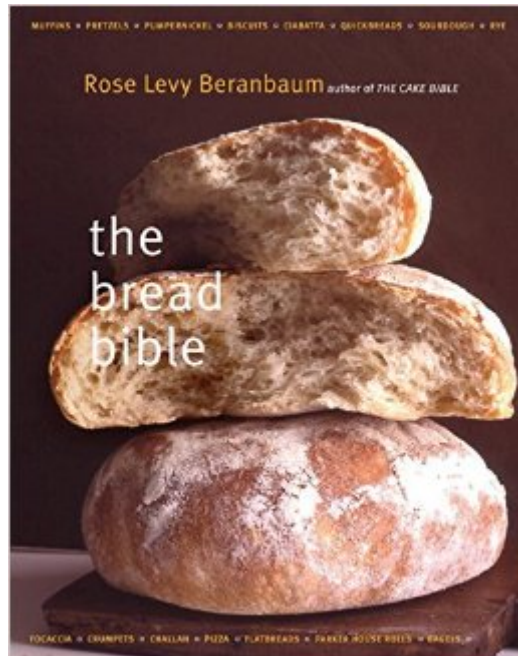


The book was found

The Bread Bible



Synopsis

The new baking masterwork from the author of *The Cake Bible* and *The Pie and Pastry Bible*. *The Bread Bible* gives bread bakers 150 of the meticulous, foolproof recipes that are Rose Levy Beranbaum's trademark. Her knowledge of the chemistry of baking, the accessibility of her recipes, and the incomparable taste of her creations make this book invaluable for home cooks and professional bakers alike. "Understanding" and "Pointers for Success" sections explain in simple, readable language the importance of various techniques and ingredients demonstrated in a recipe, providing a complete education in the art of baking, with thorough sections on types of flour, equipment, and other essentials. Easy-to-use ingredient tables provide both volume and weight, for surefire recipes that work perfectly every time. Recipes include bread made with yeast starters, quick breads, flatbreads, brioche, and much more. From ciabatta, semolina, rye, and sourdough breads to bagels, biscuits, crumpets, and pizza dough, *The Bread Bible* covers all the baking bases. 225 line drawings and 32 pages of color illustrations

Book Information

Hardcover: 640 pages

Publisher: W. W. Norton & Company; 1 edition (October 17, 2003)

Language: English

ISBN-10: 0393057941

ISBN-13: 978-0393057942

Product Dimensions: 8.4 x 1.7 x 10.3 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (324 customer reviews)

Best Sellers Rank: #24,771 in Books (See Top 100 in Books) #30 in [Books > Cookbooks, Food & Wine > Baking > Bread](#) #57 in [Books > Reference > Encyclopedias & Subject Guides > Cooking](#) #66 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference](#)

Customer Reviews

Cookbook author/humorist Ann Hodgman once wrote, of Rose Levy Berenbaum's masterpiece *The Cake Bible*, that perhaps *The Gideons* should leave this "bible" in hotel bedrooms instead of that other, better-known one. Hodgman has a point. I have baked extensively from both of Berenbaum's previous "bibles," on cake and on pastry, and have yet to come up with a dud. Since we're talking about bibles here, clearly Berenbaum finds that God is in the details. She gives clear, concise explanations of the "whys" of baking without ever getting tedious. I have been baking regularly for

nearly thirty years, and yet in my first read-through of *The Bread Bible*, I learned at least a dozen facts that I hadn't previously known, and yet made perfect sense. For example, the inclusion of Wondra bleached, granulated flour (not a typical staple among serious bakers) in her Butter Popovers eliminate the resting period that the batter typically must undergo before baking. Her books also inspire: A round, Gruyere-spiked cheese bread baked in a souffle dish--which Berenbaum whimsically names, "The Stud Muffin"--will send me out today on a quick trip for a couple of necessary, missing ingredients. Berenbaum's recipes run the gamut from simple "quick" breads to more time-consuming (but hardly more difficult) artisanal loaves. She also provides sources for ingredients and equipment. This tome, with its gorgeous photographs and numerous line drawings, might intimidate some fledgling bakers, but don't let it! If it does, I suggest *The King Arthur Flour's Baker's Companion*. However, true breadheads are justified in wanting both.

