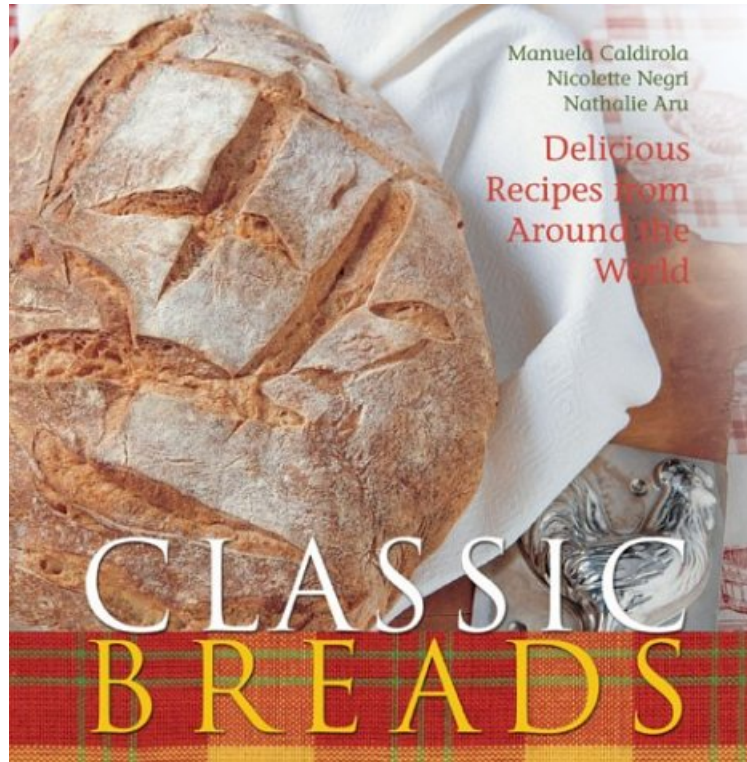


(Download pdf ebook) Classic Breads: Delicious Recipes from Around the World

Classic Breads: Delicious Recipes from Around the World

Manuela Caldirola, Nicoletta Negri, Nathalie Aru
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Manuela Caldirola, Nicoletta Negri, Nathalie Aru : Classic Breads: Delicious Recipes from Around the World before purchasing it in order to gauge whether or not it would be worth my time, and all praised Classic Breads: Delicious Recipes from Around the World:

2 of 2 people found the following review helpful. A great how-to with a wide variety of recipes By LuBrady Classic Breads starts with some great How-To tips to get the novice baker started: equipment you'll need, ingredients that often show up in bread recipes, how to mix and "beat" the dough, how to raise and shape the dough, shaping the dough, and special secrets of baking. The recipes then are laid out by alphabetically by nationality which I find incredibly interesting. For instance, I wanted a traditional Irish bread to make for St. Patrick's Day, and all I had to do was look under "Ireland". The book also has a separate section for decorative breads (that should really only be attempted by experienced bakers). Baking is definitely more of a science than an art, although there is a great deal of artistry that goes into forming a beautiful loaf (or ring, or baguette, etc.) of bread. The book takes you through the process step by step and includes many pictures to help you along the way. This book is a good investment for the novice and seasoned baker alike. I highly recommend it. 0 of 0 people found the following review helpful. It's too bad as I really wanted this book to work out By Cassie L Snyder The pictures are gorgeous and inspiring, but I cannot give the book 5 stars as it seems that every time I get enticed by those lovely pictures to actually make myself a loaf, I find the measurements aren't correct... I cannot figure out why this would be (and I do weigh my ingredients), but I find the liquid to flour ratio off and I always end up using more flour than is called for in the recipe. It's too bad as I really

wanted this book to work out, but I have had much better luck with other bread-making books.

Take a gastronomic tour around the globe without leaving your kitchen. Forty carefully tested recipes allow you to prepare traditional breads from all over the world and savor their satisfying, freshly baked pleasures. An introductory section explains the basics so simply that even complete beginners can create the most exotic mouthwatering loaves. Get a taste of France with a baguette or pain de campagne. Make focaccia or ciabatta to complement your Italian meals. Enjoy the renowned Irish soda bread or English scones. Hearty multigrain bread and soft pretzels take you on a journey to Germany. Try Nordic bread with walnuts, bear bread from Belgium, Greek pita, Arabian bread, Mexican tortillas, Indian chapati, and many more. Ideas are also included for making decorative breads to use as centerpieces, serving bowls and trays, and unusual gifts.