a tip on the side telling us that we can use other herbs or spices? The photos are really nice but the explanations in the recipes don't always match the

photos and anyway, I found some of the explanations difficult to follow. All in all, maybe if you are a true beginner this book will be useful, if you are not there are better books out there. I really wonder why they botheredhellip; I would also have liked the recipes to be for 500g of flour because most home cooks won't be using 1 Kg of flour, at least not for a first attempthellip; now I have to scale down all recipes!

However you slice it, there's nothing as satisfying as bread! And when it's Italian bread, you're talking wonderfully textured ciabatta, light brioche, hearty breadsticks, and warm, fragrant rolls in a dozen flavors, sweet and savory. To make your own, you'll find 40 of the best authentic Italian recipes for bread in this handy little cookbook from Barilla. Yes, you can bake real Italian bread at home. These traditional recipes give you tried-and-true instructions for successful results whether you're making a simple flat bread or flaky croissants. A complete listing of recipes appears on the Table of Contents tab, but here are just a few to inspire you... Bread Triangles with Radicchio Treviano Parmigiano-Reggiano Rolls Walnut Cannoli Rosemary Crackers Potato Loaf From Academia Barilla: renowned for promoting Italy's culinary tradition Cherished recipes in a dozen little cookbooks you'll cherish! Created for Italian food lovers, the Great Little Cookbooks series is a collectable library of a dozen pocket-size cookbooks featuring authentic recipes. Now you can cook with recipes that have been treasured and handed down for generations and put into practice today by Italy's best chefs and finest cooking school instructors. If you like Bread ndash; there's a lot more to love for every kind of cook! Each cookbook in this series features 40 fabulous recipes focused on a different Italian specialty? antipasti, breads, desserts, fish, meat, pasta, pizza, salads, sauces, side dishes, soups, and vegetarian cuisine. Try one and you'll want to collect the entire series. It's a economical way to build a fabulous library of authentic Italian cooking, all from the most trusted name in Italian cuisine, Academia Barilla.

About the AuthorACADEMIA BARILLA, founded in 2004 in Parma, one of the most distinguished capitals of Italian cuisine, is a center of great professionalism and talent that is exceptional in the world of cooking. It promotes Italian culinary art, protecting the regional gastronomic heritage and safeguarding it from imitations and counterfeits, while encouraging the great traditions of the Italian restaurant industry. Academia Barilla organizes cooking classes for culinary enthusiasts, distributes the best Italian products, and spreads Italy's gastronomic culture through publications like this one that recount the unequalled riches of the country.