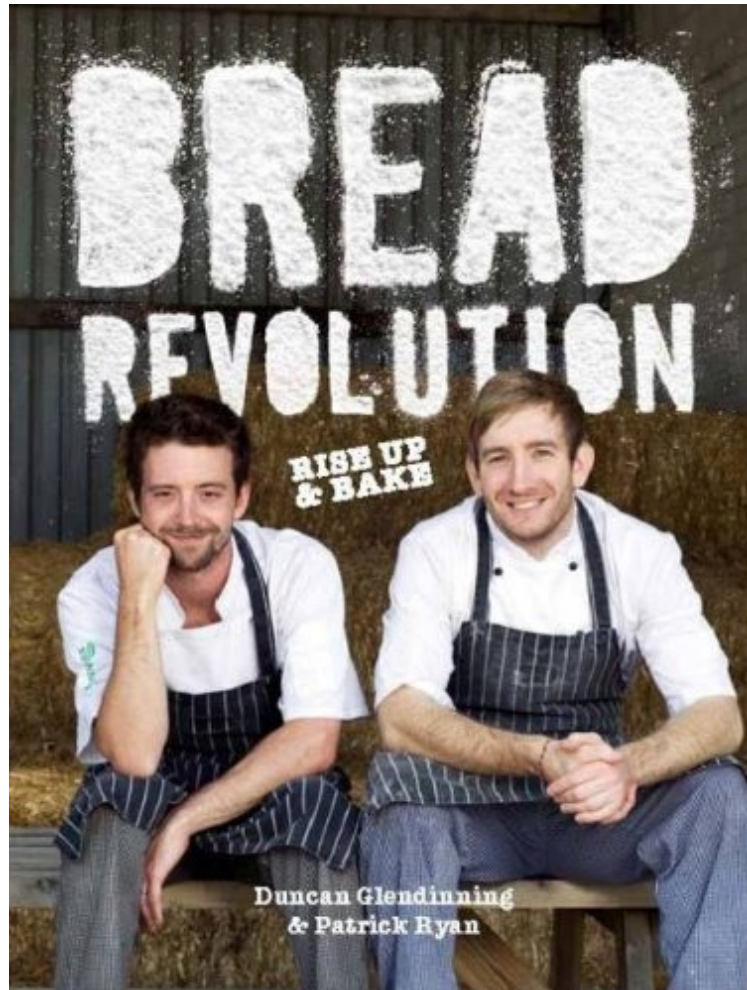


[Read now] Bread Revolution: Rise Up and Bake!

Bread Revolution: Rise Up and Bake!

Duncan Glendinning

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Duncan Glendinning : Bread Revolution: Rise Up and Bake! before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bread Revolution: Rise Up and Bake!:

0 of 0 people found the following review helpful. Five Stars By Ace Sevenlove the book 'coz i love bread! 2 of 2 people found the following review helpful. Regarded By DarrenIngram_dot_com A call to arms: come on and join our baking revolution is the claim and gauntlet being thrown down to the food establishment by a duo of "eco-artisan bakers". Here in their Bread Revolution book is an interesting challenge to everybody, inciting you to rethink your views about baking and relationship to the humble loaf. Through an arty, passion-filled prose the dynamic duo seek to show that the average family could eschew the large commercial "factory bakers" and make their own bread at home. Many people have the view that you either must have a complicated, expensive bread-making machine or must endure much manual hardship with variable results and hand-make bread. Much easier to buy so-called "artisan" bread

from a large supermarket that has often been baked in bulk by a commercial partner and "finished off" in store to make it look wonderful and smell delicious. No... Instead the advice given in this colourful, information-packed book will have you believe that you can make whatever bread you want with ease (and maybe even a smile on your face). You just need to have the confidence in yourself. Oh, and a few basic ingredients: a good bread flour, yeast, water and salt. Everything else is just a variation or a build on this using things like eggs, butter milk, sugar, nuts and herbs. First of all the reader is given a good primer on the different doughs necessary to produce things like an everyday loaf. If it doesn't turn out as expected a number of trouble-shooting and feelings-rescuing hints are given. After you have your basic loaf you can add a garnish or a glaze to customise it, thereafter in principle you have an infinite range of possibilities that only available ingredients and your imagination can limit it too. Throughout the book you continue to learn. Tucked in between a recipe might be a lesson about bread shapes. Elsewhere you may find a recipe for using the bread such as a Classic Welsh Rarebit. This is clearly a book that, whilst you can browse in and out, you might get the most from a sequential read at first. Little hints and tips can be found in the most unexpected of places. To be fair, whilst some of the recipes might be good in their own right, it must be questioned whether they really should appear in a book like this at the risk of diluting the overall important message. This reviewer has mixed feelings about this but if they MUST be in a book of this kind then at least it is better than they are mixed in with the other recipes and advice instead of being relegated to a ghetto position towards the back of the book. On the whole this does not read like a regular cookery or recipe book. It just sort of flows, informally, with it haphazardly (read: carefully positioned) throwing out information, recipes and advice along the way. If you want a traditional "how to" recipe book this is not necessarily the best for you. Yet if you want a good "how to" book that inspires, educates and maybe even transforms your thoughts this could be one to place in your shopping basket. 0 of 0 people found the following review helpful. Absolutely brilliant. Have a few recipes in here I use ...By Robert Moore Absolutely brilliant. Have a few recipes in here I use all the time now; flat breads to go with curries, bacon fougasse for a nibble with a beer. Everything I've tried in there has been delicious.

People love a fresh loaf. The way it smells, the crunch of the crust, the warm, soft texture of bread newly out of the oven. The growth of artisan bakeries and the increasing choice in supermarkets is testament to the fact that we want an alternative to the pre-packaged conformity of mass-produced baking. So why not make it ourselves? Bread is cheap to make, and a lot simpler than you might think. Bread Revolution is a call to arms, encouraging all of us to think again about baking our own loaves. It demystifies the whole process, offering an easy repertoire of delicious savory breads and sweet dough treats, plus down-to-earth tips. Its 60 inspiring recipes range from soda bread to potato and rosemary, healthy multi-seed whole meal to an amazing sourdough that can fit in your busy schedule. Central to the book is the idea that bread can be a meal in itself, with ideas for quick lunches, children's teas, and evening meals. Plus cinnamon Danish pastries, hot cross buns, and a host of thrifty recipes for your bread leftovers, from summer gazpacho to winter-warming bread and butter pudding.

About the Author Duncan Glendinning began as a web designer, but put down his mouse to pick up a trowel and start growing his own veg. He met Dick and James Strawbridge and featured in the TV show It's Not Easy Being Green, then in Tribe Wanted, where he was an eco consultant in Fiji. Here he met chef Patrick Ryan, and hatched the plan for The Thoughtful Bread Company, which is now acclaimed as a leading ethical business as well as for its fantastic baking. Their breads are to be found everywhere from Michelin-starred restaurants to children's lunch packs.