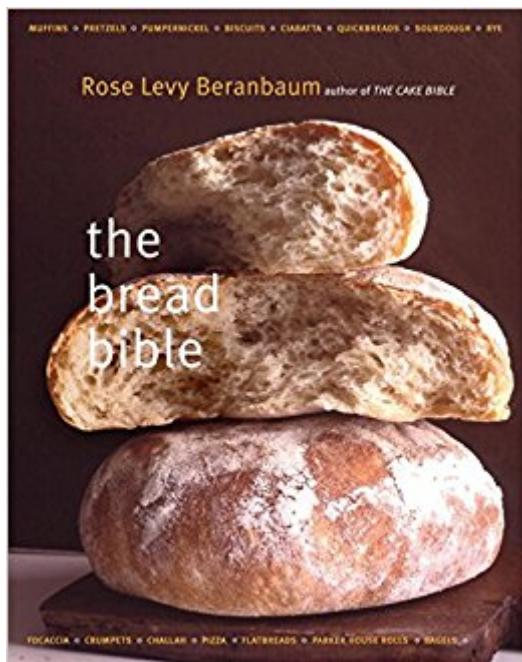


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The Bread Bible



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. Winner of the 2003 Gourmand World Cookbook Award, Best Bread Book 225 line drawings and 32 pages of color illustrations

Book Information

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Customer Reviews

Rose Levy Beranbaum's *The Cake Bible* introduced readers to a newly illuminating baking-book approach--a precisely detailed yet accessible recipe format emphasizing baking science. *The Bread Bible* follows the same plan, offering 150 recipes, arranged by type, for a great variety of baked goods--from muffins, popovers, and English muffins to sandwich loaves, focaccia, rolls, hearth

breads, rye bread, challah, and more, with a particularly vivid (and passionate) stop at sourdough loaves. Instruction is abetted by 32 pages of photos plus 300 step-by-step illustrations that depict, for example, bagel forming, in exact, imitable detail. In addition, an introductory section, "The Ten Essential Steps of Making Bread," includes a particularly lucid discussion on the way yeast works plus an invaluable comparison of kneading methods. Like the book's final look at ingredients, these "mini-texts" provide information uncommon to most home bread books, rendered in simple language that allays fears of putting one's hand in the dough. All this is impressive indeed, and readers bitten by the bread-baking bug will welcome the ultra-thorough Beranbaum approach. The less committed may find her technical demands too painstaking (her baguette recipe requires two starters, for example; though simpler loaves are, of course, offered) or even impractical (ingredient quantities using grams are sometimes given in minute fractions, requiring a special scale). The frequent inclusion of alternate mixing methods and equipment options can also make the formulas unwieldy. On the other hand, features like Pointers for Success and Understanding often yield exciting discovery as well as rewarding results. In short, this Beranbaum bible answers virtually every bread-making question, as well as providing exemplary formulas. It's the real deal for those willing to bake along with Rose. --Arthur Boehm

As in her seminal *The Cake Bible*, which won an IACP prize, Beranbaum doesn't just offer recipes here; she dissects them, explains how they work, then puts them back together again with a number of variations. The front matter to what Beranbaum terms her "bread biography" contains perhaps the best explanation anywhere of how yeast works and a description of the sponge method used for almost every yeast-risen bread. Each recipe also includes a "Rose ratio," which shows at a glance the percentage of water, yeast, flour and fat in each bread. The author's discussion of the pros and cons of various kneading methods (bread machine, by hand, etc.) is invaluable. After all this information, bakers will be eager to get to the recipes, which are equally rewarding. Beranbaum covers everything from a Chocolate Bread made with cocoa nibs to a Traditional Challah. Recipes are arranged by type of bread, with groups including sandwich loaves and dinner rolls and brioche breads. A chapter on artisanal hearth breads includes Heart of Wheat Bread, with wheat germ for extra crunch, and New Zealand Almond and Fig Bread with an apricot glaze. Every time Beranbaum seems about to go overboard with too much information, she steps back from the brink, as in the excellent introduction to sourdough, where she thoroughly explains how sourdough works, then provides a simple box with eight rules for making a starter. Beranbaum could have a second career as a scientist, but luckily for home bakers she seems intent on creating a library of seminal

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This is a fantastic book, the content is great. The poor rating relates to the kindle edition. It is one of the worst paper book to e-book transitions I have seen. The table of contents just lists chapter names without any listing of the recipes contained in each chapter. There is no easy way to find or jump to an individual recipe. The index is a useless joke in that it doesn't link to or show locations of the indexed words. The illustrations do not render well and often seem to be in the wrong place related to the text. I wish I could return it and just get the paper version (which I have gotten from the library in the past and have loved).

Rose Levy Beranbaum did it again! Her Bible series is a must-have for any home- or professional baker. Her fascination with the chemistry of baking is more than evident; she makes me want to know why recipes work! Furthermore, she encourages bakers, through understanding, to formulate their own variations on her recipes once they know what they're doing. I started with The Cake Bible about ten years ago, and more recently The Pie and Pastry Bible, as well as The Bread Bible. Each new edition to my kitchen library has made me a better baker, as well as a better scientist -- not to mention my popularity among friends has skyrocketed since knowing how to satisfy their carb cravings. Thanks, Rose!

There are lots of good things about this book, but when I consider it holistically, I probably wouldn't buy it again. It is an extremely technical read, which has lots of information regarding the proper weighting and measuring for substitutions that you could possibly use in your baking. The recipes are good, with a great range and it covers most things you could possibly want to bake. The conversion tables do make it easier to prepare. I did find the recipes hard to follow, finding myself getting confused as to where I was with each step - there is a lot of explanation as you are doing it, before you realise you needed to add that other ingredient that you haven't prepared. Admittedly this might be mostly to do with my own ad hoc and messy style in the kitchen, but it does not really work well toward a step by step process to follow while you are covered in flour with hot ovens, baking racks and other suggested utensils lying all over the kitchen. I would not recommend the book specifically for the recipes, but more as a reference on how to get specific qualities into your bread, adjusting existing recipes for your own purposes rather than following recipes to the 's'. For this purpose, I would rate this as 4*.

This book is excellent and features bakers percentages of sourdough, loads, brioche, croissants and soft and fluffy dinner rolls. It also gives you few flavor variations to are delicious. They have hand drawn illustrations on shaping breads.

This book is amazing. I have zero experience with baking and thought I'd give it a try. It's easy to understand and I'd recommend to read the whole beginning because Rose Beranbaum gives you a detailed explanation of the importance of each ingredient, different brands of products to try and her love for baking definitely comes through. My first try was the ricotta bread and it came out to perfection! (or pretty close) Love it and can't wait to try several different recipes.

Great condition and received it with quickness. This book is used in most culinary art programs and its easy to use instructions makes life ...well....easier. This book includes recipes for pizza, bagels, crumpets, pretzels, muffins, brioche, sourdough and rye to name just a few.

Minimal pictures but the information is pretty thorough. Very detailed. There are many illustrations that have been drawn throughout the book. Really happy with purchase

I have made 3 breads with this. One turned out OK, two had to be thrown out. I think you need to buy a scale and perhaps use some yeast not mentioned in the attached booklet. Even the 'bread' that came out OK was not comparable with good bread from a real bakery. I asked the manufacturer for a Ciabatta recipe they would not provide one as the bread does not do that.

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