

Cresci: The Art of Leavened Dough

Iginio Massari, Achille Zoia

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#2490531 in Books 2000-09-25 Original language: English 5.00 #File Name: 0966971272408 pages | File size: 29.Mb

Iginio Massari, Achille Zoia : Cresci: The Art of Leavened Dough before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cresci: The Art of Leavened Dough:

0 of 0 people found the following review helpful. the results were awesome. This book contains recipes you may not find ...By Fornaio Vague and inconsistent instructions, confusing translation, missing ingredients, extra ingredients, mysterious ingredients..... So I have had to improvise using my knowledge from 40 years of baking to fill in the gaps. For example, the recipe for Kranz, page 83, is confusing beyond comprehension. But it sounded interesting, so I winged it using the book to point me in the general direction. the results were awesome. This book contains recipes you may not find anywhere else, but be prepared for frustration if you expect clarity. 1 of 1 people found the following review helpful. just a little side note By marco as a baker by trade, there is a few to know about this book that A some recipes for example foccacia's are more in the line of sweet dough then the average foccacia's that people usually make. B the standard bread dough recipes are pretty straight forward then I expected, compared to Nancy silvertons ((breads from the la brea bakery) or sally fields (the Italian baker) but still good in taste. and B from the pannetone to the Impasto speciale are perfectly done well and well executed, I guess you seem to expect that from a master pastry chef. if your a home baker best to start investing into a digital scale and also ingredients eg: egg yolks and alot of them and butter aswell but this is the price you pay to have real bread at home from Italy, and as for supermarket bakers good luck. artisan/pasty chefs you'll probably breeze through this book with ease. p.s if you buy this book do alot of research before you start creating one of Iginio Massari's recipes cause the last thing you want is expensive ingredients thrown to waste 5 of 5 people found the following review helpful. Reviewer from Lombardy,

ItalyBy RowenaThis book is a beauty and I've only begun to experiment with the recipes but I must say one thing - the book lacks detailed instructions for the average home baker. I don't know if this has anything to do with the book being translated from italian to english, but inexperienced bakers will be left feeling a bit perplexed by the 'spartan' instructions. The measurements are also in metric units instead of the standard U.S. cups and tablespoons. Being that I have baking knowledge from working in bakeries and restaurants, my personal opinion of this book is that it's worth the 60 or 70 euros that my husband spent on purchasing it from the publisher. My only regret is that it was not the italian edition. I am tending to believe that perhaps some key steps in procedures may have been lost in the translation.

Cresci - The Art of Leavened Dough is a rare, beautifully illustrated book by Iginio Massari and Achille Zoia, considered by many to be the most comprehensive European baking book. It contains classic and new recipes for breads and cakes from around Europe, including variations of panettone, krang, pandoro, colomba, focaccia, croissant, panini, pizza, krapfen, pandolce, kugelhof, cubana, schiacciata, bussola, torte, impasto speciale. 1ST PLACE WINNER "BEST BREAD BOOK IN THE WORLD" WORLD COOKBOOK FAIR - PERIGUEUX, FRANCE, 2000 Considered the most comprehensive baking book in Europe concentrating on hearth breads, boutique breads, stuffed breads, pizza, panettone, cakes, croissant, natural yeast techniques and much more.