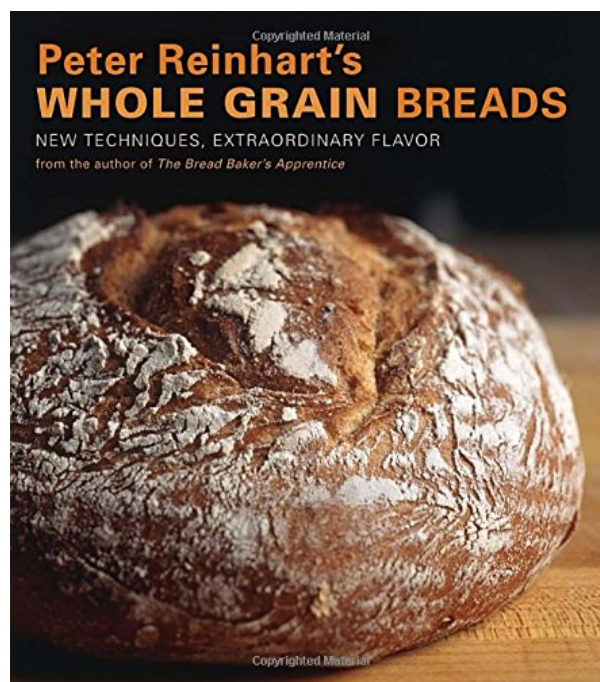
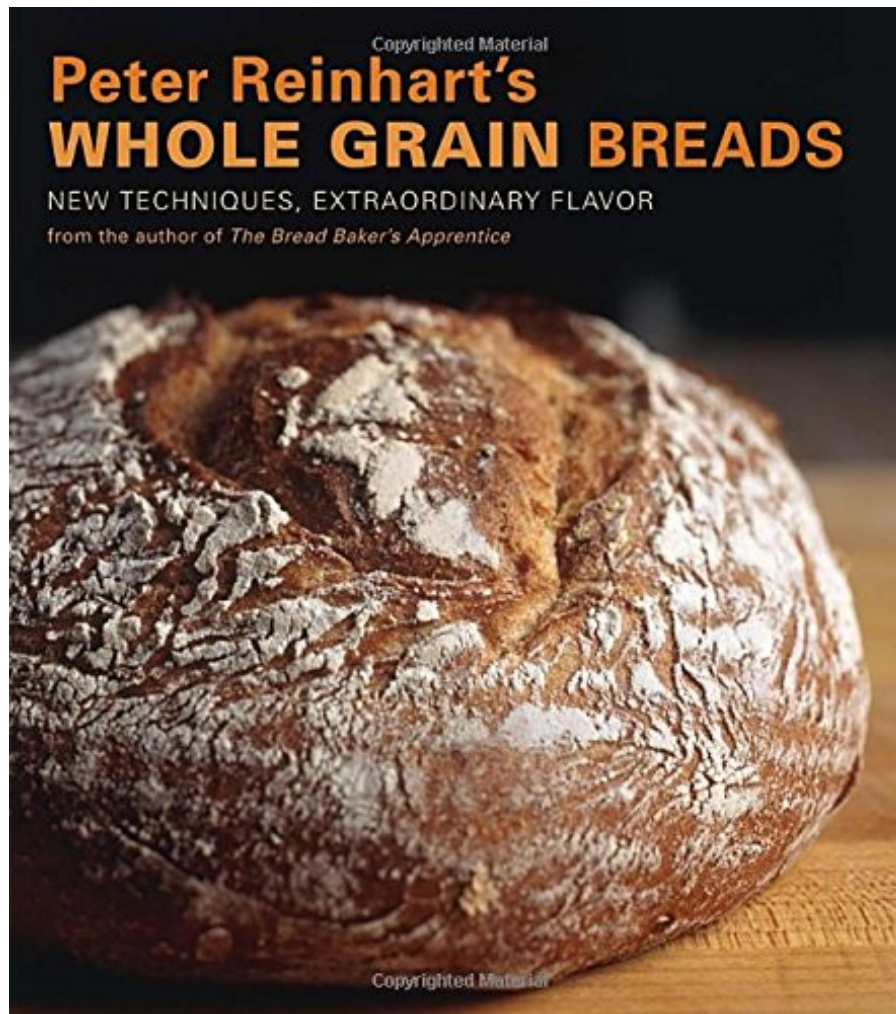


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BREADS: NEW TECHNIQUES,
EXTRAORDINARY FLAVOR BY PETER
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Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor By Peter Reinhart.

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Review

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“Whole Grain Breads is a beautiful and important work, which is no big surprise coming, as it does, from Peter Reinhart. Everything here is a gift: the breads themselves (both described and pictured), the poetic voice, the story, the technique, and the generous spirit. Read this from cover to cover, and you will find yourself looking at all food differently, from a new height and a deeper appreciation.”

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“I’ve spent years following directions from more than a dozen bread baking books. I’ve babied bowls of dough in various stages of fermentation, and I’ve only ended up with bread that tastes like an inner tube. Peter has unraveled the mystery of baking, and I now approach this intimidating subject with confidence.”

