

[Free pdf] Brother Juniper's Bread Book: Slow Rise As Method and Metaphor

Brother Juniper's Bread Book: Slow Rise As Method and Metaphor

Peter Reinhart

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Peter Reinhart : Brother Juniper's Bread Book: Slow Rise As Method and Metaphor before purchasing it in order to gage whether or not it would be worth my time, and all praised Brother Juniper's Bread Book: Slow Rise As Method and Metaphor:

9 of 9 people found the following review helpful. The Joy of Bread!By delicateflower152This book is an absolute treasure for your library. Peter Reinhart is in love with bread and the process of baking. His joy is evident throughout the text; you will be hard-pressed not to succumb to his enthusiasm. If you are looking for only recipes, then this is not the book you want to purchase. If you are looking for something that provides you with an insight into the pleasure of baking, and, also a few recipes, then by all means, purchase this book. It's well worth scouting the used book stores and Marketplace to purchase a hardcover edition.0 of 0 people found the following review helpful. Five StarsBy V. van der MeerGood reference book2 of 3 people found the following review helpful. Brother Juniper's Bread Book: Slow Rise As Method and MetaphorBy LuzIt is a must have in your library collection, I feel very fortunate to own this book I just simply love it!It is very easy to follow and the recipes are perfect.

From Publishers WeeklyBrother Juniper's Bakery in Sonoma County, Calif., is run by Brother Peter Reinhart and his wife Sister Susan as a ministry of the Christ the Saviour Brotherhood. And Reinhart's subtitle introduces some amiable

confusion, for whereas the author argues for the "slow rise" method as a general principle in developing "character" in a bread and crust and demonstrates its application in a fine recipe and procedure for "Sweet French Bread," more frequently he departs from it. The highly praised "Struan," for instance, a five-grain traditional Scottish "golden loaf" that "radiates in many directions," tolerates only two rather quick risings, character being born by "conditioners" such as buttermilk and polenta, rather than process. Brother Peter's wish to present a central principle for bread lets us in for a certain amount of New Age claptrap that is, however, well balanced by pragmatism. He makes insightful use of whole grains but has not a word to spare for unleavened breads. This book has much to say to the experienced baker, although the novice will find basics adequately covered. Copyright 1991 Reed Business Information, Inc.