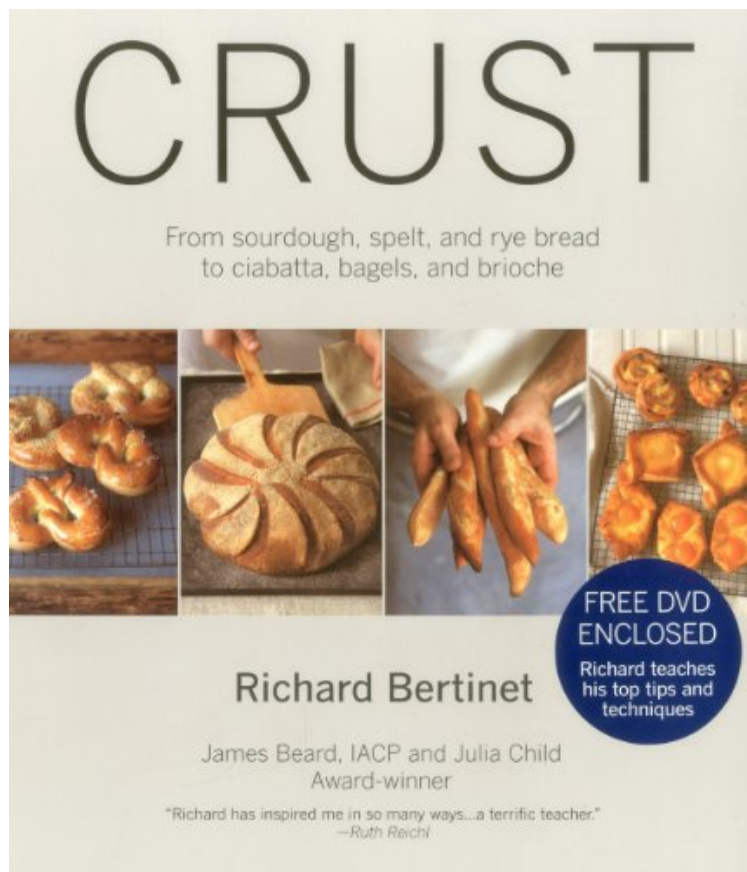


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Crust: From Sourdough, Spelt, and Rye Bread

Richard Bertinet

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Richard Bertinet : Crust: From Sourdough, Spelt, and Rye Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Crust: From Sourdough, Spelt, and Rye Bread:

1 of 1 people found the following review helpful. The Perfect BookBy Susanna DannaThis is a fabulous book, and I love the video that comes with the book! The book explains everything I needed to make several perfect loaves of bread. I did not have to go out and purchase A bunch of strange thing is that I would not use for other recipes. All the loaves were scrumptious.2 of 2 people found the following review helpful. We have Dough and this is a great continuation for getting into the 'next-level' of bakingBy Graham HarveyWe have Dough and this is a great continuation for getting into the 'next-level' of baking.I like the instructions (both in the book and DVD) a lot. As a relatively novice baker it helps get the confidence to experiment.Also, reminds me of spending a weekend in Bath with Mr Bertinet 15-years ago at his school.2 of 2 people found the following review helpful. The Book + The DVD is a must for bakers of all levelsBy Sheriff N. OsniThis is a follow-up to "Dough" and still is must for anyone household or culinarian looking into developing and better developing the skills of bread making, make sure you get the book with the DVD, it helps a lot in spite of the many step by step pictures in the book.

Crust is the exciting new bread book from Richard Bertinet. His revolutionary and simple approach that won him so many accolades for his first book *Dough* continues, but this time he leads you further into the world of breadmaking, introducing recipes that require a little more understanding and time but inspiring you with the confidence to create them at home. Bake a beautiful loaf of the mighty sourdough or surprise your family in the morning with the sweet, warm aroma of freshly baked croissants. Drawn from cuisines and chefs from around the world, Richard's recipes are all accessible and will soon become favorites in your breadmaking repertoire. Experiment with a Thai-inspired flatbread that combines chillies, ginger and lime juice in the dough, or make mini baguettes using Cabernet grape flour?surely the perfect companion to a plate of cheese and ham! These utterly delicious recipes are complemented by sublime photography from Jean Cazals, and a free DVD of Richard taking you through the tips and techniques that make his style of breadmaking so easy and enjoyable. If *Dough* got you hooked on baking, now it's time to get your teeth into *Crust*.

Bertinet doesn't knead his bread dough in the traditional sense of pushing it with palms and knuckles. Instead, he "works" the dough by lifting it in the air, slapping it back on the work surface, and quickly folding it onto itself many, many times, until it loses much of its stickiness and becomes smooth and malleable. This method takes a bit of practice, but it's well worth it: The ciabattas I baked were light and airy inside, with a lovely, crisp crust. (The DVD that comes with the book is indispensable if you want to nail Bertinet's technique.) -- Fine Cooking
From the Publisher"Anyone who enjoyed Richard Bertinet's "*Dough: Simple Contemporary Bread*" will want to read this follow-up volume. "*Crust: Bread to Get Your Teeth Into*" follows the same formula. It has stunning photos, an instructional DVD and detailed directions for "working" a wet, sticky dough instead of kneading a drier one. While "*Dough*" concentrated on easy breads, "*Crust*" helps home bakers master more complex and unusual ones. Sourdough and croissants are building blocks in this book. Fun loaves -- such as bread made with cabernet grape flour, rolls flavored with sake, nori and sesame seeds, and sweet Bath buns -- round out the collection. Readers will enjoy curling up with "*Crust*," a croissant and cafe au lait." Fresno Bee
About the AuthorJean Cazals was born in France and lived in Paris and Geneva before settling in London. His photographs have appeared in many magazines, including Elle, Vogue Entertaining Australia, and The Independent Magazine.