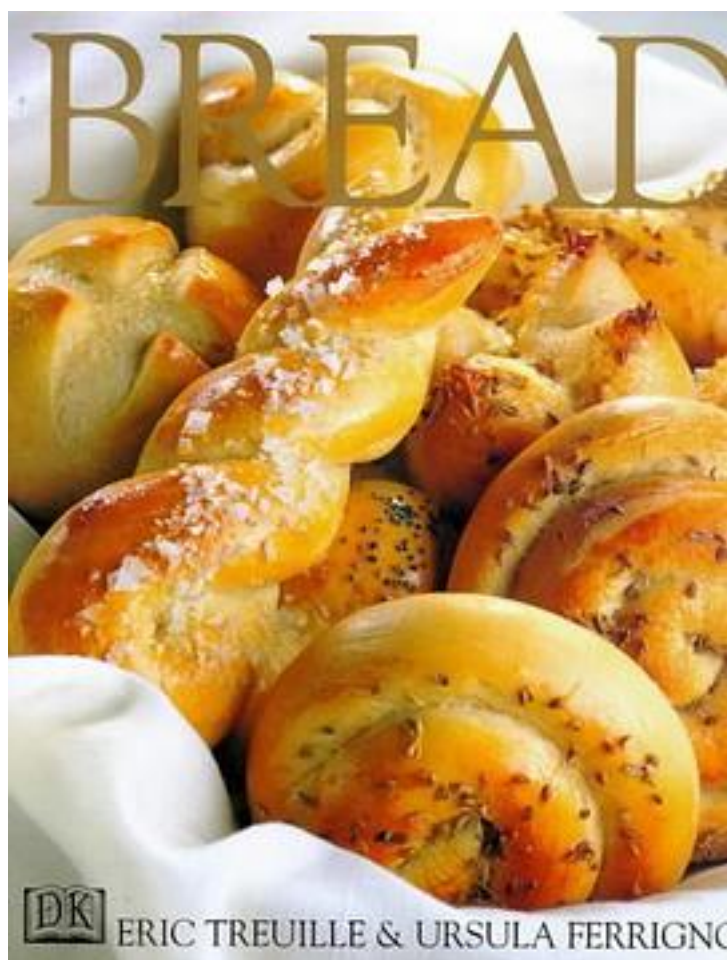


Bread



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This is the ultimate bread-making book with essential information, techniques and truly warming recipes. It contains over 250 fabulous recipes from all around the globe, from classical favourites to modern creations. It serves as a complete guide to making

bread, from mixing and kneading to glazing and baking. It features an indispensable, fully illustrated reference section covering the breads of the world. The concise step-by-step instructions illustrated with full-colour photographs make each recipe easy to follow, ensuring a perfect finished result. It offers comprehensive information on how to use bread machines: settings and programs, troubleshooting and adapting traditional recipes to use in the machine. There is something special about the aroma and taste of freshly baked bread, and this book celebrates it in all its diversity. It is a sumptuous feast of recipes and fascinating reference information about the history of bread, the breads of the world, and how best to bake your own bread at home. This is the ultimate bread-making book for every home baker, with or without a machine. Containing over 250 warming recipes that will fill your home with wonderful aromas, there are traditional bread recipes from around the world, like Ciabatta from Italy, or more elaborate varieties such as Monkey Bread from America. There is also a fully illustrated reference section to the breads of the world; and the techniques section shows essential step-by-step instructions for every stage of the bread-making process - from mixing and kneading to glazing and baking. Finally, the book doesn't forget that wonder of technology, the bread machine, teaching you how to get the best results with scores of tried and tested recipes and a whole host of hints and tips.

作者介绍:

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