

Bread Making: Advice and recipes for perfect homemade baking and bread making (Hardback)

By Jane Eastoe

PAVILION BOOKS, United Kingdom, 2014. Hardback. Condition: New. Language: English. Brand New Book. Bread is one of the oldest prepared foods and one of immense social and political significance. In Britain we eat about 8 million loaves a day, most of it shop bought. But more and more people are now making their own bread. In this book, all the techniques, ingredients and the science of bread making are explained and in addition, a range of recipes are featured, including some from the National Trust. The recipes include the basics such as Wholemeal, Granary, Rye, Corn and Farmhouse bread but there are also many regional specialities, such as Barmbrack, Bara Brith, English Muffins, Crumpets, Pikelets, Beer Bread, Welsh Cakes and Bath Buns too. This attractive little book contains everything you need to inspire you to start making your own bread.





Reviews

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