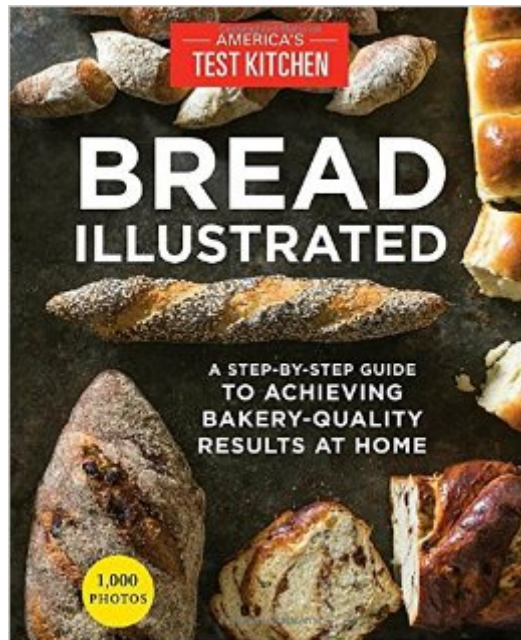


The book was found

Bread Illustrated: A Step-By-Step Guide To Achieving Bakery-Quality Results At Home



Synopsis

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.

Book Information

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Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (10 customer reviews)

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Customer Reviews

Bread illustrated is put out by America's test kitchen, which means each recipe has been tested and retested. People have different feelings about the paragraphs explaining why the recipe works, I find it interesting and enjoy reading it. I have a lot of bread cookbooks, two bookshelves worth, and that is after I got rid of many. Everything from no knead bread to a *Passion for bread* (which intimidated me so much when I got it I told Jim I wasn't sure I'd ever be that passionate about bread.) *Bread Illustrated* is laid out from easiest to more involved, so you have early success, learn techniques, then go into more advanced bread baking. The measurements are both the standard cup, half cup, but it also has weights based on the American scale, for example 10 oz water, 16 1/4 oz flour. It

does not give metric on the recipe page, but does conversions in the back, so yes, it does have weights, which I prefer for baking. Pictures- it has them, gorgeous pictures, both of the finished product, and pictures of techniques, skills, for pretzels it shows how to roll and shape the pretzels, for hoagie rolls how to shape the rolls. Some of the pictures are pretty basic, adding the yeast to the water, but you will have a course in bread making when done with this book. Most of the recipes also have a trouble shooting guide at the end of each recipe, for example, the fluffy dinner rolls might be tough and hard to handle, they say to make sure the rolls are covered with plastic wrap, then go on to explain if you cut the rolls slowly they can dry out and develop a skin, so cover the cut pieces of dough while working.

I am so excited to have this book. I have recently learned that the local bread guy is retiring. What was I going to do for bread. I have gotten hooked on real fresh bread. I preordered this book on but I do get regular emails from ATK and have other books by them and dvr the show. ATK sent out an email that this was coming out and after adding up my total with shipping I realized quickly I could get a better price on being a prime member. On to the book. So this is everything and more than I ever wanted! They even have a page so you can create your own sourdough starter. I'm hoping the bread guy will give me some of his but at least I have a back up. From basic dinner rolls to sprouted loaf and stollen. My family will not need to eat bread from a plastic bag ever again. Oh and the flour tortillas too! So every recipe gives you detailed instructions as well as pictures along the way. At the end of each recipe there are what went wrong notes like the bread with polenta ; why is it grainy? Sont use instant polenta it will make the bread grainy. Dont know why these notes are in the end they would be better as maybe an astric next to the ingredients they relate to. Obviously as in all recipes read the whole recipe first plus the what went wrong part and you should be golden. I also like that this book is like a course in bread making. The book starts with recipes that are simpler and as you cook your way through the book you will develop the skills needed for the advanced recipes. Also the tools needed in the beginning recipes will more than likely be items you already have. As always ATK has done their homework and my first breads have turned out. The beginning ones that is. There is no doubt I will be trying every recipe in this book.

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