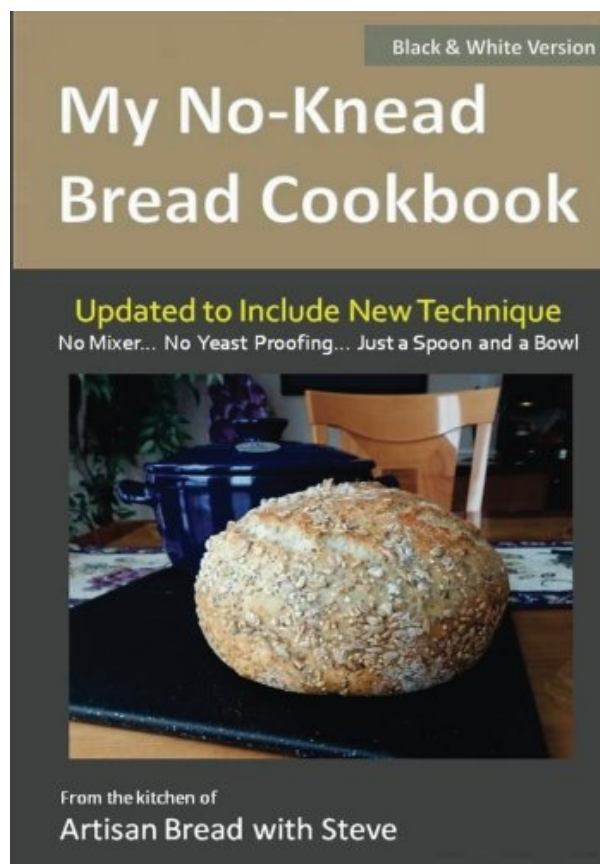


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No Mixer... No Yeast Proofing... Just a Spoon and a Bowl



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For those who want recipes and a good value... this is the black & white version (color cost more to print). If you're looking for everything from bread to sweet rolls... this is the book. And... this cookbook has been updated to include the new "hand-free" technique as demonstrated in, "World's Easiest No-Knead Bread (Introducing "Hands-Free" Technique)". Hi... I'm Steve. My YouTube channel is "Artisan Bread with Steve" on which I have a series of educational videos demonstrating how to make a variety of no-knead breads and this cookbook supports the videos giving me the ability to go into greater detail regarding the dynamics of making no-knead bread while they give my readers and subscribers a convenient vehicle for reading and using recipes. Even if you aren't thinking about making bread you will find this an interesting book to read. Cookbook includes... The Two Basic Methods for Making No-Knead Bread ("Traditional" & "Turbo"), Ingredients, Technique & Tips... (including... "Degas, Pull & Stretch", "Roll to Coat", & "Garnish & Baste") and Equipment & Bakeware. No-Knead Bread Recipes includes... Country White Bread, Boulis Gigantious (large loaf), Classic White Bread (baked in a bread pan), Cheddar Cheese Bread, Cinnamon Raisin Bread, Cinnamon Raisin Swirl Bread, Beer Bread, Buttermilk Bread, Semolina Bread, Sesame Seed Bread, Honey Oatmeal Bread, Multigrain Country White Bread, Harvest 8 Grain Country White Bread, Honey Whole Wheat Bread, Multigrain Whole Wheat Bread, Sunflower Seed & Honey Whole Wheat Bread, Honey Granola Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Caraway Rye Bread, Harvest 9 Grain Rye Bread, Torpedo Baguettes (thin – 4 loaves from dough ball), American Baguettes (medium – 3 loaves from dough ball), Ciabatta (2 loaves from dough ball), Rosemary Demi Loaves, Jalapeño Cheese Bread, Queso Dip in a Jalapeños Cheese Bread Bowl, Mediterranean Olive Bread, and Mediterranean Focaccia. No-Knead Rolls & Buns includes... Traditional Dinner Rolls, Easy Dinner Rolls, Pull-Apart Dinner Rolls, Multigrain Country White Rolls, Harvest 8 Grain Whole Wheat Rolls, Sandwich Rolls, and Hamburger & Hot Dog Buns. Sweet Rolls includes... Sweet Roll Dough ("Traditional" & "Turbo"), Old-Fashioned Cinnamon Rolls (Pan Method), and Caramel-Pecan Sweet Rolls (a.k.a. Sticky Buns). No-Knead Pizza Dough & Pizza includes... No-Knead Pizza Dough ("Traditional" No-Knead Pizza Dough... proof for 8 to 24 hours & No-Knead "Turbo" Pizza Dough... proof for 1-1/2 hours), Mushroom-Black Olive Pizza, Pepperoni Pizza, Whole Wheat Cheese Pizza, Meatball & Bacon Pizza, and Garlic Breadsticks & Nuggets. Pretzels... Soft Pretzels, Pretzel Sticks & Pretzel Nuggets, Pretzel Dip, and Pretzel Sandwich & Dinner Rolls. Wow... that's a lot. Thanks - Steve

