

(Download free ebook) Brilliant Bread

Brilliant Bread

James Morton

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James Morton : Brilliant Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Brilliant Bread:

1 of 1 people found the following review helpful. I love this book
By Emily I love this book. The recipes are great and easy to follow. Strong flour = bread flour and plain flour = all-purpose flour in the USA. I love how it has weights since that's how I prefer to bake.
2 of 2 people found the following review helpful. Great book for someone looking to easy to moderate level ...
By JustMe Great book for someone looking to easy to moderate level bread and beginners. Makes every effort to cut past all the pretentious BS found in most books such as these.
1 of 1 people found the following review helpful. Brilliant baking guide and a brilliant read
By mendolynne Best book on bread making I've ever seen. It's not only brilliant on bread making - very clear, concise instructions, putting in much needed details you rarely see - but an excellent read. Read it cover to cover. Something I've never done with a cook book before!

James Morton was surely the people's favorite to win 2012's Great British Bake Off series; with his Fairisle jumpers and eccentric showstoppers, this soft-spoken Scottish medical student won the viewers' hearts, if not the trophy. James's real passion is bread-making. He is fascinated by the science of it, the taste of it, the making of it. And in *Brilliant Bread* he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast; you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple techniques. Using step by step photos, James guides the reader through the how-to of dough making and shaping, with recipes ranging from basic loaves through flatbreads, sourdoughs, sweet doughs, buns, doughnuts, focaccia, and pretzels. Inspiring and simple to follow, with James's no-nonsense advice and tips, this book will mean you never buy another sliced white loaf again.

"[an] excellent bread bible... Extraordinarily well-written and produced, engaging for beginners with something to offer even the seasoned pro, this is a potential long-term classic" -- Tim Hayward * *Financial Times* * "Morton's cheerful, geeky enthusiasm communicates itself on every page, and step-by-step pictures make learning the various techniques needed easy." -- Carolyn Hart * *Telegraph* * About the Author James Morton was runner-up on Great British Bake Off in 2012. He is studying medicine at the University of Glasgow.