

[DOWNLOAD] Italian Breads: From Focaccia to Grissini

## Italian Breads: From Focaccia to Grissini

Maxine Clark

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**Maxine Clark : Italian Breads: From Focaccia to Grissini** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Italian Breads: From Focaccia to Grissini:

10 of 10 people found the following review helpful. More than just breadBy JoanneI bought this b/c of its dedicated Italian bread recipes. (It doesn't have a recipe for a plain loaf of Italian bread, but I have that already so not a big problem). It's a petite, hardcover book and simple to get through. Considering its diminutive size, the author gives much info and makes many helpful notations as to suitable ingredient substitutes (using A-P flour instead of "OO" grade flour for example, cake yeast vs. instant vs. active and their specific measurements). In her procedural steps, the dough is always described as being kneaded by hand--no mention as to using a stand mixer...I don't understand that omission at all, you'd think the stand mixer hadn't been invented yet...this is the 21st century after all. I have many bread books and they all give instructions on either method. If you are experienced and relaxed enough to 'knead' out of the box, you will be ok making your dough w/a stand mixer--I did! There are many recipes in here that don't need yeast, so some items work up quickly, such as the Parmesan Soda Bread, the Tuscan Fresh sage olive oil bread (she suggests alternate herbs and toppings to match personal tastes) etc...there are also recipes for pizza dough, breadsticks, crackers, etc.The first recipe I tried was wonderful, the "little stuffed focaccia muffins," bite-sized bread morsels w/a hidden surprise of a cherry tomato, pesto, cheese inside (shown on the cover). This recipe called for "00" or cake flour, I used A-P, just fine. In fact, when I used cake flour, I didn't like them nearly as much. I can see using other fillings, olive paste, mozzarella, etc.. The ciabatta rolls were a disappointment, they look exactly as illustrated on the outside,

but conveniently the pic doesn't show the inside. Ciabatta should have very large holes...this didn't, and I've made ciabatta before. We ate them as rolls w/cold cuts on them but I wouldn't make them again. I hope to have success with more recipes in this book that don't exist in my many other bread books. I have high expectations the recipes will be worth it...to be continued. I will report back when I try the recipes themselves. Update: The 'rolled pesto, olive, and garlic bread' was excellent. So too was the focaccia. These lend themselves to various toppings and fillings. 1 of 1 people found the following review helpful. Five Stars By Theresagreat0 of 0 people found the following review helpful. Very interesting and with detailed explanations By Enrico E. Massetti Very interesting and with detailed explanations. I found the book very useful.

Enjoy baking the rustic homemade breads of Italy in your own kitchen. Here you'll find authentic recipes for everything from large loaves and flatbreads for sharing to little savory snacks and fruited breakfast breads. Perfect with soup or for mopping up sauces, simple recipes for Loaves and Rolls include Parmesan Soda Bread and Tuscan Fresh Sage and Olive Oil Bread. A chapter devoted to delicious Focaccia and Flatbreads features fool-proof recipes for one of the easiest-to-prepare breads. Bake a batch of Deep-pan Facaccia, Potato and Olive Facaccia, or Chickpea and Rosemary Flatbread. Bread is the perfect vehicle for stronger flavors such as Italian cheeses and cured meats. Try delicious Small Bites such as Little Fired Neapolitan Pizzas or Pancetta and Fennel Puffs. The perfect accompaniment to a glass of wine and a dish of olives. Grissini and Crisp Breads include Peppered Breadsticks, Anchovy Twists, and Crispy Pizza Sheets. Finally, try a slice of one of the moreish Sweet Breads. Mouth-watering recipes include Black Grape Schiacciata and Fig and Hazelnut Breakfast Bread. \*Features more than 25 authentic and fool-proof recipes by Maxine Clark, an expert on Italian cooking and best-selling author of *Flavors of Tuscany*.

About the Author MAXINE CLARK teaches at Alistair Little's Tasting Places in Sicily and Tuscany. She is the author of many books, including *Easy Italian*, *Flavors of Tuscany*, and *Italian Breads*.