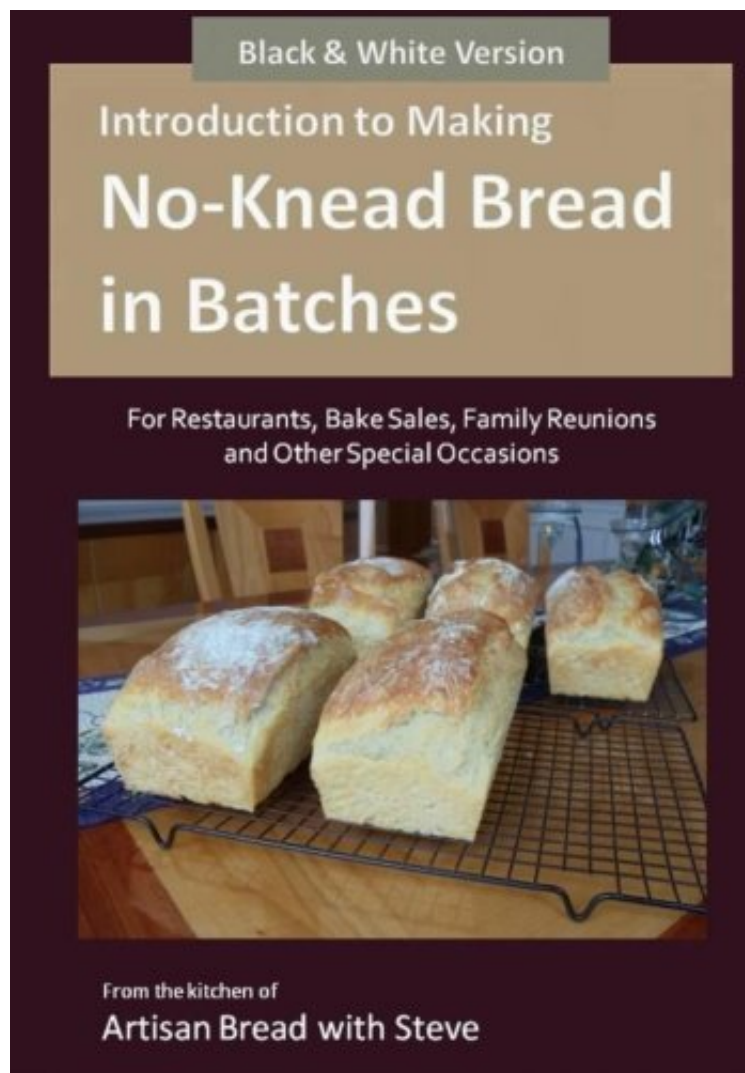


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## **Introduction to Making No-Knead Bread in Batches (For Restaurants, Bake Sales, Family Reunions and Other Special Occasions) (BW Version): From the kitchen of Artisan Bread with Steve**

*Steve Gamelin*

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purchasing it in order to gauge whether or not it would be worth my time, and all praised Introduction to Making No-Knead Bread in Batches (For Restaurants, Bake Sales, Family Reunions and Other Special Occasions) (BW Version): From the kitchen of Artisan Bread with Steve:

0 of 0 people found the following review helpful. No-Knead Bread in Batches By MzVienna I love Steve! He has made bread making a pleasure. I refer to his recipes often. I have all his books and use them all as you can make overnight, turbo, in batches, no-knead, works for whatever time line you are working with. I am making my own bread and pizza all the time now as there is such a difference as well as being more economical. I am so pleased he decided to make videos and show us all the short cuts. I would recommend all his books. 0 of 0 people found the following review helpful. Love this Book, By Mary Lou Love this Book and can't wait to use it. I've already baked a couple of Steve's Breads and they're delicious. I've printed out the Recipes using a lot of ink and paper. For the great price I just have to go to the book. My book arrived on date expected and packaged very very well. I recommend this book to everyone both Family and Friends. Thanks Steve for the opportunity to bake wonderful Breads I will update my review hopefully with a picture if I can do it Haha Mary Lou 0 of 0 people found the following review helpful. Bread making gamechanger By Fiona I would recommend this book to beginners as well as advanced bakers. I would consider myself a bread snob and these breads will not let you down.

No equipment... no problem. You can make a batch of artisan quality bread with a spatula and a bucket. To make it even easier; I designed the recipe around a 5 lb bag of flour so that I wouldn't have to do a lot of measuring; then I took a large pitcher and marked 60 oz on the side which makes measuring water fast and convenient. It couldn't be any easier than this. This cookbook is specifically designed for those individuals who would like to use the no-knead method to make bread, baguettes, dinner rolls, etc. in batches. The technique is ideally suited for small restaurant, bake sales, family reunions, and other special occasions for which it would be advantageous to make bakery quality bread in volume. The traditional no-knead recipe was designed to baking bread in a preheated Dutch oven with a lid to capture steam for crust development, but who wants to buy and preheat 5 Dutch ovens. This cookbook uses the recipes and techniques developed when I wrote, "Introduction to Baking No-Knead Bread in Bread Pans", because when you bake in the open oven; there are different dynamics. This cookbook includes... The 3 Steps to Making Bread Dough, The Basic Steps to Baking Bread, Ingredients, Technique Tips, Equipment Bakeware, Country White Bread (Batch Technique Recipe in Detail), Country White (5 standard loaves), American Baguettes (16 baguettes), Rosemary Bread (16 demi loaves), Multigrain Country White (12 half loaves), Beer Bread (12 demi loaves), Honey Oatmeal (12 demi loaves), Honey Whole Wheat (6 oval loaves), Caraway Rye Bread (5 standard loaves), Mediterranean Olive (8 long loaves), Dinner Rolls (36 rolls), and Sandwich Rolls (8 large 16 small rolls). Thanks & Steve