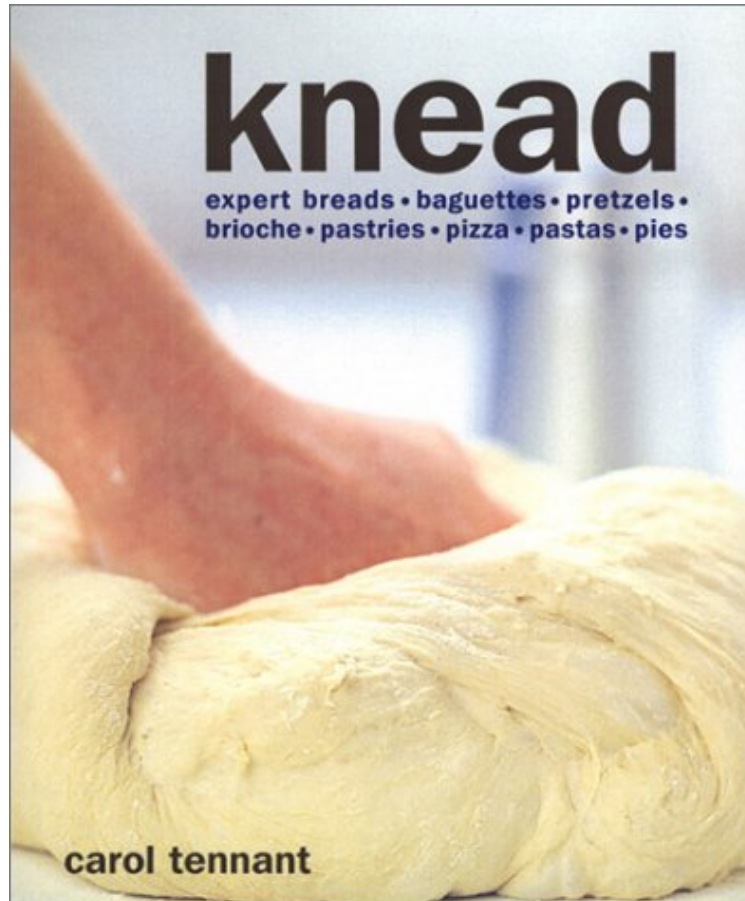


(Read and download) Knead: Breads, Pasta, Pastry, Pizza, Scones, Tarts

Knead: Breads, Pasta, Pastry, Pizza, Scones, Tarts

Carol Tennant

*ebooks | Download PDF | *ePub | DOC | audiobook*



[Download](#)

[Read Online](#)

#3827191 in Books Laurel Glen Publishing 2001-11-05 Original language: English PDF # 1 .47 x 7.44 x 9.40l, #File Name: 157145585X144 pages | File size: 32.Mb

Carol Tennant : Knead: Breads, Pasta, Pastry, Pizza, Scones, Tarts before purchasing it in order to gage whether or not it would be worth my time, and all praised Knead: Breads, Pasta, Pastry, Pizza, Scones, Tarts:

Knead begins with a section of tools and prime conditions for kneading, including essential advice on prepping surfaces for kneading and choosing the proper raising agent. It then imparts the components of technique so that cooks will know how easy this base for recipes truly is. The section on technique is rich with tips on how the kneading affects baking times, and it teaches the skill of timing, essential for creating simple to elaborate dishes and sides, whether cooks are kneading or not. Based in technique, this book provides 75 mouth-watering recipes for breads, pastas, and pastries so cooks can gain confidence in the careful skill of kneading.