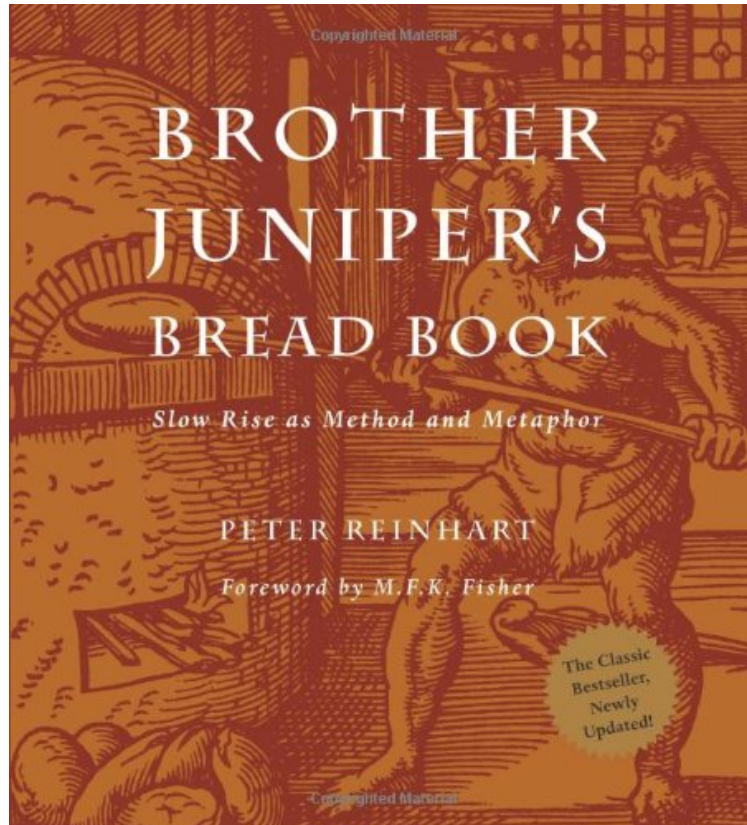


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## Brother Juniper's Bread Book

*Br. Peter Reinhart*

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**Br. Peter Reinhart : Brother Juniper's Bread Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised Brother Juniper's Bread Book:

3 of 3 people found the following review helpful. The best place to begin baking. By Winterpast Rev Peter Reinhart has written a number of fine bread baking books, but this is the best. "Brother Juniper's" is not a person but a small group of bakeries in Northern California created and operated by a religious order. In this book there are good recipes and tips on baking, and commentary as well. The book is a delight to read and find inspiration to get off the couch and get some flour and yeast working together to make your home smell great. This is the book I constantly give as a gift to friends who want to start baking. 1 of 1 people found the following review helpful. Definitely recommend. By Ryan Peter Reinhart is, no questions asked, the best bread baker in the country. His recipes are advanced, but highly worth it. Highly recommend 2 of 2 people found the following review helpful. this guy has a passion for bread. By poin3636 I read this book like a peice of fiction--from cover to cover. I like how excited Peter Reinhart is about bread, it got me really excited. I have not made anything out of this book except brownies (which were great), but look forward to making some breads. However, this book has no pictures, so anyone that is a visual learner should pick up his other book The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread, or, for more approachable everyday bread making, I recommend Peter Reinhart's Artisan Breads Every Day

This classic guide to artisanal bread is back with a fresh new look, just in time to take advantage of the recent surge in popularity of at-home baking. As an award-winning baker and member of a religious brotherhood, Peter Reinhart skillfully blends the two aspects of his life in this eloquent guide to creating wonderful bread. More than 30 delicious recipes, from perfect white bread to pumpernickel and corn, will appeal to both the novice and experienced baker. Reinhart's graceful commentary accompanies readers every step of the way, and illustrates how the artistry of baking, especially using the slow-rise method, is a metaphor for a purposeful life driven by service and charity. Cookies, sticky buns, stromboli, pizza crust, and “the world's greatest brownies” are some of the delectable dividend recipes included.

About the Author Peter Reinhart is a lay brother in the Christ the Savior Brotherhood, an eastern orthodox service order. He is the author of the James Beard Award-winning cookbook *Crust Crumb* and the editor of the chapter on bread in the revised edition of *Joy of Cooking*. After teaching breads for four years at the California Culinary Academy, he is now a faculty member at Johnson Wales University in Providence, Rhode Island.