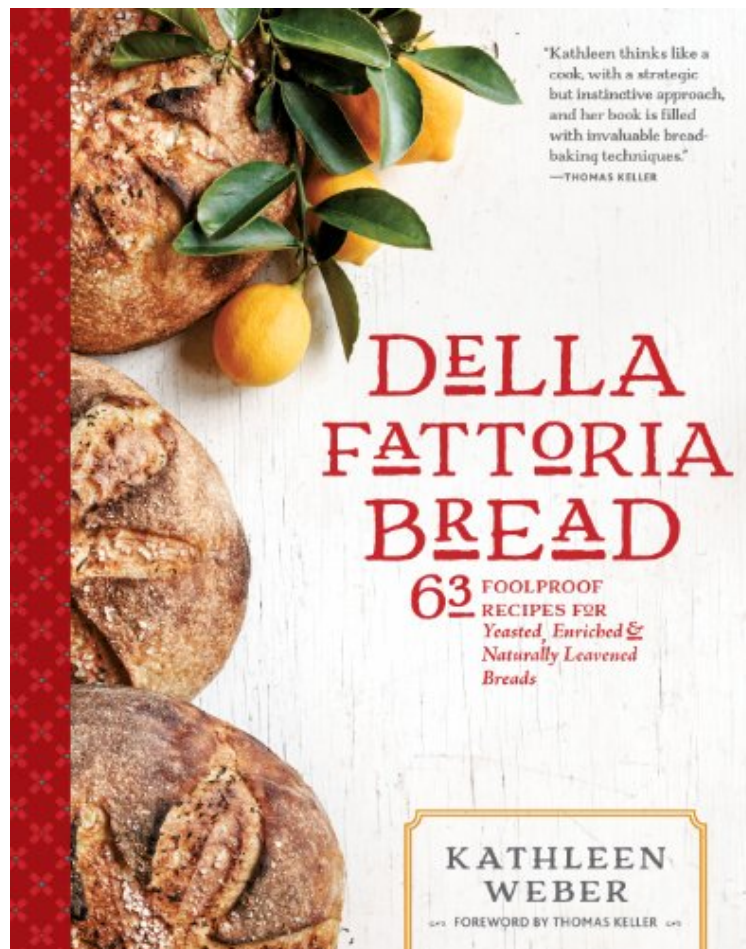


(Download free ebook) Della Fattoria Bread: 63 Foolproof Recipes for Yeasted, Enriched Naturally Leavened Breads

Della Fattoria Bread: 63 Foolproof Recipes for Yeasted, Enriched Naturally Leavened Breads

Kathleen Weber

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Kathleen Weber : Della Fattoria Bread: 63 Foolproof Recipes for Yeasted, Enriched Naturally Leavened Breads before purchasing it in order to gauge whether or not it would be worth my time, and all praised Della Fattoria Bread: 63 Foolproof Recipes for Yeasted, Enriched Naturally Leavened Breads:

8 of 8 people found the following review helpful. I liked most things about this book. It inspired me to bake again which already resulted in some delicious breads and pizzas based on the recipes. The layout is beautiful and there are some really good tips in there, that I haven't found elsewhere. One thing bothered me though. Considering that the author makes a repeated point of "The importance of Weighing" and being very precise, (based on her recommendations, I bought a scale that measures down to a tenth of a gram), I found some problems especially with the numbers in this book. For example, the recipes for biga are given for a small batch (makes

209 g), medium batch (makes 417 g), large batch (makes 835 g). She then goes on to say that a Country Wheat Boule (which I happened to select as my first try) would require a medium batch of biga. However, in the actual recipe, it says that 140 g of biga is required, which would be less than a small batch. This left me somewhat confused, and questioning some of the other instructions. The explanation of the baker's box also contains an error. Overall, I do like the book, and can recommend it to others. 0 of 0 people found the following review helpful. Love this book!! By Roylance Reviewer As a guy getting started cooking in my 40's, this book is perfect! It is gourmet enough to please mine and my wife's palates, but simple enough for an amateur like me to make truly amazing bread. I had tried probably 4-5 other artisan bread books during the last 2 years, and they were either too complicated (most common problem), required cooking items we don't have, or didn't taste good enough to be worth the effort. This book is completely different! It is simple, has very helpful (and stylish) pictures and instructions, includes an interesting storyline, and produces amazing bread from the very first try! Most of the recipes say to cool the bread completely before eating, but to be honest, during the last 2 months of cooking from this book, hardly any bread has cooled before my family has eaten it! 0 of 0 people found the following review helpful. Enjoyable Bread Journey By Jeannine R This was a nice journey through Della Fattoria, and I felt welcomed into their world. The beauty of it is, now I have delicious recipes to expand my repertoire. Nicely presented. Now, I have to choose which recipe to try first.

Bread is one of the most fundamental parts of our diet, yet so many of us rely on bland grocery-store offerings when flavorsome breads can easily be made at home. Della Fattoria Bread teaches readers to make the popular breads of this award-winning bakery. More than an instructional guide, the book takes the fear out of bread baking, and encourages bakers to draw on their senses, experiences, and instincts. Weber's teachings are homespun and based on passed-down wisdom, not on finicky science or dull kitchen textbooks. The book is filled with invaluable bread-baking secrets, including starters and proper techniques, and features recipes for all levels of bakers. Beginners can learn to bake yeasted breads using pans. Advanced bakers can jump right into making free-form loaves of naturally leavened breads in all shapes and flavors. Other chapters include recipes for enriched breads like brioche and challah; pre-fermented breads, including baguettes; and crackers, breadsticks, naan, and more. The book includes recipes that incorporate the breads, too, such as Tomato Bread Soup and Della Fattoria's famous Tuna Melt Piadina, along with the stories of the bakery and the unique family that has run it for nearly 20 years.

"I love this cookbook! Kathleen not only gives us the recipes to make her amazing breads, but she's also infused her book with so much joy that I want to fire up the oven right now." —Ina Garten, author of the Barefoot Contessa cookbooks "I challenge anyone to pick up Kathleen Weber's incredible bread book without falling in love. She's a true baker, who yearns to make you one, too." —Carol Field, author of The Italian Baker "I've been a great fan of Kathleen Weber's distinctive breads for years. Now anyone who loves bread can get a taste of what makes hers so special. The pages of Della Fattoria Bread glow with Kathleen's warmth and enthusiasm, and kindle the urge to bake with her imaginative recipes, handy tips, and stories that remind us why cooking matters." —Harold McGee, author of Keys to Good Cooking "The greatest gift a baker can give is to share her experience and knowledge with those who want to learn the craft of baking bread. In Della Fattoria Bread, Kathleen guides you page by page with stories about her journey of bread making, giving you the encouragement to start yours, too." —Cheryl Day and Griffith Day, authors of The Back in the Day Bakery Cookbook "Something for bread fanatics of every level and persuasion. . . . The recipes are interspersed with tips that encourage experimentation and—crucial for beginning bakers—courage." —San Francisco Magazine "Weber teaches you to think like a baker about the whole process. . . . Superb, inspiring recipes and photos fabulous enough to spread with butter and eat." —BookPage