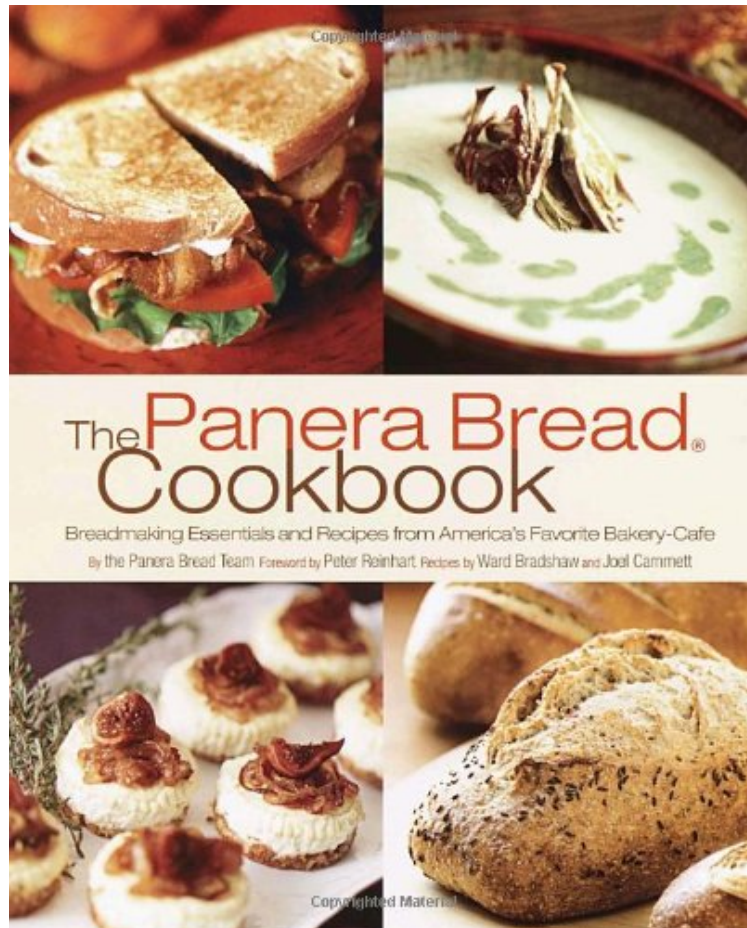


(Read now) The Panera Bread Cookbook: Breadmaking Essentials and Recipes from America's Favorite Bakery-Cafe

## The Panera Bread Cookbook: Breadmaking Essentials and Recipes from America's Favorite Bakery-Cafe

*Panera Bread*  
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#345442 in Books Panera Bread/ Reinhart, Peter (FRW)/ Bradshaw, Ward/ Cammett, Joel 2004-11-09 2004-11-09Original language:EnglishPDF # 1 9.10 x .65 x 7.32l, 1.10 #File Name: 140008041X256 pages | File size: 17.Mb

**Panera Bread : The Panera Bread Cookbook: Breadmaking Essentials and Recipes from America's Favorite Bakery-Cafe** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Panera Bread Cookbook: Breadmaking Essentials and Recipes from America's Favorite Bakery-Cafe:

2 of 2 people found the following review helpful. The recipes were great, but too many things to do with bread ...By s w stoneThe recipes were great, but too many things to do with bread once it was made and not enough bread recipes.1 of 1 people found the following review helpful. its only saving grace is the bread section.By Cynthia WymanI was hoping this book had more of the good food the cafes serve. This book was far from it. Only three cafe favorites. I'm bummed. Was looking forward to making French onion soup and broccoli cheddar. Only saving point is the bread section. But really who has oysters Rockefeller in a commercial cafe cook book, not like they server it.0 of 0 people

found the following review helpful. Still a goodBy CarlyI thought it was originally all Panera recipes in a cookbook but it's mostly about making the bread with some other recipes in it. Still a good cookbook

