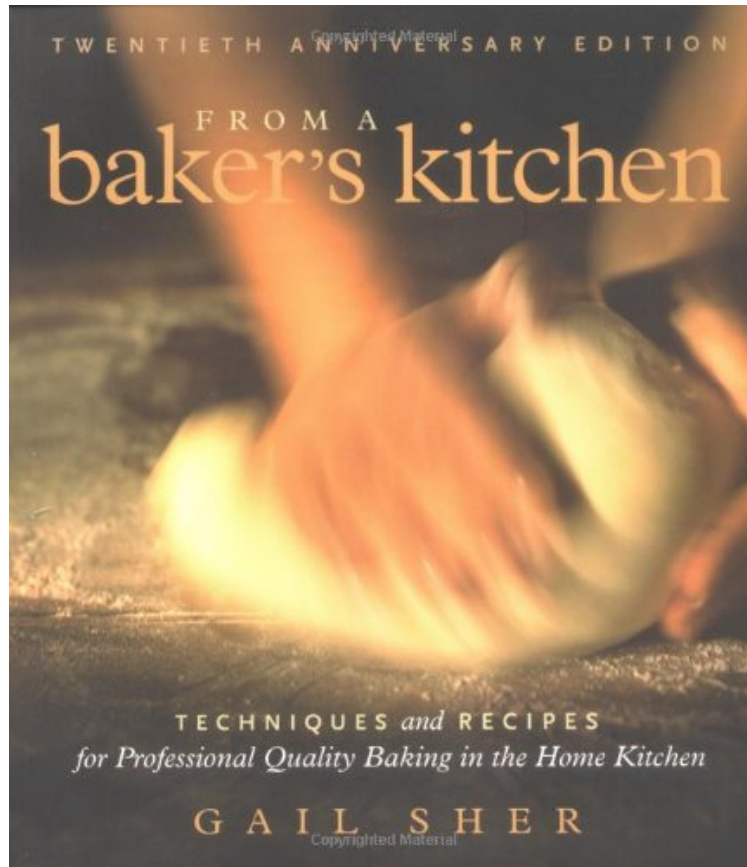


[PDF] From a Baker's Kitchen: Techniques and Recipes for Professional Quality Baking in the Home Kitchen

# From a Baker's Kitchen: Techniques and Recipes for Professional Quality Baking in the Home Kitchen

Gail Sher

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



 Download

 Read Online

#1973976 in Books Da Capo Press 2004-11-25 Original language: English PDF # 1 9.00 x .55 x 7.371, .79  
#File Name: 1569243867272 pages | File size: 26.Mb

**Gail Sher : From a Baker's Kitchen: Techniques and Recipes for Professional Quality Baking in the Home Kitchen** before purchasing it in order to gauge whether or not it would be worth my time, and all praised From a Baker's Kitchen: Techniques and Recipes for Professional Quality Baking in the Home Kitchen:

0 of 0 people found the following review helpful. Great book on baking technique By Jeanne This is the baking book I have been looking for. It explains every part of the baking process from ingredients to technique in a format that is very easy to understand. I have been able to read about the different ingredients (didn't realize how many different yeasts there are) and when to use what. When I want to make a sponge from a recipe from a different book, I go to the sponge section and it explains just what I need to do. My bakes using the information from this book are great! 1 of 1 people found the following review helpful. Great book for a beginner By George N. Appenzeller I have never made a loaf of bread before, but my wife wanted to make bread so I bought this one based on the book's reviews. Before she had time to read it, I picked it up and read through the book (easy to do in an afternoon), and when my 7 year-old saw

me reading, she asked to make a loaf with me. What dad could say "no." So together the cooking incompetent dad and the 7 year-old made four loaves that came out great. As for the book: It starts with a very good review of the ingredients and what each means to the bread. Lots of do's and don'ts that will save a lot of pain. It then discusses the basics of equipment (most of which you have in your house already), processes and the "sponge" method, along with how it can apply to any recipe that the reader happens to be using. It then follows with tons of recipes. It is an easy read, flows naturally and clearly has the novice in mind. It is done in a way that a non-baker can understand both the how and more importantly the why, without overwhelming the reader with jargon or specialty terms. After reading the book I am comfortable that I can make a variety of different types of bread. Maybe I will let my wife have a turn baking and enjoy the fun of making bread with the kids. Highly recommended for any dad looking to bake with the kids. 3 of 4 people found the following review helpful. Stupidly written... "sponge" for every step? Kindle version- NO! By mmbrownie As a long time bread baker who owns hundreds of cookbooks, I understand that the sponge is a starter to make bread rise. This book has the word "sponge" in the heading of every single step of recipes with a sponge, which makes no sense. At first I thought it was just the Kindle version. But I bought the print version since the I thought only the Kindle version was poorly written (and the Kindle version of every cookbook I've tried is basically useless). The print version is just as dumb. "Sponge step 5: bake the rolls..." makes no sense. For someone who is supposed to have an understanding of bread, such headings seem ludicrous. When I find a recipe I want to use, I type it up for my own use and print it. Headings such as: "make the sponge, add the sponge, bread first rise, bread second rise..." make much more sense and allow the baker to find his/her place in a recipe easily. Other cookbooks print recipes with such headings. "Sponge step 1, Sponge step 2, 3, 4, 5, etc.", as this cookbook writes, have no meaning. I would never invest in a Kindle since the Kindle version of cookbooks show recipe ingredients completely out of whack, the index/table of contents don't allow for easy browsing (IF they even exist, which too often they don't), and I can't leaf through a Kindle book like a regular cookbook. Looking through a Kindle version of a cookbook is usually one page at a time- not practical. Instead I take screen shots of the recipes I've typed up and leave them in my photo album of my iPhone/iPad. I haven't tried the recipes since the read is so irritating.

Twenty years since its first publication, *From a Baker's Kitchen* remains the very best single introduction to foolproof professional-quality home baking. Gail Shermdash; the first head baker of the celebrated Tassajara Bread Bakery in San Francisco; created more than 100 clear, foolproof, and wonderfully varied recipes, divided into two basic categories: yeasted breads, ranging from white breads to whole-wheat, rye and specialty-flour breads (including recipes for rolls and buns as well as loaves); and quick breads, covering corn breads, spoonbreads, biscuits, tea cakes, batter breads, gingerbread, and muffins. Sher also covers every ingredient: grains, leaveners, salt, liquids, shortening, eggs, and "embellishments"; equipment; and most originally, methods and principles of breadmaking, with a special discussion of her ingenious "sponge" method, which no less a baker than Rose Levy Beranbaum (*The Bread Bible*) has praised as crucial to her own understanding of bread baking; and which remains the most effective technique for creating flavorful bread. Over 100 drawings are also featured in this reset new edition of the all-in-one classic baking book.

"A very good book for beginning or experienced bakers." About the Author GAIL SHER is a poet, psychotherapist, teacher, and writer whose books include *The Intuitive Writer: Listening to Your Own Voice* and *One Continuous Mistake*. She lives in Berkeley, California.