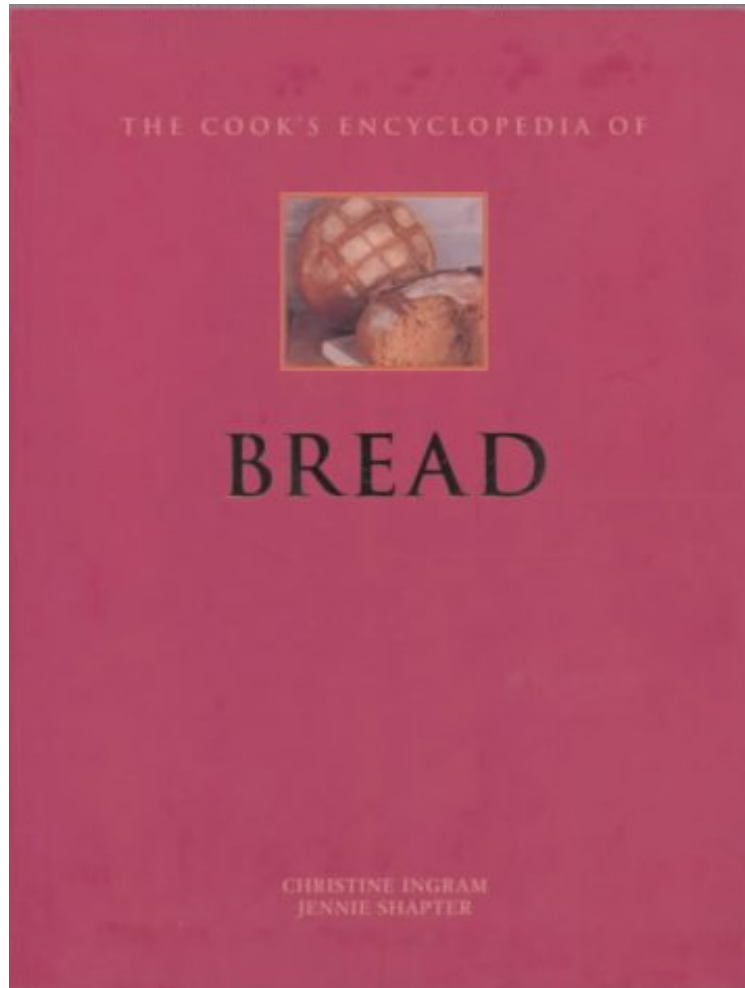


[FREE] Cook's Encyclopedia of Bread

Cook's Encyclopedia of Bread

Christine Ingram, Jennie Shapter
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Christine Ingram, Jennie Shapter : Cook's Encyclopedia of Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Cook's Encyclopedia of Bread:

0 of 0 people found the following review helpful. Five StarsBy MuryeInformative and well layed out1 of 1 people found the following review helpful. Well-illustrated, breadth of coverage, convenient formatBy ScoglioI'm obviously reviewing a different book from the first review.My book is 6 X 8 or so, beautifully photographed and printed (color only) on good stock, easy to carry around, perfect for browsing but equally lucid for reading from the beginning. The global breadth of coverage is astonishing so that you can find a succinct description of brioche and chapatis, but also spelt and the raw materials which become bread. A gem -- I haven't seen anything like it (the other books in this Cook's Encyclopedia have similar virtues). The recipes are convenient and doubtless fine for a first effort.For breadies, this isn't a technical book on breadmaking, so look elsewhere. That's not the authors' intention. Unfortunately, many reviewers review the book they imagine in their minds as being the book they want to read, not what the author has set

out to write. 5 of 7 people found the following review helpful. Decent overview, mediocre overall...spend money elsewhere

By fields
This volume of the "Cook's Encyclopedia" series published by Barnes Noble leaves a lot to be desired.

Pros:--Decent overview about bread history, techniques and tools--Nice step-by-step photos for recipes.--Some photos of breads from around the world

Cons:--design: 1/2 the book is history, techniques, and photos of breads from around the world (over 120 pages), the remaining 120+ pages is recipes. Only a TINY percentage of "world bread" photos are represented in the book's recipes.--recipes: 99.9% of recipes are listed using volume measurements, not weight measurements. Bakers percentages are nowhere to be found! Accuracy is so important in baking, and can be so frustrating when you're beginning to learn about bread. Good luck trying to learn from these, or accurately reproduce these recipes; you're best bet will be to measure then weigh the ingredients, keep track and adjust for the future.--techniques: missing a lot in terms of modern techniques; then again, this book is somewhat old.--recipe photos: while the step-by-step photos are nice, the breads look surprisingly bad at times: pale crusts whether they should look dark; poor shaping or dough management (epi looks like a 2 year old prepared it; bagels and pretzels are wrinkly and not taut!)--"What Went Wrong" section - is pretty basic insufficient. "Large holes in loaf" is listed as a problem, and the causes are due to not punching down before shaping or insufficient kneading...what? What about dough hydration? More than anything, high hydration doughs lead to bigger holes and chewier bread. "Yeasty flavor" is listed as "too much yeast", even though this could easily be caused by overproofing.

Overall:An interesting book to have in a collection, but there are so many better books on learning how to bake great bread, from Reinhart, Berenbaum, Silverton, Lepage, DiMuzio, Glezer and others. Really need to dig to find anything of interest. I bought this years ago when I knew nothing about bread. This book is more eye-candy than anything else.

This is an illustrated reference guide to the breads of the world, with over 150 recipes and details of traditional baking methods. It contains a step-by-step techniques section and explains every stage of the bread making process.