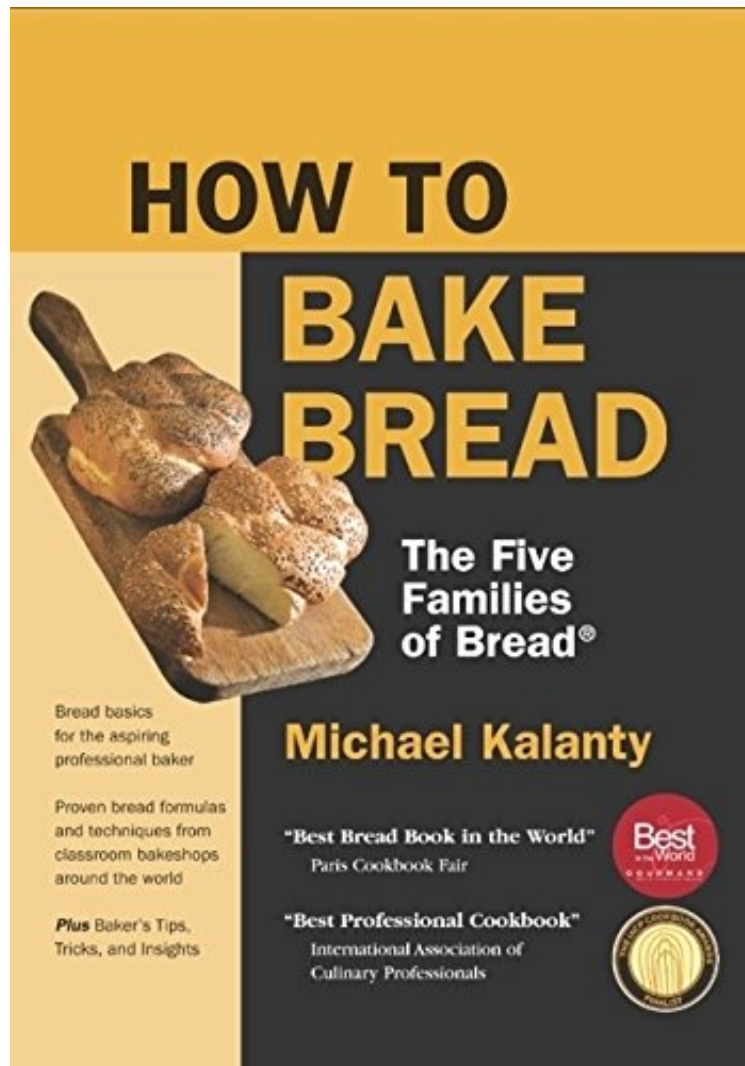


(Free download) How To Bake Bread: The Five Families of Bread: New Printing

How To Bake Bread: The Five Families of Bread: New Printing

Michael Kalanty

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Michael Kalanty : How To Bake Bread: The Five Families of Bread: New Printing before purchasing it in order to gauge whether or not it would be worth my time, and all praised How To Bake Bread: The Five Families of Bread: New Printing:

1 of 1 people found the following review helpful. Very Good, Informative, Conversational, Instructive and Technical. By LynchU If you are a new or aspiring Baker this book is a must have! I was looking at some other baking books when I read a well thought out and well written 'negative' review on a different baking book that peaked my interest. This prompted me to see "his" other reviews to see if it was just bluster or ignorance. I took note that 90% of "his" reviews covered many different types of items and were all (3 stars) or less. But, the reviews were also well

thought out and well written. He seemed to fail at the redeeming value of some things though. "How To Bake Bread" had "his" highest review (5 star), and I agree. This got me to investigate this particular book that at first did not stand out in my initial research. I still also bought the other Baking Book that peaked my interest, which addresses this field with much more technical as well as historical information. "His" review of it was very accurate regarding it though. So, I can tell you I'm not the only one to highly recommend this book. 1 of 1 people found the following review helpful. Easy to understand, informative. By Lmeast Slacka This is really an informative book. I am glad I purchased it. The recipes are easy to understand. The book is very informative as to the different stages of bread, the temperatures needed and it has easy to read instructions. 4 of 4 people found the following review helpful. Great Book! By Dianne Gregg I'm a culinary student and this book is recommended by the school. I love the way it's laid out, and you feel like he is talking to you. It easy to understand and I am making many successful breads! Last year, I was learning by trial and error. I have to bake my own breads because of my soy allergy. I'm delighted to have a great selection of tools for bread baking right the first time! I highly recommend this book to everyone interested in baking their own breads whether you are in school or not. You'll be surprised at how quickly you will make great breads! Learning the do's and don't's makes a big difference. Dianne Gregg[...]

Used as the authoritative book in hundreds of professional culinary schools' introduction to baking courses, *How to Bake Bread: The Five Families of Bread*; is an introduction to 50 of the world's most popular breads made with commercial yeasts, including active dry yeast, instant yeast, and baker's yeast. Includes more than 200 black and white technique photos with step-by-step instructions. Each type of bread featured in the book is grouped into one of five families based upon how the bread dough is mixed, kneaded, proofed, and baked. The families include: Lean Dough (baguettes, pretzels, bagels, and dinner rolls), the Sweet Family (cinnamon buns, panettone, babka coffee cake, stollen, and monkey bread), the Soft Dough Family (buttery dinner rolls, honey whole wheat, and pizza), the Rich Family (brioche, raisin buns, and butter bread for braiding), and finally, a family that includes focaccia, pizza variations, and cornmeal flatbreads. Learn more at www.MichaelKalanty.com.

About the Author An award-winning, professional baker with more than 20 years' experience, Michael Kalanty is a craft bread baker, culinary instructor, and cookbook author. His certifications include Executive Pastry Chef, Culinary Educator, and Master Taster. Kalanty was also named Chef Instructor of the Year by Le Cordon Bleu and has several full-length baking courses online, produced in partnership with [Craftsy.com](https://www.craftsy.com).