

[Free pdf] Knead It!: 35 Great Bread Recipes to Make at Home Today

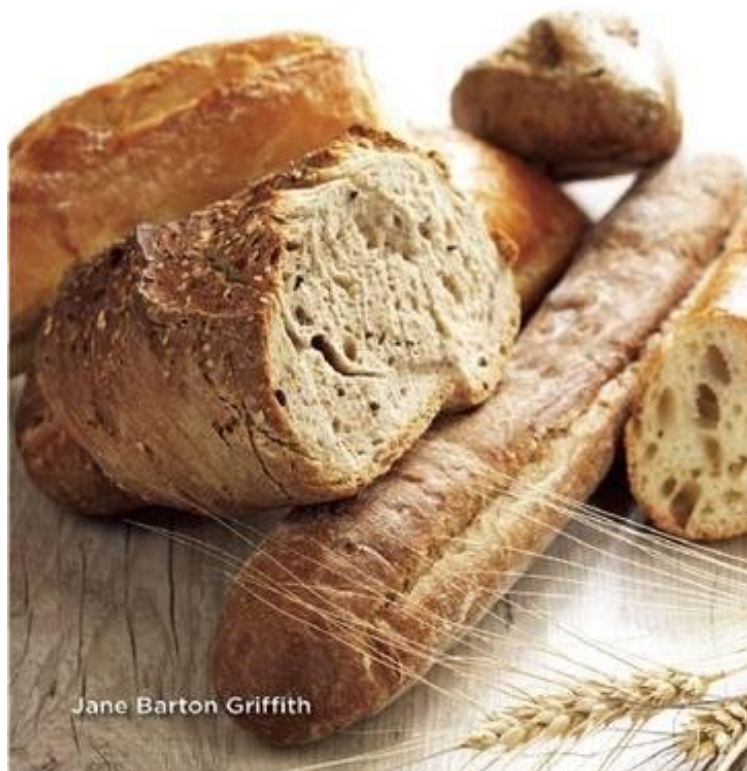
## Knead It!: 35 Great Bread Recipes to Make at Home Today

*Jane Barton Griffith*

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

# Knead It!

35 Great Bread Recipes to Make at Home Today



DOWNLOAD



+

READ ONLINE

#1274489 in Books 2014-10-07Original language:EnglishPDF # 1 11.00 x 8.00 x .75l, .0 #File Name: 193548429X224 pages | File size: 60.Mb

**Jane Barton Griffith : Knead It!: 35 Great Bread Recipes to Make at Home Today** before purchasing it in order to gage whether or not it would be worth my time, and all praised Knead It!: 35 Great Bread Recipes to Make at Home Today:

0 of 0 people found the following review helpful. Informative well put together book all about bread with recipiesBy happyWhat I like about this book:It is a large paperback with information as well as recipes. Kind of like Alton Browns show in a book only less hokey( I do not mind his being hokey) It gives a history of bread here in the USA and the different types of flour, technique's to making bread with each kind and recipes, Like using a scale in metric weights for almost every ingredient. Also how to use a cast iron Dutch oven, why to have steam - boiling water in the oven for the first part of baking. Lots of complexity reduced to simple instructions.What I did not like- that you are

supposed to have access to organic locally grown and locally milled flours-name your type. REALLY? Not to many people live near an old fashioned flour mill. And as the author says many so called stone ground flours are not really stone ground when bought at stores or ordered online. And lets face it flour that is so called stone ground is EXPENSIVE. That and all the specialized tools he suggests are necessary -if you don't have them or the money can be off putting. Baking is an art that requires patience. And depending upon how insulated your house is help at each stage of 3 proofing's for correct temperatures. The reward is healthier fiber rich bread that has TASTE.,0 of 0 people found the following review helpful. Five StarsBy JuliannaReally good value3 of 3 people found the following review helpful. Check It Out At Your Library First ...By KC\_ShopperThis book has great potential which is never achieved. The attention to detail - especially from the perspective of a beginning bread baker - is frustratingly absent.Case in point: 9 full pages of convoluted textual descriptions on various ways to shape dough into loaves for baking with nary a photo. Lots of pretty photos of the already-baked breads, lots of wonderful photos of cows and wheat fields and baskets of grain and horse drawn wagons ... one would have to think that the author could have cut out a few of the many photos of bread sitting in an oven and stuck in a few of shaping being done.Case in point: 26 pages ... with more full color photos ... devoted to the worshipful adoration of the author's testers and folks running bakeries she's visited and she likes.Case in point: A National Directory of Artisanal Bakeries ... helpfully arranged, not by state or by city, but - most helpfully - by bakery name.I do NOT mean to imply that it's a "bad" book ... there are a few pieces of valuable information and a couple of interesting looking recipes contained in the book ...What I DO mean to suggest is that - before you plop down the bucks to buy the book - you check it out at your local library first (as I am truly glad I did) and then decide if it is or - as I decided - is not worth buying.

For centuries, artisan bread makers have created magic with their hands and given rise to the indescribable wonder that is fresh bread. Now you too can go back to basics and begin making your own homemade bread today! Knead It! teaches want-to-be bakers (and experienced bread makers alike) the secrets of the various bread-making methods that have ignited the hearts and ovens of humankind for centuries. Author and baker Jane Barton Griffith and her team of experienced bread makers and master bakers have demystified artisan bread making by providing detailed step-by-step instructions to creating all kinds of breads, from simple yeasted breads and slow-fermenting breads to prefermented breads, sourdough loaves, and various international flatbreads.INSIDE THIS HOBBY FARM HOME BOOK:35 recipes, accompanied by detailed instructions and photographsA primer on flours (stone-ground whole/white wheat, rye, spelt, and Khorasan)An introduction to folding techniques needed to make popular loaves, including baguettes, boules, bacirc;tards, and braidsDetailed fourteen-step baking instructions for scaling, proofing, shaping, and scoring various types of loavesDirections to make five yeasted breads, such as bran bread, focaccio, and Swedish limpa breadHow to make four slow-fermenting breads, such as beer bread and oatmeal bread, and four prefermented breads, including ciabatta, Anadama bread, and puglieseThe secrets to making starter plus eleven sourdough breads, including cherry pecan bread, multigrain, olive, rye, sunny flax,A special chapter on making international flatbreads: Tunisian grilled bread, Lefse, Moroccan flatbread, pitasldquo;Tools Equipmentrdquo; sidebars, detailing whatrsquo;s required to undertake the recipeexpert tips from six master bakers and a panel of seven testersGlossary of terms; resource section of bakeries and suppliers; index

About the AuthorJane Barton Griffith is the author of several books. She is currently the project manager and director of marketing and publications for the Berkshire Mountain Bakery in Housatonic, MA. Her photographs have appeared in such publications as Time magazine and The New York Times and in other museum catalogue publications.