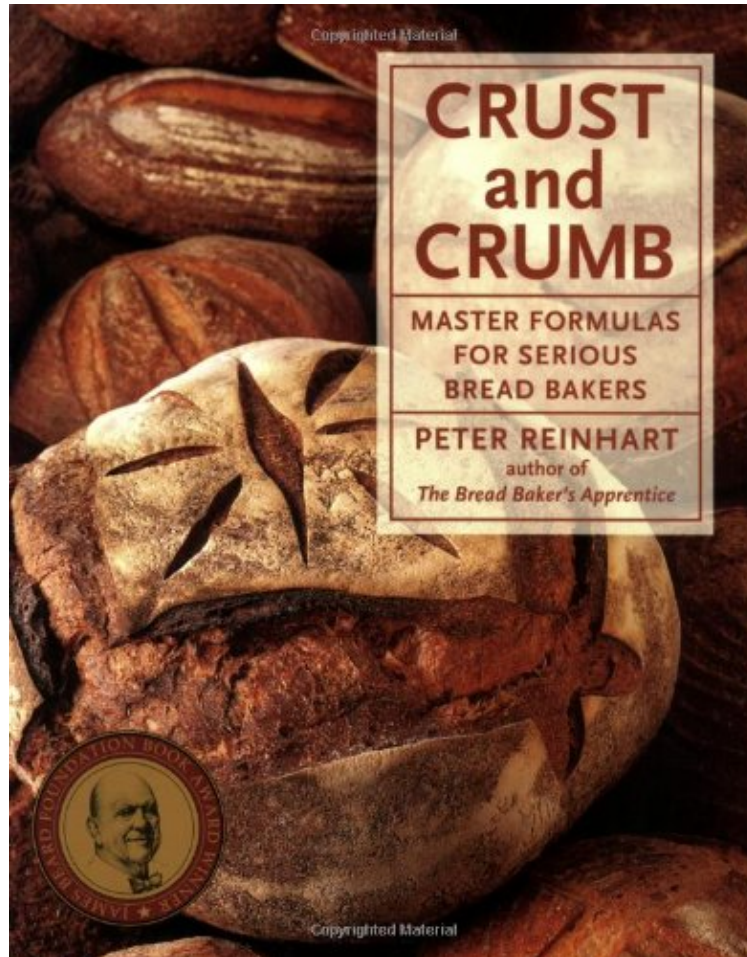


Crust and Crumb: Master Formulas for Serious Bread Bakers

Peter Reinhart

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Peter Reinhart : Crust and Crumb: Master Formulas for Serious Bread Bakers before purchasing it in order to gage whether or not it would be worth my time, and all praised Crust and Crumb: Master Formulas for Serious Bread Bakers:

4 of 4 people found the following review helpful. ... must have book for anyone who wants to bake GREAT bread, but be warned ahead of time
By Jeremy Jones This is a must have book for anyone who wants to bake GREAT bread, but be warned ahead of time, if you are OK with average bread that has no taste, no texture, comes in a plastic bag from your local "mega-mart", then you probably need to pass this by, real bread takes time and effort. If you are ready for a bread experience then buy this book, read it, and then prepare to spend a ton of money and time making bread (because once your friends and family find out about your baking adventures, they will hit you up for bread ALL THE TIME). Good luck and don't burn yourself. LOL
4 of 4 people found the following review helpful. Disappointed - Try his other books instead
By Customer I have 2 of Peter Reinhart's books, and have made a lot of recipes from them. I

bought this one thinking that it would add to my repertoire. I was disappointed to find that the illustrations were primitive, the recipes ok. Don't waste your money on this one, but rather buy his other book : The Bread Baker's Apprentice, a much much better version, that I use extensively. 3 of 3 people found the following review helpful. I wanted to know how good bread could be. By Richard Boyd I searched for books on bread making and this one came to the top of the list. I found the instruction on how to make bread fantastic. The book explained why I wanted to weigh the ingredients and how flour absorbs moisture. It goes into how and why you kneed the dough. The recipes in the book are fantastic. You get detailed instructions on how to make the dough, how long to let the dough rise and finally how to bake the bread. I have made many of the breads in this book and as a bonus you get some interesting quick breads. I have found the banana bread recipe to be one of the best banana breads I have had. All around a great bread book that I highly recommend.

The heart and soul of classic bread baking, from master baker Peter Reinhart From whole-wheat, sourdough, and rye to pita, focaccia, and naan, this classic cookbook from expert baker Peter Reinhart shows you how to produce phenomenal bread. Reinhart details each step in the process, giving you the knowledge and confidence to create countless versions of your own. Not merely a book of bread recipes, this book is an in-depth dive into the world of bread baking, filled with highly tested formulas to take your bread game to the next level.

From Library Journal Reinhart is the author of the well-regarded Brother Juniper's Bread Book (1991. o.p.) as well as the charming Sacramental Magic in a Small-Town Cafe (LJ 9/15/94), about the cafe that grew into Brother Juniper's Bakery, in Santa Rosa, CA. Now he's teaching baking at the California Culinary Academy, and his latest book is a detailed and authoritative guide to artisan breads. The book's subtitle basically says it all, though Reinhart explains that he uses the word formula rather than recipe because he's included the "why" as well as the "how" for making his "world-class breads," from sourdoughs of all types to brioche and challah to flatbreads and pizza. A worthy addition to the elite group that includes Joe Ortiz's The Village Baker (LJ 12/92) and Daniel Leader's Bread Alone (LJ 10/15/93), this is highly recommended for all baking collections. Copyright 1998 Reed Business Information, Inc. 1999 James Beard Award Winner From the Publisher; A detailed, authoritative guide to artisan breads; rustic and sophisticated, savory and sweet; by award-winning author Peter Reinhart. Includes 50 master formulas plus 40 variations; how-to illustrations; bakers' percentages; weight and volume ingredient measures; and tips on finding the best millers, suppliers, and model bakeries in North America. Winner of the 1999 James Beard Foundation Award for best baking and dessert book.