



Introduction to Making No-Knead Bread in Batches (for Restaurants, Bake Sales, Family Reunions and Other Special Occasions) (Bw Version): From the Kitchen of Artisan Bread with Steve

By Steve Gamelin

Createspace Independent Publishing Platform, United States, 2014. Paperback. Book Condition: New. 254 x 178 mm. Language: English . Brand New Book ***** Print on Demand *****.No equipment. no problem. You can make a batch of artisan quality bread with a spatula and a bucket. To make it even easier. I designed the recipe around a 5 lb bag of flour so that I wouldn't have to do a lot of measuring. then I took a large pitcher and marked 60 oz on the side which makes measuring water fast and convenient. It couldn't be any easier than this. This cookbook is specifically designed for those individuals who would like to use the no-knead method to make bread, baguettes, dinner rolls, etc. in batches. The technique is ideally suited for small restaurant, bakes sales, family reunions, and other special occasions for which it would be advantageous to make bakery quality bread in volume. The traditional no-knead recipe was designed to baking bread in a preheated Dutch oven with a lid to capture steam for crust development, but who wants to buy and preheat 5 Dutch ovens. This cookbook uses the recipes and techniques developed when I wrote, Introduction to...



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Reviews

An extremely wonderful book with lucid and perfect information. It is one of the most awesome publication i have read. Your life period will probably be enhance the instant you total looking at this pdf.

-- Prof. Dan Windler MD

It is really an amazing publication i actually have at any time read. It is really simplistic but unexpected situations inside the 50 percent of your pdf. Its been written in an exceptionally simple way in fact it is just right after i finished reading this ebook where actually transformed me, alter the way i really believe.

-- Dr. Celestino Spinka III