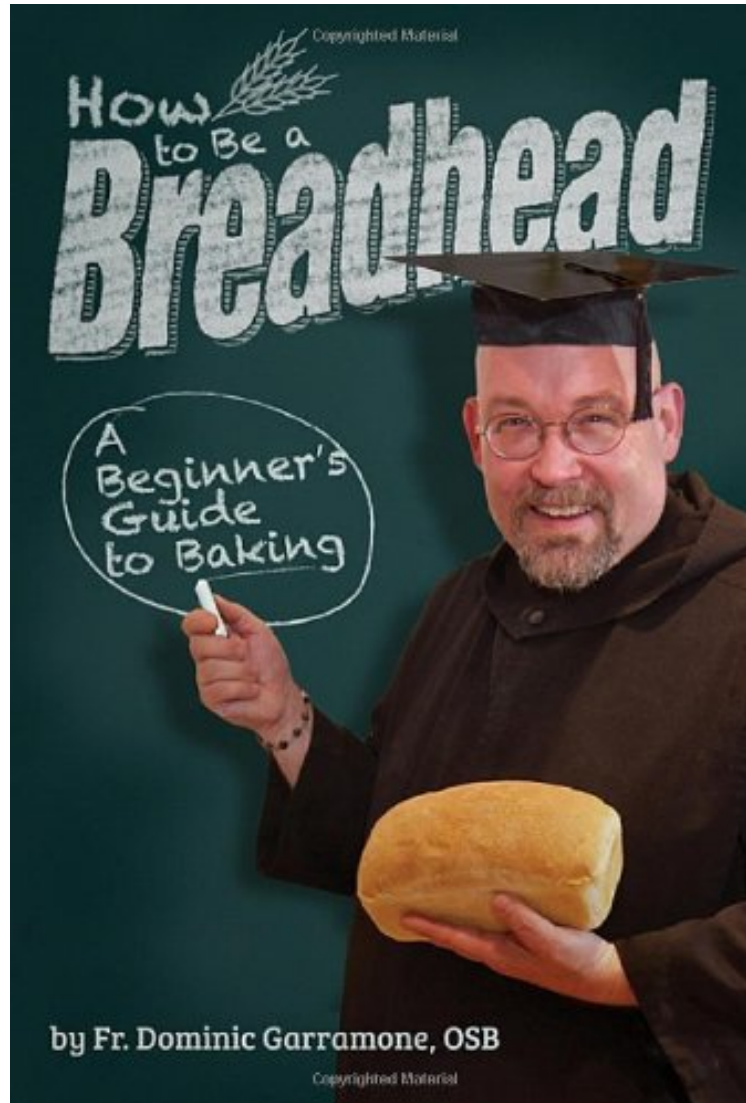


(Download free ebook) How to Be a Breadhead: A Beginner's Guide to Baking

## How to Be a Breadhead: A Beginner's Guide to Baking

*Fr. Dominic Garramone, OSB*

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**Fr. Dominic Garramone, OSB : How to Be a Breadhead: A Beginner's Guide to Baking** before purchasing it in order to gauge whether or not it would be worth my time, and all praised How to Be a Breadhead: A Beginner's Guide to Baking:

3 of 4 people found the following review helpful. If you know how to make bread you could write this book. By Lil Slice I have tried many times to make bread and despite following the recipes and advice offered it always turns out heavy and dry. Saw his add for this book and thought, "here is a reference from a real pro to help me out." And.....no. All it does is tell you how wonderful it is to make your own bread and how it is relaxing and spiritually healing and

blah blah blah and then tells you the same processes you can find in a thousand other places for free. Oh, and it does tell you about lots of neat gadgets you've probably never seen or heard of that you can get so you will feel like a pro when people come over and say, "what's that?" I don't know what to tell you other than there are no secrets revealed in here to turn you into a bread master and youtube is free. 4 of 4 people found the following review helpful. How to Be a Breadhead: A Beginner's Guide to Baking By Lloyd Colson A great beginners guide to bread making. Good photographs to show how to knead the dough. I recently purchased two copies of this book to give to two different young people who are grandchildren of two of my friends. Both youth had decided that they wanted to learn to bake bread, and I felt that this book was the perfect starter. 0 of 0 people found the following review helpful. Great for Beginning Breadmakers! By SKCWriter This has a lot of good information for the rank beginner, but it's too simplistic for me. I also wish it had a wider variety and more recipes. That said, it is great for beginners. Think I'll give it to my 11-y.o. granddaughter.

A "Breadhead" is a dedicated baker, someone who bakes often, who thinks and dreams about bread and is not afraid to experiment. In this new book by Father Dominic ("The Bread Monk" of public television fame), you'll learn more than just basic techniques - you'll find out why yeast behaves the way it does, how to substitute different flours in a recipe, and how to take a simple dough and make it extraordinary for a special occasion. Starting with tools of the trade (you need less than you think), Father Dom takes you through the baby steps of baking all the way to beautiful loaves that will amaze and delight your family and friends. Special attention is paid to kneading a stumbling block for many beginning bakers and simple shaping techniques that can make your loaves look terrific. You'll find braided loaves, flatbreads, pretzel bread and bagels, dinner rolls that look like roses, butterfly-shaped breakfast treats, and a muffin recipe that uses a secret ingredient: melted ice cream! And all in Father Dom's funny and friendly style of instruction, with helpful photos and illustrations.

From the Inside Flap A "Breadhead" is a dedicated baker, someone who bakes often, who thinks and dreams about bread and is not afraid to experiment. In this new book by Father Dominic ("The Bread Monk" of public television fame), you'll learn more than just basic techniques you'll find out why yeast behaves the way it does, how to substitute different flours in a recipe, and how to take a simple dough and make it extraordinary for a special occasion. Starting with tools of the trade (you need less than you think), Father Dom takes you through the baby steps of baking all the way to beautiful loaves that will amaze and delight your family and friends. Special attention is paid to kneading-a stumbling block for many beginning bakers-and simple shaping techniques that can make your loaves look terrific. You'll find braided loaves, flatbreads, pretzel bread and bagels, dinner rolls that look like roses, butterfly-shaped breakfast treats, and a muffin recipe that uses a secret ingredient: melted ice cream! And all in Father Dom's funny and friendly style of instruction, with helpful photos and illustrations. Father Dominic Garramone, OSB, former host of the PBS cooking show Breaking Bread with Father Dominic, has written six cookbooks, most recently Thursday Night Pizza. His first children's book, Brother Jerome and the Angels in the Bakery, was the recipient of the 2011 Christopher Award for children's books (ages 8 to 10) and the 2011 Catholic Press Association 1st Place Award for children's books. About the Author Father Dominic Garramone, OSB, former host of the PBS cooking show Breaking Bread with Father Dominic, has written six cookbooks, most recently "Thursday Night Pizza." His first children's book, "Brother Jerome and the Angels in the Bakery", was the recipient of the 2011 Christopher Award for children's books (ages 8 to 10) and the 2011 Catholic Press Association 1st Place Award for children's books.