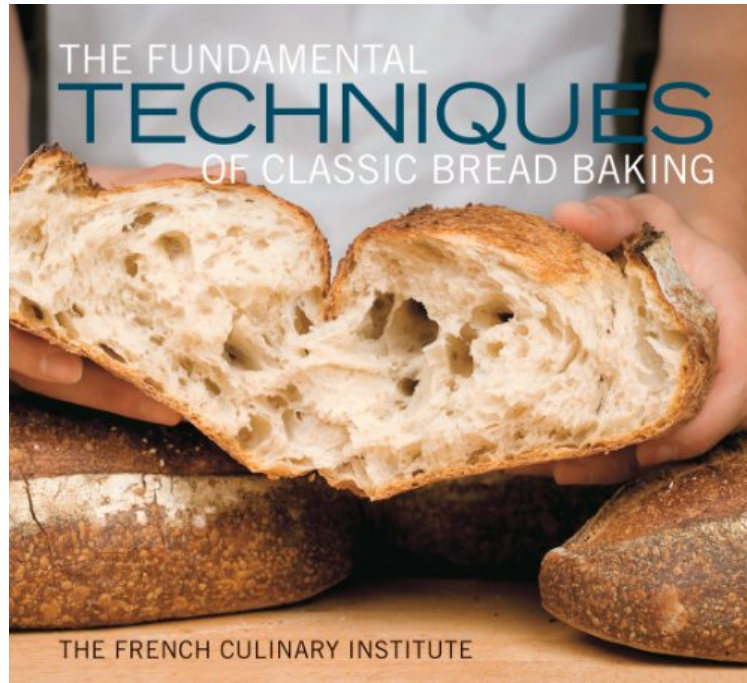


(Mobile pdf) The Fundamental Techniques of Classic Bread Baking

The Fundamental Techniques of Classic Bread Baking

French Culinary Institute

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#130126 in Books imusti 2011-11-01Original language:EnglishPDF # 1 9.50 x 1.50 x 10.50l, 4.00 #File Name: 158479934X352 pagesStewart Tabori Chang | File size: 52.Mb

French Culinary Institute : The Fundamental Techniques of Classic Bread Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Fundamental Techniques of Classic Bread Baking:

12 of 13 people found the following review helpful. Fantastic Guide for Beginner or Serious Bread Baker!By Random CustomerI have Peter Reinhart's "Bread Baker's Assistant" and "Artisan Bread Every Day" and Maggie Glazer's "Artisan Bread Baking in America" which are good, but this book is the best! Clear, precise easy-to-follow instructions, beautiful illustrations and delicious recipes that you will want to make over and over again.The main advantage that this book has over the other titles mentioned is the ease of use and the clear instructions. The only part that I found somewhat confusing was the verbose descriptions of how to shape the different forms of bread loaves. This could have been accomplished more effectively with more illustrations.If you only get one bread book GET THIS ONE!3 of 3 people found the following review helpful. Not only recipesBy GizemIt's an excellent book. It includes almost all professional information about bread/bakery. If you look for only the bread recipes, it is not that book. Illsurations are very informative.I love it!0 of 0 people found the following review helpful. Very good recipes. Would benefit from video links to show ...By CustomerVery good recipes. Would benefit from video links to show some of the more complex procedures such as shaping loaves into rounds, batard, etc., but overall you will make excellent bread. Combine these recipes with Ken Forkish's recommendation to use a dutch oven instead of warping your half pans with ice for steam and you will have a great start on making bread.

The French Culinary Institutersquo;s international bread-baking course, created in 1997, is taught by some of todayrsquo;s greatest artisanal bread bakers and regarded as one of the top programs in the world. The Fundamental

Techniques of Classic Bread Baking follows the outline of the FCI's complete 12-week bread-making course. Serving not only as a reference in the classroom, but also as a guide for professionals, amateur chefs, and home cooks who desire total immersion in the art of bread baking, this book instructs readers on French, Italian, German, Middle European, and gluten-free breads. Encyclopedic in scope and format, it is sure to become an essential item in every home cook's library. Praise for *Fundamental Techniques of Classic Bread Baking*: "The only bread-baking book you'll ever knead." —Justin Chapple, *Food Wine* "The supremely technical bread book of the year is *The Fundamental Techniques of Classic Bread Baking* by Judith Choate and the breadologists at the French Culinary Institute. . . . No doubt one could learn much about the art of dough from cooking their way through it. But also, holy bread porn!" —Eater.com "There are other bread books, some very good ones. But *The French Culinary Institute's The Fundamental Techniques of Classic Bread Baking* is in a class of its own. The instructions are clear, the photography is wonderful, and recipes for virtually every classic bread are included. The book's greatest virtue is its sensible organization, which makes it perfect for the self-teacher." —Mark H. Furstenberg, Owner of Bread Furst "To make a perfect loaf of bread, the baker needs just five essential ingredients: flour, water, salt, yeast—and this indispensable book!" —Iacopo Falai, Owner of Falai, Caffè Falai, and Falai Panetteria "The *Fundamental Techniques of Classic Bread Baking* is an essential reference book for every bread baker, from novice to seasoned professional. The rich array of information shared by the French Culinary Institute is based on knowledge that is deeply rooted in experience and tradition. The beautiful photos of well-made bread, with dark crusts and irregular holes, will raise the standards of 'good bread' for bakers everywhere." —Amy Scherber, Owner of Amy's Bread

About the Author For more than 25 years, the renowned French Culinary Institute at the International Culinary Center in New York City has been teaching the fundamentals of Western cuisine through its hands-on Total Immersion curriculum. With a world-class facility, a distinguished faculty, and a celebrated restaurant, the FCI is among the leading schools of its kind.