Okay, so I did break down and buy this book after vowing not to, and would change my review to 4 stars if I could. I'm glad I purchased, but as I said before, it's not a book for the beginning baker (or the impatient!). It does contain a wealth of technical information and very specific start-to-finish instructions for each recipe, which to a more advanced bread baker might sound oxymoronic but actually is not. I believe Berenbaum wants us to achieve optimal results from our efforts, thus the great detail in her instructions. Just be sure to read your recipes through thoroughly before starting, as her directions, although detailed, do tend to be confusing, especially when it comes to adding ingredients. I have had great success and compliments from several of these recipes, among them being the raisin pecan bread, the Tyrolean ten-grain torpedo, and the olive bread. Even I have not had the patience to attempt the very involved sour recipes (yet!), but am looking forward to trying them. Here is my old, 3-star review: I rarely feel the need to review, but having tried two recipes in this book, and feeling misled at some point in both, I feel a warning is in order. First, let me say that I am quite an avid bread baker, and that this book, while chock-full of technical information, is definitely not for the neophyte, unless he or she is just interested in the science of breadmaking. Next, let me be specific about my complaints. Although I read a recipe through before I attempt it, I don't tend to memorize it; I just get an idea of the steps involved, decide if it's worth the effort, and go from there. My problems in the recipes both involved ingredients being mentioned in a list, and then the author not being specific enough about when they were to be added.

[Download to continue reading...](#)

Healthy Bread Cookbook: The Top 50 Most Healthy and Delicious Bread Recipes (banana bread, bread pudding recipes, daily bread, zucchini bread, monkey bread ... bread maker) (Top 50 Healthy

Recipes) Bread Machine Cookbook: 101 Delicious, Nutritious, Low Budget, Mouthwatering Bread
Machine Cookbook: Best Bread Machine Bread Recipe Recipes for Perfect-Every-Time
Bread-From Every Kind of Machine Oster Expressbake Bread Machine Cookbook: 101 Classic
Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes)
Bread Machine Cooking - The Ultimate Guide to Bread Machine Bread Baking: Over 24 Bread
Machine Recipes You Will Love! The Bible: The Complete Guide to Reading the Bible, Bible Study,
and Scriptures (bible, religion, spirituality, holy bible, christian, christian books, understanding the
bible) Bread Baking, Recipes, Cookbook: The Secret To Successfully Making & Baking Incredible
BREAD (Bread Books and Recipes by Sam Siv Book 1) Bread Machine Gluten Free: 13 Gluten
Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking)
Bread Machine Heaven: 15 Dreamy Bread Machine Recipes (Baking, Bread Maker, Sourdough,
Crust) The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread Josey Baker Bread:
Get Baking - Make Awesome Bread - Share the Loaves GLUTEN FREE BREAD RECIPES: Easy
and Delicious Homemade Gluten Free Bread Recipes The Bread Baker's Apprentice, 15th
Anniversary Edition: Mastering the Art of Extraordinary Bread The Quick Bread Cookbook: The 50
Most Delicious Quick Bread Recipes (Recipe Top 50's Book 83) Bread Machine Magic: 139 Exciting
New Recipes Created Especially for Use in All Types of Bread Machines Bread Machine Recipes:
Delicious, Fast & Easy Bread Machine Recipes You Will Love Bread Machine 123: A Collection of
123 Bread Machine Recipes for Every Baking Artists Paleo Bread Love: 15 Healthy Paleo Bread
Recipes (Sugar-Free, Low Carb, Grain-Free) Bread Machine Magic: 138 Exciting Recipes Created
Especially for Use in All Types of Bread Machines Choice Bread Machine Recipes Cookbook 131
Delicious Recipes for 1 ½ & 2-pound Bread Makers Bread Machine Recipes: By Simply Pressing A
Button, You Can Easily Recreate These Bread Recipes (Quick & Easy Recipes)

[Dmca](#)