

## *My Bread The Revolutionary No Work Knead Method Jim Lahey*

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### **My Bread The Revolutionary No**

"Jim Lahey's My Bread expands on his no-knead, bread-in-a-pot method, a revolutionary development that allows even once-hopeless bakers like me to produce wonderful loaves of thick-crusted goodness. In the professional arena, Jim is the acknowledged master of bread, dough, and crust.

### **My Bread: The Revolutionary No-Work, No-Knead Method ...**

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### **My Bread: The Revolutionary No-Work, No-Knead Method by ...**

My Bread: The Revolutionary No-Work, No-Knead Method by Jim Lahey and photographs by Rick Flaste. Norton, W. W. & Company, Inc. 2009 Jim Lahey's book "My Bread" is one I've seen often credited with inventing the "no knead" technique for bread baking that so many of us use today.

### **My Bread: The Revolutionary No-Work, No-Knead Method by ...**

No-Knead Bread. Here's my basic no-knead, long-fermented rustic bread, a round loaf, or boule. It's an adaptation for the home kitchen of the much larger oval filone and the football-shaped pugliese sold at the Sullivan Street Bakery. I suggest you try this before any of the variations in Chapter Three, to get the hang of it.

### **My Bread: The Revolutionary No-Work, No-Knead Method ...**

review 1: Revolutionary bread for the home cook. This method is the only one I've ever had success with. The book itself is well written, designed, and beautiful. The philosophy is to master a simple loaf first and then make subtle variations (rye, cheese, nuts, and even carrot juice before going into the unexpected but simple pizza and sandwich section where he carries over his minimalist ...

### **DOWNLOAD | READ My Bread: The Revolutionary No-Work, No ...**

In "My Bread", Lahey also shares the fun of making his inventive recipes for classic breads like the rustic Italian baguette, the stirato, and his famous pizza bianca. With step-by-step instructions and full colour photographs of finished loaves, "My Bread" is perfect for home cooks who have always wanted to make beautiful, deeply flavoured ...

### **My Bread: The Revolutionary No-Work, No-Knead Method For ...**

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### **My Bread | W. W. Norton & Company**

Jim Lahey's "breathtaking, miraculous, no-work, no-knead bread" (Vogue) has revolutionized the food world. • Gourmet Cookbook Club Selection "In this wonderful compilation, Lahey elaborates on [his] method, explaining not only the science behind his approach but, through liberal use of photos, the technique as well."—Publ

### **My Bread: The Revolutionary No-Work, No-Knead Method ...**

The secret to Jim Lahey's bread is slow-rise fermentation. As Jim shows in My Bread, with step-by-step instructions followed by step-by-step pictures, the amount of labor you put in amounts to 5 minutes: mix water, flour, yeast, and salt, and then let time work its magic-no kneading necessary.

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**Download My Bread: The Revolutionary No-Work, No-Knead ...**

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**My Bread : The Revolutionary No-Work, No-Knead ... - eBay**

Find helpful customer reviews and review ratings for My Bread: The Revolutionary No-Work, No-Knead Method at Amazon.com. Read honest and unbiased product reviews from our users.

**Amazon.com: Customer reviews: My Bread: The Revolutionary ...**

My Bread is indeed revolutionary. No-knead bread is based on the premise that if you work the dough less, you have to ferment it for a longer period of time so that the structure is as strong as if it were kneaded with a shorter rise period. Lahey nailed it.

## **My Bread The Revolutionary No Work Knead Method Jim Lahey**

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