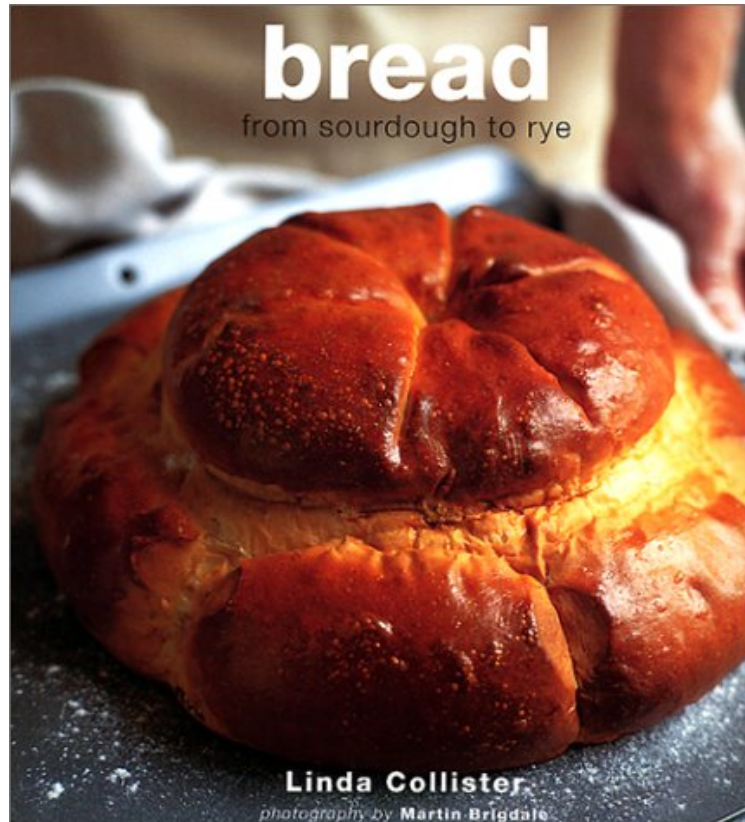


[Ebook free] Bread: From Sourdough to Rye

Bread: From Sourdough to Rye

Linda Collister

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Linda Collister : Bread: From Sourdough to Rye before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread: From Sourdough to Rye:

0 of 0 people found the following review helpful. BREAD HUMMMMMMMMMMBy Rita MaceroniTHIS IS SMALL AND FANTASTIC BOOK FOR THE JUNIOR BREAD MAKER AND THE SENIOR MAKER.SIMPLE AND EFFECTIVE I REALLY ENJOY IT.MAC4 of 5 people found the following review helpful. This book will enable anyone to achieve perfect breadsBy MartinAs a keen experienced amateur chef I have occasionally over the years tried turning my hand to bread baking, but with discouragingly poor results. However about 3 months ago I began scouring the internet for information; downloading various recipes plus notes on using the correct types of flour etc, and within about a month I was achieving good results and had at last acquired the basic feel for bread baking.A few weeks ago I took a look at a friend's copy of Linda Collister's "Bread", and immediately ordered my own copy. Since receiving my book I have baked French bread based on the Baguettes recipe; Corn, jalapeño cheese bread; Potato Bread, and Welsh cheese leek bread.... The results have been spectacularly good, and this coming weekend I shall be baking Zucchini carrot bread.I believe my copy must be of a later edition to that of the previous reviewer as there do not appear to be any editorial errors etc. It is a superb book and I can strongly recommend it to anyone with an interest in bread baking.14 of 21 people found the following review helpful. Badly edited.By A CustomerIn the first

recipe for a "basic loaf" in this cookbook there is either a misprint or a mistake in the list of ingredients. The author recommends using compressed yeast as opposed to active dry yeast. As compressed yeast is not always easy to find she provides an alternative if using active dry yeast. However, the author starts to give the directions for adding active dry yeast and then states "then add the butter". What butter? Other than greasing the pan nowhere is butter mentioned in the recipe or recipe list. This renders the recipe useless...I am returning the book. What a shame.

Bread: from sourdough to rye is a delicious journey around the great breads of the world, from Linda Collister, the author of several of the best books on bread and baking. Chapters include: The Americas are richly endowed with wonderful breads, from the original tortilla to dozens of variations on sourdough, excellent Jewish breads like challah and bagels, marvelous cornbreads, and rye. France, Italy, and Spain are the source of some of the great breads of the world-try baguette, pain de campagne, ciabatta, focaccia, pizza, and more. Northern and Eastern Europe have contributed German Beer Bread, Polish Poppy Seed Roll, Swedish Saffron Bread, and the Grant Loaf-easy, foolproof, and delicious, made with just one rising and no kneading at all. South Asia includes countless regional variations on the bread theme, from the well-known wheat based breads of North India and Pakistan, such as naan and chapatti, to the delicious South Indian breads, poori and dosa, made of rice and lentil flour. Australian and New Zealand breads are typical of the many immigrant groups in the region-from Irish potato bread to splendid French baguettes produced by Vietnamese bakers. They are made with excellent produce, such as good flour, high quality dried fruit, and native ingredients such as macadamia nut. Linda's introduction gives basic information on flours and yeasts, how to make a sourdough starter, making and kneading dough with an electric mixer, and how to make a basic loaf-the basis of many of the breads in the book. A directory of specialist flour millers and suppliers, together with stores selling bakeware and utensils for the serious baker-names, addresses, websites, and more-makes this book required reading for all home bakers, whatever their level of experience.

I love Linda Collister's writing. In fact, it was her "The Bread Book" that got me baking. (Nigella Lawson) Linda Collister's name on a baking book guarantees high quality. (The Guardian) About the Author Martin Brigdale has been a food photographer for twenty years. He has photographed over thirty cookbooks and has won awards in the USA, Britain, and France, including three Glenfiddichs, a Julia Child, and a Perigieux Award. Although photography is her chosen profession, he is an enthusiastic amateur cook. Linda Collister is the author of two landmark titles on bread making. The Baking Book and The Bread Book. Both were best-sellers around the world and the latter was runner-up for the Andre Simon Award. Linda also wrote four titles in the Ryland Peters and Small Baking Series' Flavored Breads, Irresistible Cookies and Biscotti, Scrumptious Pies and Tarts, and Chocolate Temptations. Her most recent book for Ryland Peters and Small is Heavenly Chocolate.