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18 of 18 people found the following review helpful.

The best and also simplest bread recipe in the World.

By Meryl

I got sucked into the international whirlwind of no-knead artisan bread when Jim Lahey published his recipe and u-tube video through the New York Times. It is now the only way I make bread and his book "My Bread" is my bible. However, I came across Artisan Bread with Steve on u-tube recently and I liked the way he extended Jim Lahey's bread revolution even further by developing lots of ideas for flavouring the bread and using the basic bread recipe to make other things, like pretzels, pizzas etc. The only thing I disagree with him about is cooking time, my preference is for more cooking time to get a crunchy crust as Lahey recommends, but that's personal. I would highly recommend Steve's u-tube tutorials and his bread book if you are keen to make the easiest bread in the World, possibly the easiest cooking recipe full stop. I mix my dough in the evening and cook it the next day whenever it suits me. I now prefer to cook in pyrex rather than my cast iron pot, so you don't need anything expensive to cook bread. I would also recommend you check out the New York Times no-knead bread recipe on u-tube which started this whole phenomenon and give it a go -even/especially if you have never cooked bread before. It is no fail if you follow the recipe and it will be better than any bread you have bought from a shop. Thanks Steve and Jim.

10 of 10 people found the following review helpful.

No Knead Dough Recipe Book

By Rob P.

I've been baking no knead breads for over 5 years and I use various methods, books, videos to get the recipes. A lot of times I just take the conventional method and convert it to no knead. The problem with just the one method Steve uses is you should not leave dairy in a dough to proof on the counter for 12 to 18 hours. That is why I use Artisan Bread in 5 as another method, the dough proofs then goes in the Fridge overnight. So you are able to use egg, milk, butter etc.

A lot of Steve's recipes are based on Lahey's method of flour, water yeast and salt. In using this method, say for dinner rolls, they lack butter, milk, egg etc which makes a good dinner roll. In other words, the dough is not enriched like you can do with another no knead method that goes in the Fridge to proof. Except for shapes and some toppings, the dough is the same. I followed Steve on YouTube also, but I have Lahey's book and Artisan Bread in 5 by Hertzberg and Francois book, which I purchased from Amazon. I use both methods, but mostly ABin5 as it is more versatile. Try the olive oil dough from that book. Great for olive bread and pizza.

Compare Steve's recipe for dinner rolls and Ciabatta rolls, they are very close and the recipe for Ciabatta is not how it is made. The dinner roll recipe is another story. For most of us, that's not the dinner roll we all know and love. Do your homework as I have done for over 5 years if you like no knead. This is Jim Lahey's basic recipe but I would not make Ciabatta as shown or make dinner rolls and cinnamon buns with this dough, they need to be enriched.

Steve's basic recipe (Lahey) is a great way for some breads and rolls and Steve puts out a good video to learn this method. This is a good method if you want to start or get back into bread baking as Steve mentioned. The round peasant bread made in the Dutch oven is the bread I grew up eating. It's typical of Italian Bread and the one I make the most using this method.

8 of 8 people found the following review helpful.

I just got a new hobby.

By Smoking Dave

I came across one of Steve's no knead bread utube videos and found it very well made, right to the point. Steve is a master at his craft and teaches us we too can master the no knead method of bread making. I

bought his book so I would have a ready reference on hand while producing some of the finest bread I can remember. You will love his book and handy links to his u tube videos. My heart felt thanks to Steve for giving me a new hobby that I don't need to toss hunderds of dollars at.

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