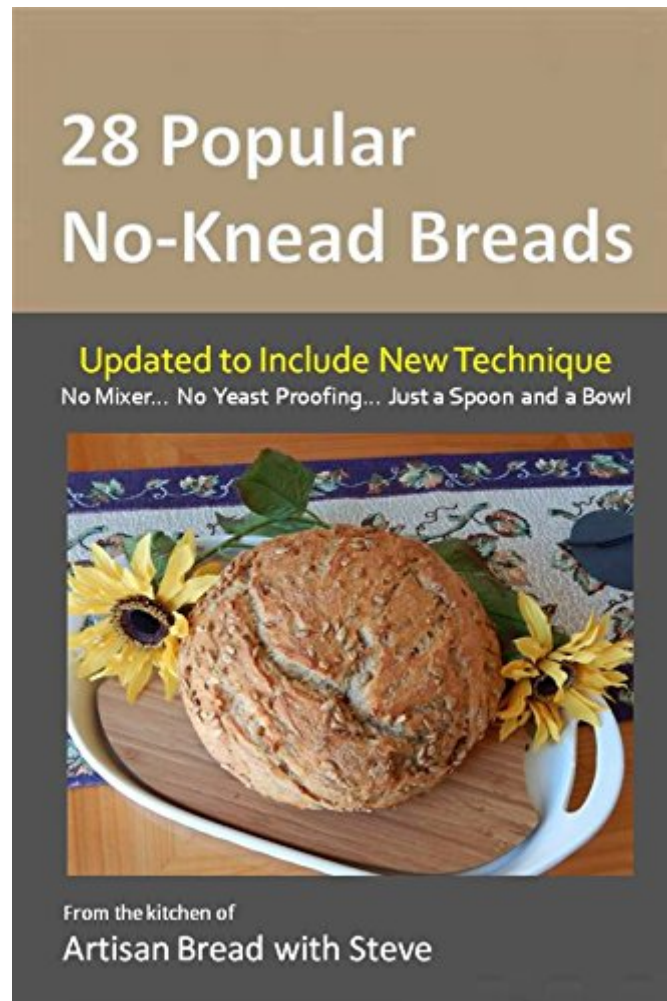


The book was found

28 Popular No-Knead Breads: From The Kitchen Of Artisan Bread With Steve



Synopsis

Making no-knead bread is as easy as making a bowl of Campbell's soup. Ah | I heard what you were thinking. But think about it. If you're going to make a bowl of Campbell's soup you have to stir it | if you make no-knead bread you have to stir it | but | if you make no-knead bread you don't even have to open a can. How simple is that. And | this cookbook has been updated to include the new "hands-free" technique as demonstrated in, "World's Easiest No-Knead Bread (Introducing "Hands-Free" Technique)". Hi... I'm Steve. My YouTube channel is "Artisan Bread with Steve" on which I have a series of educational videos demonstrating how to make a variety of no-knead breads and this cookbook supports the videos giving me the ability to go into greater detail regarding the dynamics of making no-knead bread while they give my readers and subscribers a convenient vehicle for reading and using recipes. Even if you aren't thinking about making bread you will find this an interesting book to read. Cookbook includes | The Two Basic Methods for Making No-Knead Bread ("Traditional" & "Turbo"), Ingredients, Technique & Tips | (including "Degas, Pull & Stretch", "Roll to Coat", & "Garnish & Baste") and Equipment & Bakeware. No-Knead Bread recipes includes | Country White Bread, Boule Gigantique (large loaf), Classic White Bread (baked in a bread pan), Cheddar Cheese Bread, Cinnamon Raisin Bread, Cinnamon Raisin Swirl Bread, Beer Bread, Buttermilk Bread, Semolina Bread, Sesame Seed Bread, Honey Oatmeal Bread, Multigrain Country White Bread, Harvest 8 Grain Country White Bread, Honey Whole Wheat Bread, Multigrain Whole Wheat Bread, Sunflower Seed & Honey Whole Wheat Bread, Honey Granola Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Caraway Rye Bread, Harvest 9 Grain Rye Bread, Torpedo Baguettes (thin " 4 loaves from dough ball), American Baguettes (medium " 3 loaves from dough ball), Ciabatta (2 loaves from dough ball), Rosemary Demi Loaves, Jalapeño Cheese Bread, Queso Dip in a Jalapeño Cheese Bread Bowl, Mediterranean Olive Bread, and Mediterranean Focaccia. Thanks - Steve

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Customer Reviews

This book has been a lifesaver, I am 76 and kneading is really hard work and I do not like bread machine breads shape. Since I discovered I had month old bread that had not spoiled I quit buying storebought bread. Not only is this an easy to make bread but it tastes great, and I know just what went into it. there are also great utube demo links for almost everything. Try it.....

I purchased this book about a year ago. I happened across Steve's YouTube videos and decided to give it a try. I love to bake and this sounded too easy to be true. Believe me, it was money well spent ! Steve's easy to read recipes are a breeze to follow and the results are actually amazing !You just mix the dry ingredients together, add water, stir it up and then cover it and let it rest. The dough makes itself ! And, the breads are delicious !!! I actually bought this book, a cast iron Dutch oven and the clay vessel for my sister as a Christmas present. She makes bread at least 4 times a week and could not be happier !Steve's recipes also lend themselves to experimentation. You can add nuts, dry fruit and just about anything you want into the batter. I especially like the ciabotta bread recipe. I build a brick pizza oven in my back yard and use it to bake the bread with the residual heat. AMAZING !!!!If you like bread, and are looking for a no-brainer, this is it. Steve's book will be a book you will hand down to your kids.Treat yourself. You're worth it !!!

The "Mediterranean Olive Bread" is the first bread I've ever made in my life and it turned out perfect!!! The taste and texture is so good. I will be making this bread again as soon as the 2 loafs are eaten. I eat a slice each day as a healthy snack because it is so satisfying! I am looking forward to making each of the breads in this book. :) (P.S.) Also watch the U-Tube videos Steve has made

concerning his No-Knead Breads. They will give you all the confidence in the world that you can make these wonderful breads with great success!

This book actually works very well on iPad, which you can't say for most cookbooks. Plus, there are links to some helpful, even if repetitive (he reads the text on the screen), videos. And the recipes are simple and easy to customize. There is no bread science in here, just easy-to-follow recipes.

Has many recipes that I would never use, but have tried one that I really like, it's easy to make and really has a good flavor. Any professional cook might enjoy using all the recipes in this book, but I only cook for myself & don't like using things that I don't already have at home.

It is a great book and I wasn't sure if it deserved 5 or 4 stars. It is lacking a table to go straight to the recipe. I like the book, Steve is very good at making us feel comfortable with experimenting but I kept referring to the videos for more visual reference. It would be lovely if one day kindle had also videos when the book relates to learning how to do something. I recommend this book, specially for the variety: 28 popular no-knead breads was my choice among the several no-knead options the author provides.

I appreciate the sharing of your recipes !Already tried 3 of them, they always came up perfect since I saw this author on YOUTUBE teaching how to prep and bake these marvelous breads. And from day one I tried as I couldn't wait for the book to arrive. Now that I have this book I will make more. THANK YOU MR GAMELIN !!!!

Best and easiest bread I have ever made! I highly recommend the Mediterranean Olive Bread! The stone baker that is recommended makes all the difference in the world. While a bit pricey I recommend using one. So far every recipe I have tested has been fantastic.

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