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As one of the home window to open up the brand-new world, this *Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor By Peter Reinhart* supplies its impressive writing from the writer. Released in one of the popular publishers, this book Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor By Peter Reinhart becomes one of the most ideal publications recently. Actually, guide will certainly not matter if that Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor By Peter Reinhart is a best seller or otherwise. Every publication will consistently provide ideal resources to obtain the user all finest.

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PETER REINHART'S WHOLE GRAIN BREADS: NEW TECHNIQUES, EXTRAORDINARY FLAVOR BY PETER REINHART PDF

In this follow-up to his award-winning book *The Bread Baker's Apprentice*, Peter Reinhart offers groundbreaking methods for baking whole grain breads that taste better than any you've ever had.

We know whole grain breads are better for us, but will we actually eat them, much less take time to bake them?

Yes, says beloved baking instructor Peter Reinhart, but only if they are very, very good. So Reinhart, with his decades of experience crafting amazing artisanal breads, has made it his mission to create whole grain breads that are nothing short of incredible.

And because his approach is also simpler and less labor intensive than conventional techniques, you'll choose to make and eat these breads. His fifty-five recipes for whole grain sandwich, hearth, and specialty breads, plus bagels, crackers, and more, incorporate widely available whole wheat flour as well as other flours and grains such as rye, barley, steel-cut oats, cornmeal, and quinoa. Each is so rich with flavor and satisfying texture that white-flour counterparts pale in comparison.

Written in Reinhart's famously clear style and accompanied by inspiring photographs, these recipes were perfected with the help of nearly 350 testers. Introductory chapters provide a tutorial, with step-by-step photographs, of the delayed fermentation method that is at the heart of these recipes, as well as a crash course in baking science, discussions of grains other than wheat, and more. Advanced bakers will relish Reinhart's innovative techniques and exacting scientific explanations, and beginning bakers will rejoice in the ease of baking wholesome breads with such extraordinary flavor.

- Sales Rank: #43300 in Books
- Brand: Brand: Ten Speed Press
- Published on: 2007-08
- Released on: 2007-09-01
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- Number of items: 1
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- Binding: Hardcover
- 320 pages

Features

- Used Book in Good Condition

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Most helpful customer reviews

3 of 3 people found the following review helpful.

Serious info for a serious home baker

By D Raven-Lindley

I run a small CSA farm...that includes growing several strains of both modern and premodern wheat on a small scale. For three years I fussed in the kitchen with inadequate recipes, trying to learn to turn out a loaf of useful and edible sandwich bread...but I wasn't happy. There had to be more. This book was the answer to everything....on my very first try I turned out a whole wheat loaf of hard red winter wheat we milled here, and it was TO DIE FOR. This was the flavor and texture I knew must somehow be possible but I didn't understand what to do....problem solved! The delayed fermentation techniques presented here, and in his other books, act as complements to each other. I strongly recommend buying all three of his bread books.....the Bread Baker's Apprentice presents a solid scientific understanding of the chemistry of the bread. Use Whole Grain Breads to learn to succeed with (duh) whole grains. And use Crust and Crumb to round out your knowledge further with missing details of information on assorted grains, enriched breads, and more...I have to emphasize that one MUST take the time to read the books and understand the hows and whys of what is happening with the dough....merely diving straight to the recipes isn't good enough. The loaves in this book take a minimum of 3 days to create with large amounts of downtime interspersed...but you get out what you put in. If you're ready to be serious about eating the highest quality nutritious loaves, and raising your baking skills by several levels of knowledge and quality...this is your book. If you're looking to crank out a loaf in an hour, find something else.

2 of 2 people found the following review helpful.

I have finally made 100% whole wheat bread I enjoy eating, and I look forward to trying some ...

By Dan Galbraith

For many years, I would try every so often to make whole grain bread, and always get the same result: "Another two hundred of these, and I can build that outdoor fireplace I've always wanted". With this book, I have finally made 100% whole wheat bread I enjoy eating, and I look forward to trying some of the other variations in the book. The process is pretty straightforward, and the time investment not too burdensome - most of the work is small bursts of activity with long pauses in between. I especially liked making the sourdough starter from scratch, it was easy. The two major insights in this book are that you should do all measuring by weight instead of volume, and whole grain baking requires more hydration (fluids) than baking with white flour. There is a lot of information about baker's ratios that I have not seen elsewhere.

A word of advice: spring for the paper version, skip the kindle version. The pagination is messed up, and recipes are hard to follow because they are spread out over multiple pages, instead of on a single page, as it is laid out in the hardcover version. Difficult to flip pages on an iPad when your hands are covered in gooey dough.

1 of 1 people found the following review helpful.

Fantastic for an Intermediate Baker and above

By PlainAcres

The recipes in this book use a totally different method of making bread than what you are used to. They require at least 2 days to make the bread. Having said that, they are completely doable by any inept cooking moron (like me).

Some recipes do use odd ingredients, some that I could not even find on Amazon.com. I did find them available online though.

Also, I would using bread bricks or other means of adding steam to your oven for the best results in a standard oven. In my case, I have a Baker's Choice Woodstove which retains steam during baking. Even then, I put a cast iron pan with 1/2 cup of boiling water in it when I put the loaves in to bake.

Your results with making these loaves will be comparable to a Bakery.

See all 210 customer reviews...

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