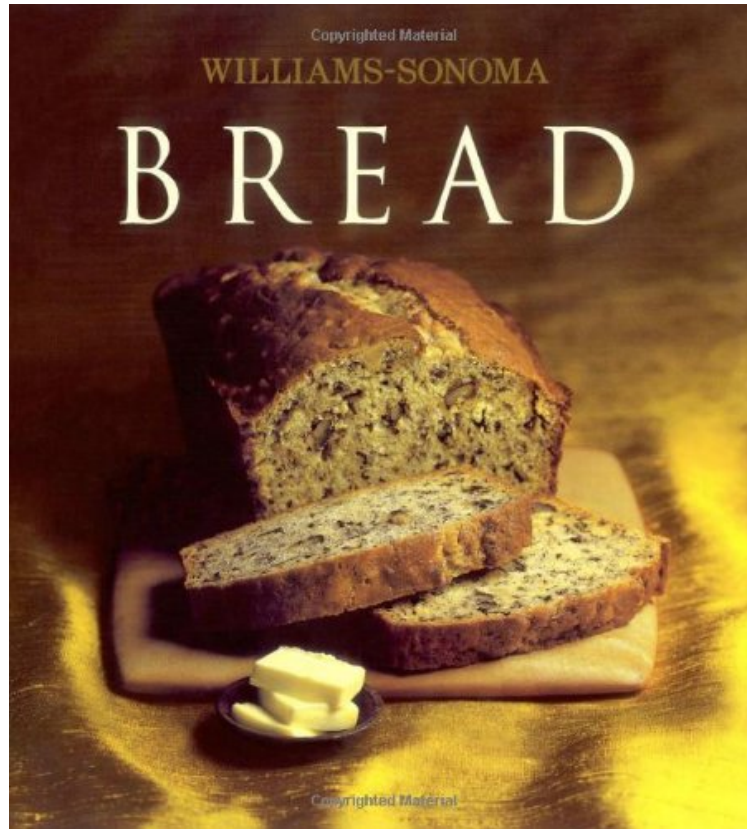


(Download) Williams-Sonoma Collection: Bread

Williams-Sonoma Collection: Bread

Beth Hensperger

*ePub | *DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



READ ONLINE

#571340 in Books 2002-11-14 2002-11-14 Original language: English PDF # 1 9.00 x .70 x 8.25l, 1.54 #File Name: 0743228375120 pages | File size: 20.Mb

Beth Hensperger : Williams-Sonoma Collection: Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Williams-Sonoma Collection: Bread:

3 of 3 people found the following review helpful. come onBy Rafean MercadoI like the book it has different kinds of bread I worked in a nursing home back in the 70's I made a lot of bread from scratch I would recommend this book if you like baking0 of 0 people found the following review helpful. Five StarsBy mariathank you0 of 0 people found the following review helpful. Five StarsBy milktoastYummy!

A warm slice of bread, fresh from the oven and spread with butter, is one of life's simple pleasures. Whether it's a traditional whole-wheat loaf, a crusty baguette, or tender blueberry muffins, the delicious taste and aroma of home-baked bread appeals to all of our senses. Best of all, delectable baked goods will delight friends and family alike. Williams-Sonoma Collection Bread offers more than 40 delicious recipes, from traditional yeast breads to convenient quick breads, including breakfast treats such as muffins and scones. Whether you are in search of a savory sourdough loaf to serve with soup, simple dinner rolls to enhance the holiday table, or classic banana bread for an afternoon snack, this book includes recipes for every occasion. In addition, a final chapter on international breads, such as Italian focaccia or French brioche, rounds out this essential collection for the home baker. Enticing photographs of each

recipe make it easy to choose which bread to bake, and photographic side notes give insight into each recipe. Including all the techniques essential to mastering the art of making bread -- from mixing and kneading to rising and baking -- here is everything you need to bake the perfect loaf.

From Publishers Weekly Even accomplished cooks sometimes shy away from baking their own breads, since the task leaves such considerable room for error. How long to knead? How long to mix? How to add fruit or nuts without turning a loaf to lead? This attractive and informative volume, part of Williams-Sonoma's series of slim cookbooks, answers questions even the most nervous baker might have, providing step-by-step instructions for classics like Popovers and Corn Bread, as well as for more complicated yeast breads such as Swedish Rye and Oatmeal-Molasses Bread. Like all Williams-Sonoma guides, this book emphasizes the practical, providing a section in the end called "Bread Basics," which clarifies the difference between quick breads and yeast breads and explains the way breads should rise. The recipes themselves, accompanied by mouth-watering photographs, offer a comprehensive tour through the wide world of bread, with stops in Wales (for a fruity Welsh Bara Brith), Italy (for a deliciously salty Onion Focaccia and a sweet Christmas Panettone), and the Middle East (for firm and chewy Pita Bread). Copyright 2002 Reed Business Information, Inc. About the Author Beth Hensperger is a widely acclaimed expert on the subject of bread and has written many books on baking, including *Bread for Breakfast*, *Bread for All Seasons*, *The Best Quick Breads*, and *The Bread Bible*, for which she won a James Beard Award. Her articles have also appeared in such publications as *Bon Appetit* and *Cooking Light*. Ms. Hensperger lives and works in the San Francisco Bay Area.