



28 Popular No-Knead Breads (Bw Version): From the Kitchen of Artisan Bread with Steve (Paperback)

By Steve Gamelin

Createspace Independent Publishing Platform, 2014. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. This is the ideal bread cookbook for the newbie. the first timer. the future baker. because I will show you how to make bread in a glass bowl with a spoon. without dusting the counter with flour or touching the dough with your hands. It s called the hands-free technique. It uses the principles of a bread machine. without the bread machine. There are three basic methods for making bread. -Knead by hand. the most common method. -Bread machine. very popular, but your loaf will have a silly little paddle in the bottom. -No-knead. a method in which Mother Nature does the kneading for you. This cookbook uses the no-knead method. The advantages are. -No kneading. Mother Nature does the kneading for you. -No yeast proofing. instant yeast doesn t require proofing. -No special equipment (no mixer, no bread machine). entire process is done in a glass bowl with a spoon and spatula, and can be baked in a wide variety of baking vessels (bread pan, uncovered baker, skillet, preheated Dutch oven, etc.). -Only 4 ingredients (flour, salt, yeast and water)....



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Reviews

A top quality publication along with the font used was intriguing to read. I really could comprehend everything using this written e book. Its been designed in an remarkably straightforward way and it is only after i finished reading through this publication by which basically altered me, modify the way i believe.

-- **Cathrine Larkin Sr.**

Very useful to all of group of people. I actually have read through and so i am certain that i will planning to study yet again once again down the road. I am just very easily can get a satisfaction of looking at a created book.

-- **Mark Bernier**