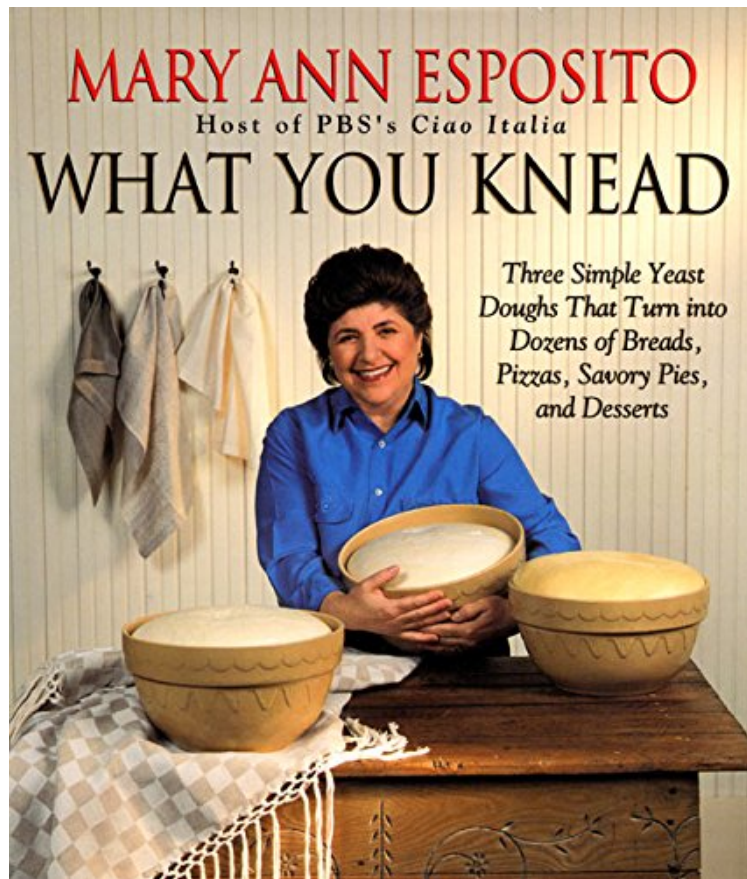


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## What You Knead

Mary A. Esposito

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**Mary A. Esposito : What You Knead** before purchasing it in order to gage whether or not it would be worth my time, and all praised What You Knead:

0 of 0 people found the following review helpful. Great bookBy onemoreshotA few months ago I discovered Mary Ann Esposito TV's show and have been hooked ever since. Great Italian meal items to cook or bake. I have been making homemade pasta for over forty years and discovered a tip I read about in one of her books. That made it worth the price, I like buying used books on . All of these books were hardcovers and all in excellent condition,2 of 2 people found the following review helpful. What You KneadBy James W. KolkaI love to make bread and my wife and I teach some bread baking courses at the Viking Cooking School in Atlanta. Mary Ann Esposito is an outstanding cook and baker. Her video guides are easy to follow and provide helpful understandable information. I have made several of her bread recipes and plan to make many more.0 of 0 people found the following review helpful. Love Mary Ann!!!By Jude BarnesWonderful book! Very practical and instructive.

Share the joys and secrets of simple but sophisticated baking with Mary Ann Esposito, bestselling author and host of public television's Ciao Italia. From her Neapolitan grandmother's kitchen in America to the kitchens of Italy, Mary

Ann Esposito has watched Italian bakers create all sorts of crusty breads and savory delights of every shape and size and adapted them in her latest book, especially designed for the home baker. She presents three simple, versatile doughs that offer endless possibilities for baked goods. There are recipes for every meal, for every course, for every part of the day -- a small, savory snack, a light brunch, a hearty supper, a breakfast coffee cake, or a dazzling dessert. Whether it is stuffed, filled, baked, or rolled, you will find it in *What You Knead*. Working with yeast dough is a pleasure, not a mystery. Mary Ann's easy-to-follow techniques give you confidence and ensure success with every baking endeavor. Using just the foundation ingredients of water, yeast, and flour, you'll be surprised by the wide range of possibilities: Make delicious and eye-catching pizzas; snack on fragrant, crusty foccacia; enjoy savory and hearty pot-pies...and that is just the beginning. Come and learn the secrets of becoming an accomplished home baker with Mary Ann Esposito. Fashion her basic Straight Dough into a homey loaf of country bread; use it as a container for Italian Country Chicken Pie; make it the envelope for double-crust rosemary and sweet pepper foccacia or the base for Spring Spinach, Prosciutto, and Fontina Tart. Sharing the techniques passed down from her grandmother, Mary Ann shows you how to make Nonna's Sponge Dough and turn it into dozens of delights such as Roasted Vegetable Calzones or robust Pumpkin Seed, Sage, and Panchetta Bread. Her easy-to-work-with Simply Sweet Dough offers delicious choices too, from an impressive Fig, Chocolate, and Walnut Tart to the perfect coffee cake. Try a selection of her holiday breads, such as the dense and rich Almond Paste Holiday Bread or Sweet Spiral Wreath. And for special occasions, indulge in Mango and Dried Cherry Pie, Almost Apple Charlotte, and delicate donuts, reminiscent of those found in Sicily, oozing with velvety pastry cream. *What You Knead* is the bread book that the home baker can call a friend. Mary Ann Esposito offers you a clear and diverse selection of recipes that are almost effortless. Along the way, step-by-step technique photographs demonstrate the basic building blocks for making dough. With more than 50 recipes and over 170 tantalizing color photographs, this is a must-have for anyone interested in the simple methods of working with yeast doughs.

**About the Author** Mary Ann Esposito is the author of the best-selling *Ciao Italia*, *Nella Cucina*, and *Celebrations Italian Style*. She is the host of the PBS television show *Ciao Italia*. She lives in New Hampshire.