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**From Time-Life Books : Breads (The Good Cook Techniques Recipes Series)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Breads (The Good Cook Techniques Recipes Series):

8 of 8 people found the following review helpful. "Everything is food, but bread is the great mother." By ealovittOf all the cookbooks in the Time-Life "The Good Cook" series, "Breads" (first published in 1981) is my favorite, and the one from which I've used the most recipes. It contains instructions for bread in all of its guises, from simple, yeast-leavened loaves through pretzels, doughnuts, and (one of my favorites) Philadelphia Cinnamon buns. There are recipes for stuffed Parathas, carrot-apricot steamed bread, sweet rusks, Boston Brown Bread, Swedish salt sticks, pizza rustica, and a perfect loaf of French bread. Don't go straight to the recipes at the back of this book. Take time and read the sections on creating each of the four types of bread: "Basic Yeast Breads;" "Enriched Yeast Breads;" "Special Yeast Breads;" and "Breads without Yeast." Each of these sections contains photographed, step-by-step instructions on how to work with dough: mixing, kneading; shaping; tying; glazing, braiding, etc. No one in my family made bread, so this book was my teacher in this ancient art. My husband and I spent almost a year travelling around Europe, and once we returned to the States, the only way I could get my French bread fix was to make it myself. There is no bread machine on Earth that can produce the tender, moist interior and chewy crust of a true French loaf. I'm sure there are now cities in the United States where you can go to a bakery and buy a loaf of French bread, but not where most of us live. You will have to learn how to make it yourself, and this book is the perfect guide. 0 of 0 people found the following review helpful. Love this book By Lynda M. Breeze Another cookbook from the beautiful Time-Life

collection. These cookbooks are amazing. Beautiful step by step color photographs that demonstrate techniques just the very best recipes. An amazing set of books each one is amazing. Get them while they are still available; I don't think you'll be disappointed. Great broad based bread book w/ guides to shaping great tips. 2 of 2 people found the following review helpful. The Backstory.....By Judith Olney Worked on this book and my hands are featured kneading and shaping lots of these loaves. Note that one of the thumbs is usually buried in the dough - that's because I managed to cut one thumb right before we started taking pictures. Too much information? OK, just buy the book for its great recipes and wide variety of breads. Never mind the back story.

Chapters include: Introduction \* Basic Yeast Breads \* Enriched Yeast Breads \* Special Yeast Breads \* Breads Without Yeast \* Anthology of Recipes \* and much more.