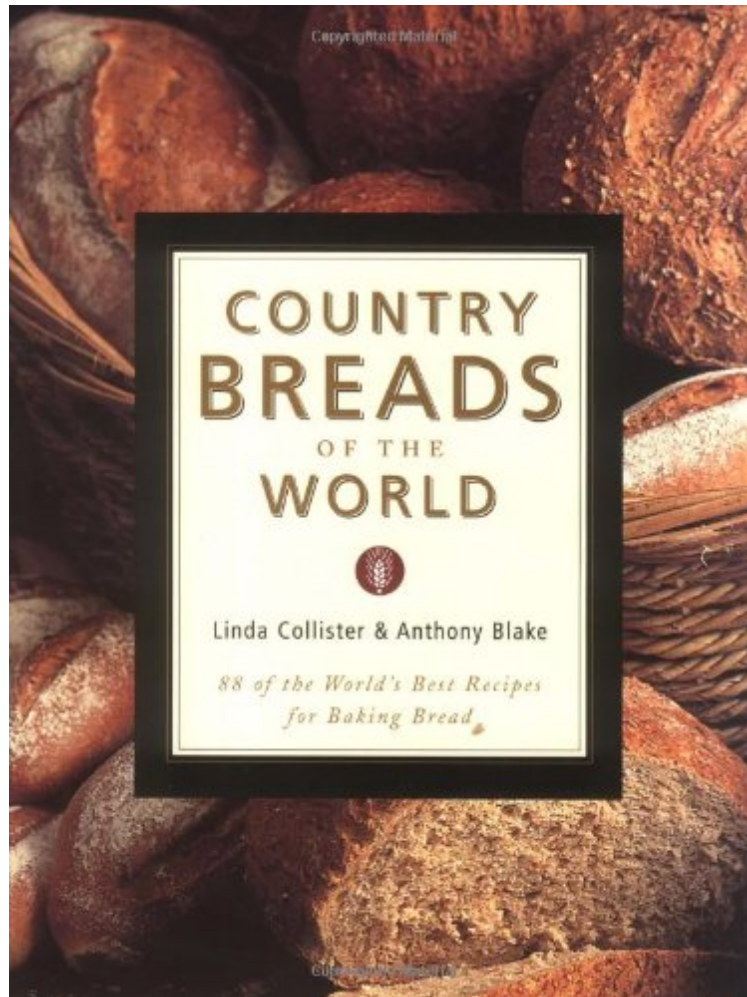


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Country Breads of the World: Eighty-Eight of the World's Best Recipes for Baking Bread

Linda Collister, Anthony Blake
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Linda Collister, Anthony Blake : Country Breads of the World: Eighty-Eight of the World's Best Recipes for Baking Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Country Breads of the World: Eighty-Eight of the World's Best Recipes for Baking Bread:

2 of 2 people found the following review helpful. Country Breads of the WorldBy Karen Jescavage-BernardInteresting to learn what's out there, but not especially useful. Before making any of the recipes, decide if the flour/water ratios are workable. I found some of them cited an impossible quantity of flour. A better source list (for instance for the German liquid starter for rye bread) would be helpful.0 of 0 people found the following review helpful. GoodBy happythoughtsGreat book. Full of recipes that are very delicious. The only thing I wish it had more variety. I was not

able to locate certain breads in well-known countries such as Lebanon. 2 of 2 people found the following review helpful. okBy Customer not exactly what we were looking for but it is a nice book We would recommend it to anyone researching bread recipes

A beautiful full-color guide to country bread making.

From the Back Cover Country Breads of the World is a remarkable collection of original recipes and secrets of bread-makers around the world. Beautifully photographed, and with step-by-step sequences revealing the techniques of the masters, Country Breads of the World relates the time honored methods behind making wonderful country loaves that rely on authentic ingredients and retain the integrity of their classic origins. In Country Breads of the World, the complete bread-making process is explored in depth, beginning with the milling of the grains used for bread flours and the different kinds of leavenings used to raise dough, to working and shaping the dough and the actual baking process. The final chapter is devoted to the decorated and enriched breads made for celebrations and festivals. Throughout, there are recipes for extraordinary breads of all kinds - hearty multi-grain loaves; slim baguettes made with fine white flour; dark, moist breads that are almost cake-like in texture; breads rich with dried fruits and nuts; flat breads, crisp breads, pancakes, rolls, puffy biscuits, doughnuts, sweet spicy buns, and much more. Country Breads of the World is inspiring in its content yet practical in its approach. Each of the recipes is clear and easy-to-follow, and is presented alongside dazzling full-color photographs. Both novice bread-makers and experienced bakers alike will find much to learn and enjoy in this beautiful book. (8 3/4 X 11 1/4, 180 pages, color photos)