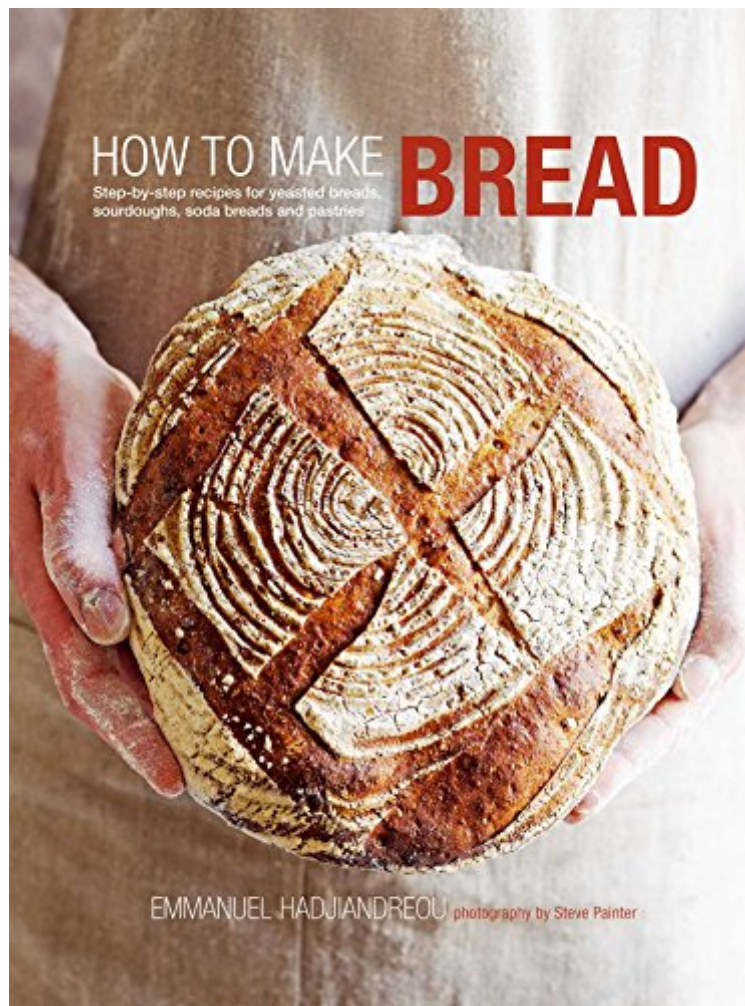


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## How to Make Bread: Step-by-step recipes for yeasted breads, sourdoughs, soda breads and pastries

*Emmanuel Hadjiandreou*

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**Emmanuel Hadjiandreou : How to Make Bread: Step-by-step recipes for yeasted breads, sourdoughs, soda breads and pastries** before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Make Bread: Step-by-step recipes for yeasted breads, sourdoughs, soda breads and pastries:

2 of 2 people found the following review helpful. I love me some carbs...By ThoseWhoDareWinHi Guys,First time bread maker here. This book has helped me make some good bread. I started with the first page and am working my way through the book.The author does a good job guiding you through the recipes that he provides. However, I still find my self looking up certain things on youtube as I'm more of a visual learner. Several recipes are in this book. Lots

of sourdoughs, french breads, italian breads, bagels and sweet pastries as well. I'm not sure if I got an updated version of the book (as others have stated there are only measurements in grams) but he has the measurements in grams/cups so us Americans who decided to forget metric can still put the recipes together. The pictures are awesome in this book too. If you like to decorate you could leave this book out on your coffee table or in your kitchen. Only negative I have found so far is (as I am a first time bread maker) I find that I don't always get the right rise I should. I do use the exact methods and measurements the author does. I have seen other recipes using sugar or more yeast so I have changed that. All in all a good buy and I am happy it is my first book. I find it very helpful and will keep baking through it. 7 of 7 people found the following review helpful. How To Make Bread By Customer This is a well written and illustrated book and the few recipes I have tried have turned out really good. He is in England so the pan sizes do not fit our American sizes, most recipes are for a 1 1/2 lb loaf which is great for me. Am just getting started baking artisan bread, using levain in place of yeast, so I have found all his photos with great detail really helpful. His Chocolate bread with currants is delicious, Walnut with figs is another winner that I have enjoyed. I bake the breads in a Romertopf or Emile Henry FlameProof Enamel Stewpot as I have an electric oven so misting it with water is not a good idea. The book has a nice variety of recipes as well as a section on pastry. I think it merits a place in a home bakers library. 4 of 4 people found the following review helpful. Otherwise a good book for an experienced cook By Steve Cropp Definitely not a bread making book for the amateur. A real understanding of how to make bread is required before using this book. A shame about the quality control of the print. A number of pages have gaps in the sentences or faded print, including typos. Otherwise a good book for an experienced cook.

Emmanuel Hadjiandreou is passionate about bread and in this, his first book, he shows you how to make it, step by step. The book starts by explaining the key to good bread: why flour, yeast and temperature are important, and which kitchen equipment makes life easier. In *Basic Breads*, you'll learn how to make a Basic White Loaf with clear, step-by-step photos. With this method, you'll have the base for a number of variations. The rest of the book covers Wheat- or Gluten-free Breads, Sourdoughs, Flavoured Yeasted Breads, and Pastries and Morning Bakes—in more than 60 easy-to-follow recipes.

About the Author Emmanuel Hadjiandreou is originally from South Africa, but learned his craft in a German bakery. In the UK he has worked for Gordon Ramsay and Daylesford Organic, an award-winning organic farm shop in Oxfordshire. He currently teaches bread-making classes at The School Of Artisan Food in Nottinghamshire, UK. His sourdough bread, stollen and other bread creations have won him several awards. This is his first book.