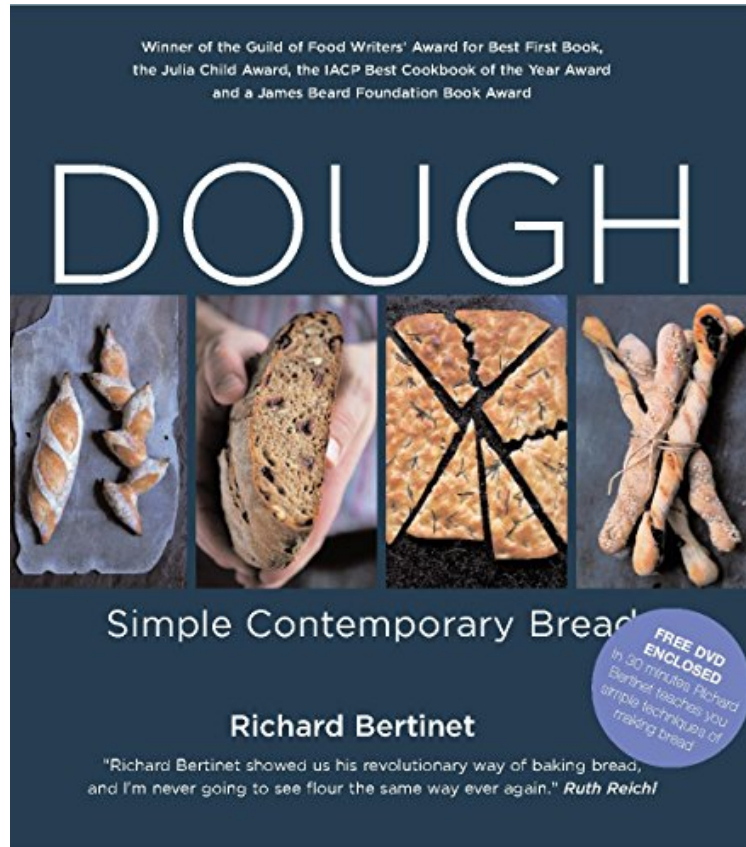


(Mobile pdf) Dough: Simple Contemporary Bread

## Dough: Simple Contemporary Bread

Richard Bertinet

ebooks | Download PDF | \*ePub | DOC | audiobook



Download

Read Online

#160110 in Books Bertinet Richard 2016-10-01Original language:EnglishPDF # 1 9.88 x .54 x 8.96l, .0  
Running time: 30 minutes #File Name: 1909487538160 pagesDough Simple Contemporary Bread | File  
size: 28.Mb

**Richard Bertinet : Dough: Simple Contemporary Bread** before purchasing it in order to gage whether or not it would be worth my time, and all praised Dough: Simple Contemporary Bread:

4 of 4 people found the following review helpful. This is an excellent book for the beginning bakerBy Tammany HallFive simple doughs with lots of variations, and step by step instructions for french-style kneading with high-hydration doughs., Lots of luscious photos to whet your appetite. This is an excellent book for the beginning baker, or for an experienced baker who wants to experiment with adding flavors and new shapes to her repertoire. First thing I tried was the fougasse, because it's just so much fun, and it came out perfectly -light and chewy with a great crust. Comes with a CD showing Bertinet's kneading and shaping techniques, which is a nice bonus, even though most of it's available on YouTube. The only problem (I have the paperback edition) is the little round rubber thing that's supposed to hold the enclosed CD on the front cover. It's just not efficient and the CD kept falling off, so I had to file it separately from the book. a minor inconvenience.2 of 2 people found the following review helpful. Wow - it works, and it's easy!By VinWOW! Just WOW!I've been trying to learn how to make good bread at home for a while, and have baked many loaves (about 3 5lb bags of flour worth), and have never been satisfied with the results, following directions and methods found elsewhere.My very first attempt at Richard's methods has produced wonderful results!

The dough is kneaded sufficiently in just a few minutes, has much better gluten development (without adding Vital Wheat Gluten), rises better... just better in every way than my previous attempts. The included video is short, and I would say barely sufficient, but extremely helpful. No book can adequately describe the kneading method, and watching him do it on the video explains everything. I guess a picture is worth a thousand words after all. If you want to make some good bread, get this book! 1 of 1 people found the following review helpful. Love this book By JBSunPower Love this book. Been baking bread off and on for years. Whole wheat in 1960s. Recently no knead breads. Absolutely love good baguettes and Jewish rye. Struggled to make a good baguette or epi until getting Dough. Too much flour versus water because I added so much flour while kneading the dough. Dough corrected my problem by showing how to go from sticky shaggy dough without more flour. Wa la! Video is great help to photos and text, even though video is somewhat amateurish. If you struggle to make first rate French breads, this book is sure to help you achieve that goal. I like to par bake and freeze loaves for later. Also like adding sesame seeds to top. Crust is excellent after spraying oven with water. So much easier than buying pricey containers to bake bread in as suggested by mothers such as Sullivan street no knead book. Also like to bake or thaw a par baked epi just before dinner. I will enjoy making many breads in Dough, to be sure. I paid too much to buy fresh yeast as book recommends. Dry yeast works fine for me. The recipes are a bit a trouble to use because you have to flip back to several early sections to get basic info, however photos, videos, and text is beautiful and informative. I love working with dough more because of Dough.

This award-winning book is an invaluable and beautiful guide to making simple, contemporary bread. Richard Bertinet brings back the fun to breadmaking with his practical and easy approach that it is simple and do-able. He uses a method of 'working' the dough rather than 'kneading' it, allowing air and lightness to prevail, so you don't create that well-known home-made 'brick bread', and gives additional guidance on techniques as well as showing recipes step-by-step in the free 30-minute DVD. The five chapters start with a basic bread? White, Olive, Brown, Rye, and Sweet? and from this 'parent' dough you can bake a vast variety of breads really easily. There are breads for every occasion? bake a pile of scones for tea, make pizza dough with the kids or friends, impress your guests with puff balls for supper, knock up a tantalizing focaccia for an informal lunch or treat yourself to a honey and lavender loaf for breakfast? the choices are endless as once you've mastered a 'parent' dough you can experiment with your own favorite flavors.

"Richard Bertinet showed us his revolutionary way of baking bread, and I'm never going to see flour the same way ever again." (Ruth Reichl) From the Publisher Dough is winner of the 2006 IACP COOKBOOK OF THE YEAR award. Dough has been awarded a 2006 James Beard Foundation Award for Excellence for Best Book in the Baking and Desserts category. Dough has been nominated for an Andre Simon Award. From the Author This wonderful book won two major culinary cook book awards. The IACP (International Association of Culinary Professionals), an international association of culinary professionals with 4,000 members world-wide, bestowed two major honors on our title. 2006 COOKBOOK OF THE YEAR -- literally the best in show.