Nothing satisfies or delights the appetite quite like bread, from rustic sourdough sandwiches and crostini piled high with Roma tomatoes to Sunday morning French toast and savory Thanksgiving stuffing. No one knows better than Panera Bread that well-made bread is the centerpiece to a great meal. Now America's favorite bakery-cafe offers a practical guide to baking artisan breads at home, along with more than 120 recipes for tantalizing dishes that begin with handcrafted bread--whether you're baking your own or starting with a warm, crusty loaf fresh from your local bakery. Panera's expert bakers guide you through the six easy steps to successful bread-making at home, outlining the ingredients, tools, and techniques that guarantee a perfect loaf. Learn how to work with fresh yeast, adjust recipes according to the baker's percentage, and craft more than a dozen varieties of white, wheat, and rye breads. Too often, great bread is relegated to the sidelines during a meal, so the Panera Bread team also serves up creative ways to cook with artisan breads in appetizers, breakfast and brunch fare, sandwiches, soups, salads, sides, and even desserts. Innovative sandwiches such as Fuji Apple and Fontina Panini and new twists on family favorites like Bananas Foster French Toast showcase the bold flavors and remarkable textures of breads like Kalamata Olive, Raisin Pecan, Three-Cheese, and Focaccia. Panera Bread also shares, for the first time ever, a handful of recipes from their award-winning bakery-cafe menu. A thorough introduction to bread-making for beginners and an indispensable reference for experienced bakers, *The Panera Bread Cookbook* is a celebration of this eternal comfort food--a must-own for bread lovers and bakers everywhere.

From Publishers WeeklyIf you haven't heard of Panera Bread or come across one in your neighborhood, that's likely to change soon. With 669 bakery-cafes in 35 states and 145 more to come this year, Panera Bread has been expanding rapidly since its founding in 1981, giving consumers across the nation a taste of artisan breads. As Peter Reinhart acknowledges in his introduction, to enjoy artisan bread in the current carbohydrate-phobic climate, much less bake one's own, verges on heretical. But the Panera Bread Team, banking on the cafe's name and America's continuing obsession with the yeasty loaves, offers this simple cookbook, which is surprisingly short on bread recipes. The first few chapters do describe how to bake artisan breads at home using real baker's formulas, but they omit any discussion of kneading, assuming instead that the baker will be using a mixer. A smattering of basic and advanced bread recipes follow, including Country White Bread, Kalamata Olive Bread and Vegetable Wheat Bread. Taken in combination with the earlier bread-making tips, the recipes will be fairly easy to follow for anyone with baking experience, but they are not for absolute beginners. The rest of the cookbook is friendlier to bakers who don't want to tackle making the actual bread used in the recipe. Dishes like Eggs Goldenrod with Hot Hungarian Paprika call for slices of the Country White Bread, but the authors allow that purchased multi-grain bread can substitute. And even the carb-averse will be able to stomach the Fandango Salad, an "exclusive Panera Bread menu favorite" made up of walnuts, greens, raspberry vinaigrette, cheese and Mandarin oranges. Anyone looking to recreate Panera's signature breads will be disappointed by this compilation, but those more interested in the cafe's side of the restaurant should find plenty here to satisfy. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

From the Inside FlapNothing satisfies or delights the appetite quite like bread, from rustic sourdough sandwiches and crostini piled high with Roma tomatoes to Sunday morning French toast and savory Thanksgiving stuffing. No one knows better than Panera Bread that well-made bread is the centerpiece to a great meal. Now America's favorite bakery-cafe offers a practical guide to baking artisan breads at home, along with more than 120 recipes for tantalizing dishes that begin with handcrafted bread--whether you're baking your own or starting with a warm, crusty loaf fresh from your local bakery. Panera's expert bakers guide you through the six easy steps to successful bread-making at home, outlining the ingredients, tools, and techniques that guarantee a perfect loaf. Learn how to work with fresh yeast, adjust recipes according to the baker's percentage, and craft more than a dozen varieties of white, wheat, and rye breads. Too often, great bread is relegated to the sidelines during a meal, so the Panera Bread team also serves up creative ways to cook with artisan breads in appetizers, breakfast and brunch fare, sandwiches, soups, salads, sides, and even desserts. Innovative sandwiches such as Fuji Apple and Fontina Panini and new twists on family favorites like Bananas Foster French Toast showcase the bold flavors and remarkable textures of breads like Kalamata Olive, Raisin Pecan, Three-Cheese, and Focaccia. Panera Bread also shares, for the first time ever, a handful of recipes from their award-winning bakery-cafe menu. A thorough introduction to bread-making for beginners and an indispensable reference for experienced bakers, "The Panera Bread Cookbook is a celebration of this eternal comfort food--a must-own for bread lovers and bakers everywhere.

About the AuthorPanera Bread freshly bakes more bread each day than any other bakery-cafe in the country. Every day, at every location, expert bakers handcraft each loaf from scratch, using all-natural ingredients to deliver fresh, authentic artisan breads to hundreds of neighborhoods nationwide.