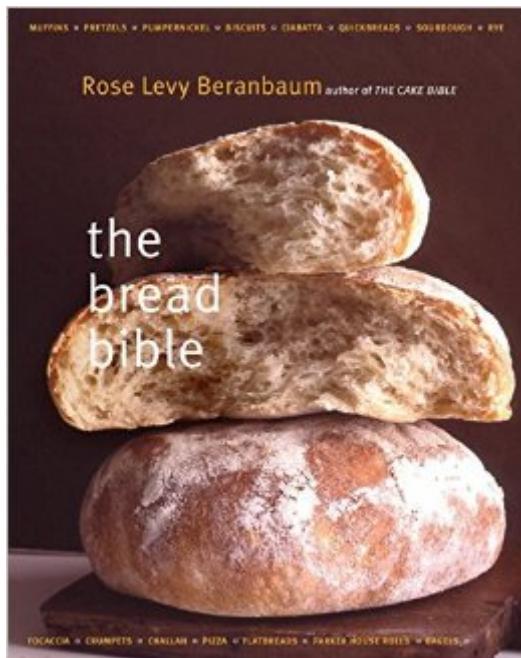


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The Bread Bible



Synopsis

The new baking masterwork from the author of *The Cake Bible* and *The Pie and Pastry Bible*. *The Bread Bible* gives bread bakers 150 of the meticulous, foolproof recipes that are Rose Levy Beranbaum's trademark. Her knowledge of the chemistry of baking, the accessibility of her recipes, and the incomparable taste of her creations make this book invaluable for home cooks and professional bakers alike. "Understanding" and "Pointers for Success" sections explain in simple, readable language the importance of various techniques and ingredients demonstrated in a recipe, providing a complete education in the art of baking, with thorough sections on types of flour, equipment, and other essentials. Easy-to-use ingredient tables provide both volume and weight, for surefire recipes that work perfectly every time. Recipes include bread made with yeast starters, quick breads, flatbreads, brioche, and much more. From ciabatta, semolina, rye, and sourdough breads to bagels, biscuits, crumpets, and pizza dough, *The Bread Bible* covers all the baking bases. 225 line drawings and 32 pages of color illustrations

Book Information

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Customer Reviews

Cookbook author/humorist Ann Hodgman once wrote, of Rose Levy Berenbaum's masterpiece *The Cake Bible*, that perhaps The Gideons should leave this "bible" in hotel bedrooms instead of that other, better-known one. Hodgman has a point. I have baked extensively from both of Berenbaum's previous "bibles," on cake and on pastry, and have yet to come up with a dud. Since we're talking about bibles here, clearly Berenbaum finds that God is in the details. She gives clear, concise explanations of the "whys" of baking without ever getting tedious. I have been baking regularly for

nearly thirty years, and yet in my first read-through of *The Bread Bible*, I learned at least a dozen facts that I hadn't previously known, and yet made perfect sense. For example, the inclusion of Wondra bleached, granulated flour (not a typical staple among serious bakers) in her Butter Popovers eliminate the resting period that the batter typically must undergo before baking. Her books also inspire: A round, Gruyere-spiked cheese bread baked in a souffle dish--which Berenbaum whimsically names, "The Stud Muffin"--will send me out today on a quick trip for a couple of necessary, missing ingredients. Berenbaum's recipes run the gamut from simple "quick" breads to more time-consuming (but hardly more difficult) artisanal loaves. She also provides sources for ingredients and equipment. This tome, with its gorgeous photographs and numerous line drawings, might intimidate some fledgling bakers, but don't let it! If it does, I suggest *The King Arthur Flour's Baker's Companion*. However, true breadheads are justified in wanting both.

Okay, so I did break down and buy this book after vowing not to, and would change my review to 4 stars if I could. I'm glad I purchased, but as I said before, it's not a book for the beginning baker (or the impatient!). It does contain a wealth of technical information and very specific start-to-finish instructions for each recipe, which to a more advanced bread baker might sound oxymoronic but actually is not. I believe Berenbaum wants us to achieve optimal results from our efforts, thus the great detail in her instructions. Just be sure to read your recipes through thoroughly before starting, as her directions, although detailed, do tend to be confusing, especially when it comes to adding ingredients. I have had great success and compliments from several of these recipes, among them being the raisin pecan bread, the Tyrolean ten-grain torpedo, and the olive bread. Even I have not had the patience to attempt the very involved sour recipes (yet!), but am looking forward to trying them. Here is my old, 3-star review: I rarely feel the need to review, but having tried two recipes in this book, and feeling misled at some point in both, I feel a warning is in order. First, let me say that I am quite an avid bread baker, and that this book, while chock-full of technical information, is definitely not for the neophyte, unless he or she is just interested in the science of breadmaking. Next, let me be specific about my complaints. Although I read a recipe through before I attempt it, I don't tend to memorize it; I just get an idea of the steps involved, decide if it's worth the effort, and go from there. My problems in the recipes both involved ingredients being mentioned in a list, and then the author not being specific enough about when they were to be added.

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