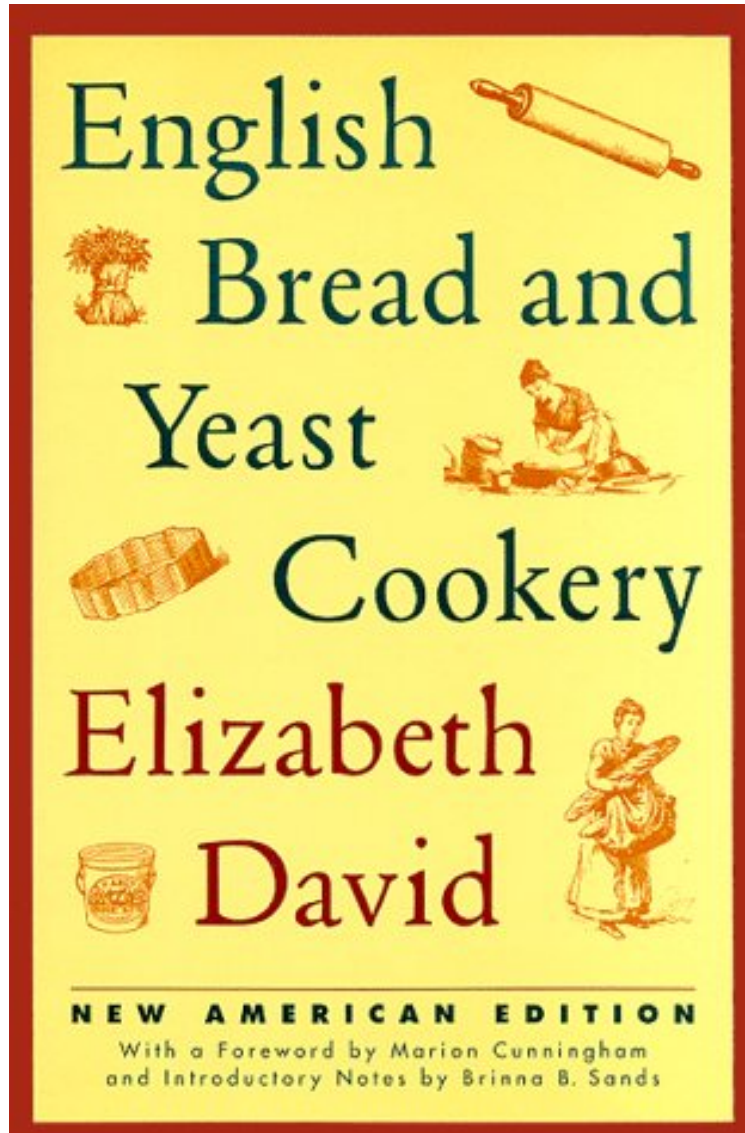


[FREE] English Bread and Yeast Cookery (Revised)

## English Bread and Yeast Cookery (Revised)

*Elizabeth David*

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



DOWNLOAD



READ ONLINE

#868360 in Books Biscuit books 1994-04Original language:EnglishPDF # 1 9.00 x 6.75 x 2.00l, #File Name: 0964360004592 pages | File size: 37.Mb

**Elizabeth David : English Bread and Yeast Cookery (Revised)** before purchasing it in order to gage whether or not it would be worth my time, and all praised English Bread and Yeast Cookery (Revised):

3 of 3 people found the following review helpful. Fascinating bookBy Carol RaskindNot really a cookbook, though it does include recipes, this is a riveting look (at least for me) at bread and bread baking primarily in England through the centuries. It was written in the late 1970's so it's also a bit of a home baker's time capsule. There are listings of shops and suppliers that have probably been out of business for decades. But it's fascinating all the same.So to just sum up, if

you're seriously interested in bread, baking techniques, flour, yeast and salt, this book is for you. If you're looking for a quick recipe for a loaf of bread, this book probably provides TMI. But I must say, it's an informative, wonderfully written book. 1 of 1 people found the following review helpful. If you like to bake, you should own this book. By Peter Jacobson This book is a classic. Got it for a friend since I've had it in the past, and every recipe is an education from one of the last century's best chefs. Her influence on California Cuisine can't be overestimated. 1 of 1 people found the following review helpful. Five Stars By william mitchell The best of the best in bread.

An inspired collection of recipes includes informative essays on the history and traditions of bread making and provides American equivalents in recipes for all types of breads, yeast buns, pancakes, muffins, crumpets, oatcakes, pizzas, dumplings, soda breads, and more. IP.