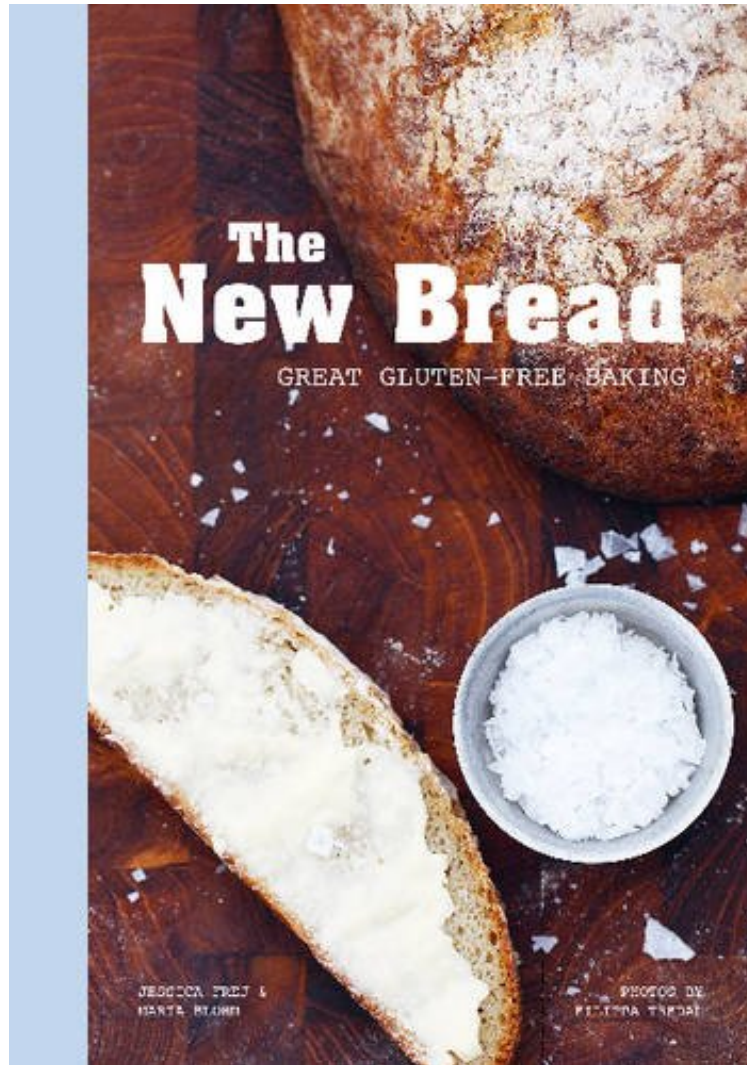


The New Bread: Great Gluten-free Baking

Jessica Frej, Maria Blohm
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#2407216 in Books Frej Jessica 2016-02-22Original language:EnglishPDF # 1 10.30 x .70 x 7.30l, .0 #File Name: 0764349686144 pagesThe New Bread Great Gluten Free Baking | File size: 45.Mb

Jessica Frej, Maria Blohm : The New Bread: Great Gluten-free Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Bread: Great Gluten-free Baking:

0 of 0 people found the following review helpful. Five StarsBy Peter Harrisfull of interesting ideas that are well worth following up1 of 1 people found the following review helpful. Great bread recipes - esp for those missing Scandinavian breadsBy Rebekka K. StegThe authors are Swedish, and as a Dane I really enjoyed getting some recipes for gluten-free varieties of my old favourites. The photography is absolutely gorgeous and the recipes cover a vast selection of bread from sides and appetizers, sweet and savoury. My one big criticism is that it could've done with much better editing and translation from Swedish. Recipes are often referred to as "classic" or "well-known" when no

one outside of Scandinavia (or sometimes just Sweden) would have any idea what they're talking about. A bigger problem is that many of the ingredients haven't been translated very well or aren't easily accessible outside of Sweden.*I received an ARC from Netgalley in exchange for an honest review*0 of 1 people found the following review helpful. the worst for herBy LeylaMy daughter is on a gluten-free diet, the worst for her, too, was the fact that she couldn't eat bread or pasta. This book looks like it may put the sandwiches back on the menu. The bread looks like good rye and would fit the bill for toast or sandwiches. Having eaten the stuff sold as gluten free "bread" - I can understand people never eating bread again. I think these recipes are worth a try. There are recipes are not only about bread, but also about spreads and muffins, croissants and lovely butter rolls. I think this is definitely worth a try.This book was provided to me in return for an honest and unbiased review

Buckwheat, cornmeal, and rosehip flour are some of the many alternatives to wheat, rye, and barley, our traditional grains. These ingredients open the way to endless possibilities both for the gluten-intolerant who are tired of sorry and crumbly commercial breads and for curious home bakers who want to try something new. These raw ingredients are naturally gluten-free and supply you with important nutrients. They are also sold in most grocery stores. The bread is baked with cold liquid for the dough, small amounts of yeast, and long rising times to add extra flavor. The book contains recipes for all kinds of bread, from tortillas to fiber rolls, as well as marmalades and other side dishes that go well with bread. With this book, you'll find it's nice and easy to bake without gluten.

About the AuthorJessica Frej is a freelance food writer, cookbook author, and chef on television, who placed 5th in a Swedish master chef competition in 2011. Maria Blohm is a cookbook author, teaches baking classes, and writes about technology.