

(Read free) Cast Iron Bread: A Baker's Dozen Primer (Volume 1)

## Cast Iron Bread: A Baker's Dozen Primer (Volume 1)

*Russell Ware*

*audiobook / \*ebooks / Download PDF / ePub / DOC*



DOWNLOAD



+

READ ONLINE

#2202647 in Books 2015-02-18Original language:English 8.50 x .18 x 5.50l, #File Name: 151217504874 pages | File size: 61.Mb

**Russell Ware : Cast Iron Bread: A Baker's Dozen Primer (Volume 1)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cast Iron Bread: A Baker's Dozen Primer (Volume 1):

4 of 4 people found the following review helpful. Great crust!By Lewis DowneyI eat bread on a regular basis and other than a baguette haven't bought a single loaf in eight weeks. I always wanted to make bread, but the process seemed both messy and complicated. I figured it would be hard to correct less than perfect results. Before reading this book I had not attempted to bake yeast bread, although I have made scratch biscuits for many years.The technique

described in Cast Iron Bread seemed approachable and has worked out well for me. It is roughly: mix ingredients, let rise for 12-14 hours, stretch the dough a couple of times, bake in a Dutch Oven with the top on for a period of time, remove the top and finish baking. In practice I don't find this approach to be messy, difficult to understand, or hard to do. I am working towards mastering Black Pepper Bread minus the black pepper. It says that is the recipe to use to make plain bread. At some point I expect to branch out to other recipes. Even my first loaf was good except for a small soggy region in the very middle. Subsequent loaves are getting better. I have baked at least one loaf/week since buying the book. The crust is incredible when the bread first comes out of the oven. I eventually purchased and used the Dutch Whisk mentioned in the section that talks about tools and equipment. As the book states it is easier to use than a wooden spoon. I have also used a Kitchenaid mixer, which is easier for me than the Dutch Whisk but involves more clean-up. There are a couple of things I wish were in the book. I measure most ingredients by weight instead of volume. The book addresses measurements by weight but only in passing and then somewhat vaguely. I wish it included correlating weights for all of the measurements by volume. I wish it included a troubleshooting section. Was my first loaf soggy in the middle because I mixed the ingredients incorrectly or because of something I did in baking? The book says the hardest thing to get right is the balance of moisture in the dough. How can I tell if the dough is too moist or too dry? Can you overmix the dough? Lastly I wouldn't mind if it had a few pictures of the process. That I am asking these questions means that the book managed to inspire me to bake yeast bread for the first time ever and lead to satisfying results.

1 of 1 people found the following review helpful. Hurray for Russell Ware's Approach to Breadmaking! By M. W. Allen What a terrific book! I have been looking for a long time for a surefire approach to making crusty wholesome bread at home. This approach to making bread in a cast iron dutch oven is almost fool proof if you read Mr. Ware's guidelines and tips. I recommend this ebook to one and all.

2 of 2 people found the following review helpful. ... of the author's / baker's breads and they are amazing! Each loaf is a work of art made ... By Linda Bohannon I have tasted some of the author's / baker's breads and they are amazing! Each loaf is a work of art made with tenderness and care. This book is a must for bread lovers!

Is it a baker's dozen or a baker does Zen? The author has no need for no-knead bread; because, his experience with it leads him to conclude that there is only so much water one can add to dough before it becomes truly unruly and does not produce a well risen loaf. Adding just the right amount of water is the point he makes in this book. For that, there is a bit of kneading. But not enough to require a body-builder's biceps. A home baker since his early teens, the author offers his interpretation of a low-knead, long-rise bread recipe encompassing 13 loaves with flavor, texture and color. Grab a measuring cup and let's make bread on your schedule. All photos are actual loaves of bread the author created while writing this book. You'll need your own sourdough starter for 3 of the loaves.