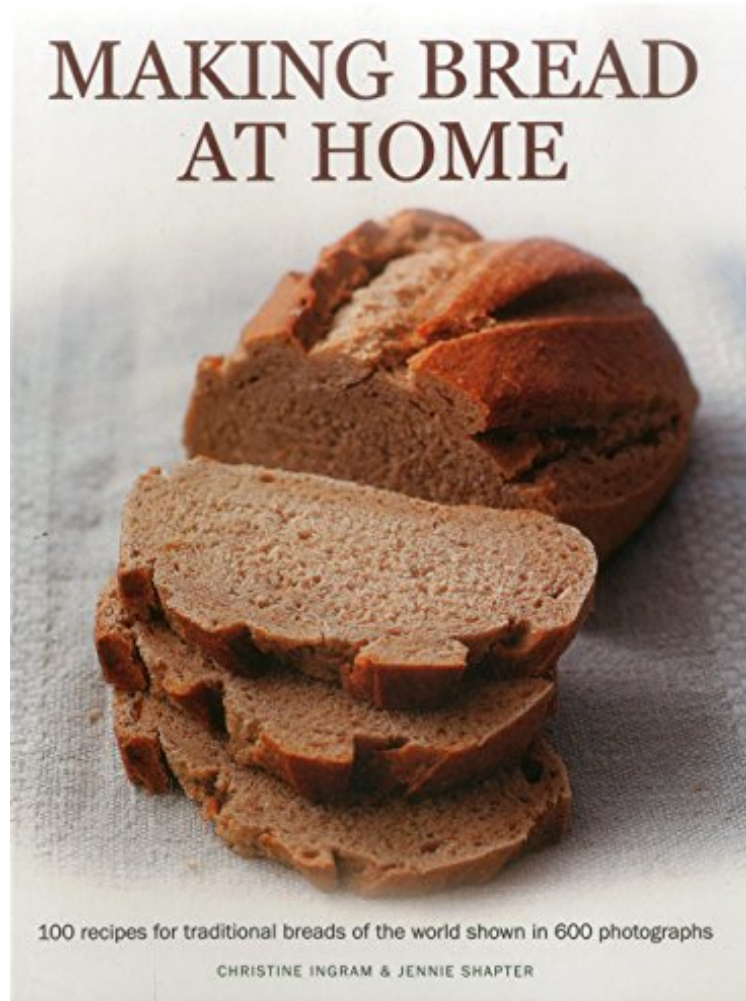


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Making Bread at Home: 100 recipes for traditional breads of the world shown in 600 photographs

Christine Ingram, Jennie Shapter

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Christine Ingram, Jennie Shapter : Making Bread at Home: 100 recipes for traditional breads of the world shown in 600 photographs before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Bread at Home: 100 recipes for traditional breads of the world shown in 600 photographs:

3 of 3 people found the following review helpful. Very good beginner bookBy DanielThis is a very good book to use to get introduced to bread making. It divided into roughly three sections: basics of bread making, a bread encyclopedia, and recipes. Everything is pretty good but I had to deduct a point because while this book will get you started I think it needs a few more tips. A few things I learned from online that show definitely be in this book is that it may take more than 8-10 minutes of kneading to get the right consistency and to start with 80% of the flour called for

then add more if it's too wet. One more of advice is to go to Tuesday Morning or another discount retailer and buy a kitchen scale because the difference between weight and volume can be off by a cup or more from the suggested volume depending on many things.

Here are over 100 breads from every corner of the globe, with a visual directory of types and step-by-step instructions for making everything from Portuguese Onion Bread to Irish Soda.