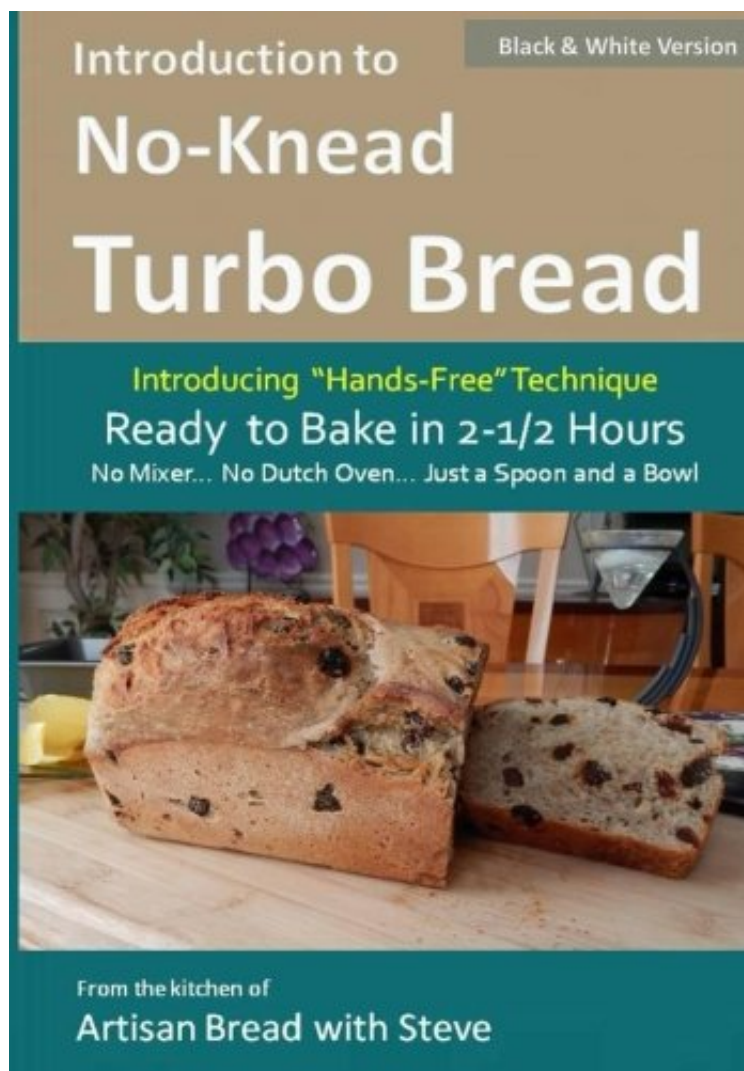


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before purchasing it in order to gauge whether or not it would be worth my time, and all praised Introduction to No-Knead Turbo Bread (Ready to Bake in 2-1/2 Hours... No Mixer... No Dutch Oven... Just a Spoon and a Bowl) (BW Version): From the kitchen ... Turbo Bread (BW Version)) (Volume 1):

1 of 1 people found the following review helpful. Good stuff
By Dianaru
Excellent book. Love his videos and his easy peasy technique. Always get good results. Just wanted the recipes where I could grab them and read them easily. This old fashioned gal is thinking about buying the books. Catch his youtube demonstrations. You'll soar in confidence and enjoy the art of artisan breadmaking.
.0 of 0 people found the following review helpful. Rise to the Occasion.
By ki r
k
Love this system for making bread. I make about 2 to 3 loaves a week and it could not be easier. I always take a loaf to friends when visiting and they are also hooked on how great this bread tastes. Thanks for your hard work in bringing this system to us.
Anthony
2 of 2 people found the following review helpful. Nice book with great tips and directions for making No-knead ...
By Terry Flagg
Nice book with great tips and directions for making No-knead bread in about three hours. Much less mess and using few utensils means little clean-up. The breads that I have made have been perfect and delicious. I highly recommend watching "artisanbreadwithsteve" on YouTube. Steve Gamelin has several videos on making breads, pizza, pretzels, and sweet rolls. The videos that he made in the fall of 2014 show the Turbo method.

The "hands-free" technique makes "Turbo Bread" the world's easiest bread recipes. Now, don't get me wrong; I love the standard no-knead method for making bread, but here are times when I need bread in less time and I can have "Turbo Bread" ready for the oven in less than 2-1/2 hours without dusting the work surface with flour or ever touching the dough. No-knead "Turbo" bread was designed for those who want to make no-knead bread, but don't want to wait 8 to 24 hours. Those who want bread machine bread, but don't want to buy and store a bread machine. It's for those of you who want a fast reliable way to make fresh from the oven bread without the hustle of expensive machines, Dutch ovens, or kneading. "Turbo Bread" is a fresh approach to making no-knead bread; that provides you with an option. You'll love it. So throw away your bread machine because you can make bread with a glass bowl and a spoon. Thanks - Steve Cookbook
"Table of Contents" lists both recipe and method (bakeware) used to shape and bake loaf, but you can mix and match the ingredients from one recipe with the method (bakeware) from a different recipe. The two components are independent of each other. Breads include: Country White Bread, Skillet Bread, Sandwich Bread, American Baguettes, Beer Bread, Cheddar Cheese Bread, Multigrain Country White Bread, Italian Sesame Sandwich Bread, Italian Sesame Boule, Muffuletta (Sicilian Sesame Bread), Honey Oatmeal Bread, Honey Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Flax Seed 8 Grain Bread, Rosemary Bread, Deli Rye Bread, Polenta Bread, Mediterranean Olive Bread, Mexican Jalapeno-Chili Fiesta Bread, Buttermilk Bread, Cinnamon Raisin Bread, and English Muffin Loaf.