

(Download free pdf) Focaccia

Focaccia

Carol Field

ebooks | Download PDF | *ePub | DOC | audiobook



[Download](#)

[Read Online](#)

#2092323 in Books 1994-10-01 Ingredients: Example Ingredients Original language: English PDF # 1 9.04 x .66 x 8.281, #File Name: 0811808548120 pages | File size: 72.Mb

Carol Field : Focaccia before purchasing it in order to gauge whether or not it would be worth my time, and all praised Focaccia:

1 of 1 people found the following review helpful. Good reference for all kinds of focaccia variations By Charlotte Stout Yes, Focaccia recipes are all over the place, but it was nice to have it all tidied up in this one little book. Cups as well as grams are listed, although the author strongly suggests using grams a scale to measure. Lots of whole wheat recipes too. Pages are slick printing is better than average. Beautiful pictures to go along with the recipes. Over 50 recipes - lots of olive oil, garlic, fresh herbs, veggies lovely cheeses to make a meal or just small slices of delicious spongy bread that transforms into all kinds of tasty treats. No complicated shapes to deal with. Recipes are just as easy as the "no knead" bread has a much more complex flavor. The recipes use a "starter", but don't worry, it is easy to do. This is an unhurried bread that is so versatile - enjoy!! 0 of 0 people found the following review helpful. Five Stars By jh Another excellent addition to my cookbook collection 0 of 0 people found the following review helpful. Delicious, versatile, bread recipes... By BookReader Book in nicely put together. A convenient size, nice paper and printing. So far have made the Basic Focaccia, Whole Wheat Focaccia, and the Focaccia from Genoa which was made with white wine and was especially good. Directions are clear, well explained, and not too complicated. There is background information about the recipes.

Sales in the six figures and counting testify to the enduring appeal of Focaccia, the classic celebration of Italian flatbread. Now with a fresh new cover, this delightful cookbook continues to show how focaccia is one of the easiest-to-prepare and most versatile of homemade breads. Carol Field, an acclaimed expert on Italy and its cuisines, provides

more than 50 enticing recipes, from Tuscan specialties sprinkled with fresh basil and sage to more robust versions topped with smoky pancetta. Featuring both sweet and savory recipes (not to mention beautiful color photographs), this inviting and accessible volume brings the rustic breads of Italy to kitchens everywhere.

About the Author Carol Field has been writing about Italy and Italian food since 1972. She is the author of *The Hill Towns of Italy*, *Celebrating Italy*, *Italy in Small Bites*, and the best-selling *The Italian Baker*. She has also written articles on Italy for such magazines as *Gourmet*, *Food and Wine*, and *Bon Appetit*. She lives with her husband in San Francisco and continues to travel back and forth to Italy. Joyce Oudkerk Pool is an award-winning photographer specializing in food. Her photographs appear in a number of cookbooks including James McNair's *New Pizza* (0-8118-2364-4).