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Autore	Kitchen America's Test
Titolo	Bread Illustrated : A Step-By-Step Guide to Achieving Bakery-Quality Results at Home
Pubbl/distr/stampa	2016 Brookline : , : America's Test Kitchen, , 2016 ©2016
Descrizione fisica	1 online resource (249 pages)
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Altri autori (Persone)	KitchenAmerica's Test
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Nota di contenuto	Welcome to America's Test Kitchen -- Understanding bread -- Starting from scratch -- Sandwich breads -- Mastering size and shape -- The perfect crust -- The sweeter side -- Upping your game with sponges -- Raising the bar -- Conversions and equivalents.
Sommario/riassunto	In this comprehensive cookbook, America's Test Kitchen breaks down the often intimidating art and science of bread baking, making it easy for anyone to create foolproof, bakery-quality breads at home. Many home cooks find bread baking rewarding but intimidating. In Bread Illustrated, America's Test Kitchen shows bakers of all levels how to make foolproof breads, rolls, flatbreads, and more at home. Each master recipe is presented as a hands-on and reassuring tutorial illustrated with six to 16 full-color step-by-step photos. Organized by level of difficulty to make bread baking less daunting, the book progresses from the simplest recipes for the novice baker to artisan-style loaves, breads that use starters, and more complex project recipes. The recipes cover a wide and exciting range of breads from basics and classics like Easy Sandwich Bread and Fluffy Dinner Rolls to interesting breads from around the world including Lahmacun, Panettone, and Fig and Fennel Bread.

