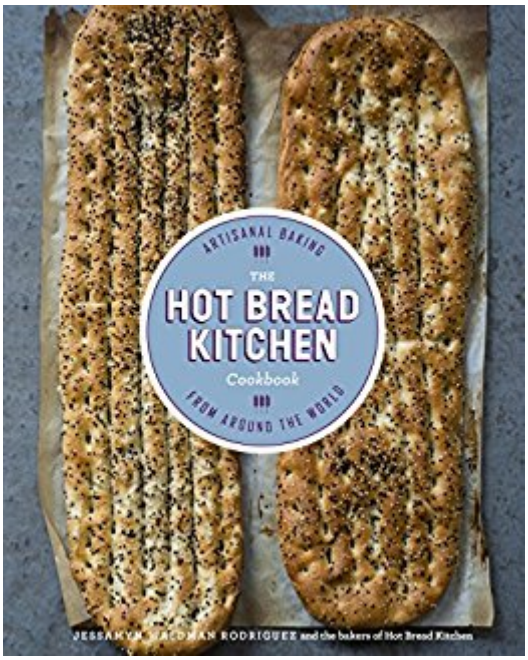
Ebook Directory
the best source of ebook

The book was found

The Hot Bread Kitchen Cookbook: Artisanal Baking From Around The World



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

Bake authentic multiethnic breads from the New York City bakery with a mission, with The Hot Bread Kitchen Cookbook, Yahoo Food's Cookbook of the Year. At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich mÃ¢â ¬â„¢smen flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake themÃ¢â ¬â •because the recipes come from their homelands.Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you wonÃ¢â ¬â„¢t find anywhere else. Featured in some of New York CityÃ¢â ¬â„¢s best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with The Hot Bread Kitchen Cookbook.

Book Information

File Size: 71208 KB

Print Length: 304 pages

Publisher: Clarkson Potter (October 13, 2015)

Publication Date: October 13, 2015

Sold by:Ã Â Random House LLC

Language: English

ASIN: B00SEFEYLY

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #2,809 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #2 inÃ Â Books > Cookbooks, Food & Wine > Baking > Bread #2 inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > International #2 inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

Maybe you met the author of the Smithsonian food event, or perhaps you have been to the bakery

in East Harlem. I have been looking forward to this book, and am happy with it. The book opens with tips and techniques and a history of the kitchen in East Harlem. The first recipe area is devoted to Primordial Breads ÃƒÂ¢Ã â ¬Ã â œ Unleavened Flatbreads, including M'Smen, Chapati, Paratha, Matzo (as per Daniel Boulud), Eier Kichel (as per her great grandmother Minnie Starkman) (it is similar to torta de aceite), lavash, soft lavash, plus recipes for "go-withs," such as gefilte fish, chopped liver (IN A BUNDT PAN), and Bandladeshi curry a la Lutfunessa.In a chapter for Slightly Elevated ÃƒÂ¢Ã â ¬Ã â œ Leavended Flatbreads, we find instructions for 100% Teff Injera, Hyrbid Injera, Nan-e Barbari, Olive Oil Focaccia, Nan-e Quandi, Naan, Pita, and complements such as Hummus, Doro Wat, and Muffuletta. The Chapter, "For Masa y Mas ÃƒÂ¢Ã â ¬Ã â œ Tortillas and More" the author opens with a recipe for Masa from Nixtamal -- since we learn that tortillas, tamales, gorditas, and tostadas are ÃƒÂ¢Ã â ¬Ã Å“only as good as the masa from which you make them.ÃƒÂ¢Ã â ¬Ã Â• Also included are several Mexican foods, Tortilla Chips with Chile, Cumin and Lime, and Guac.A chapter on Lean Breads and rolls shares recipes for Pate Fermentee which is needed as an ingredient for other preparations. After which are recipes for Rustic Batard, Pan Bagnat, Cemita Rolls, Pepita Multigrain, Onion Bialys, Olive Boules, Ciabatta, Corn Rye, Grindstone Rye, and a New Yorker Rye Loaf (with or without her Toronto grandfather Laibish Perlmutter's kimmel (caraway seeds)).The Rye is followed by a section on Challahs and enriched breads. She includes four challahs (with braiding instructions, and one in Sephardic style); Parker House rolls, hamburger and hot dog buns, conchas, cinnamony, sugary monkey bread, bahn mi style baguettes, and quick carrot and daikon pickles. The section on Filled Doughs includes recipes for kreplach, knishes, albanian cheese triangles, Tibetan momos (and Tibetan Sepen hot sauce), Palestinian spinach pies, empanadas, and Ecuadoran Morocho. "Short And Sweet" shares recipes for Irish soda bread; Dominican Torta Corn Bread; Guyanese Coconut Buns; Banana Bread; Nut Roll (a la grandmother Rita Kozak of Grand Rapids, Michigan); German Stollen; Mexican Pan De Muertos for November 1; Guaguas De Pan for Ecuadoran Dia de los Disfuntos (on November 2); Rosca de Reyes; Hot Cross Buns; and more.The book closes with recipes for what to do with leftover bread (crumbs, puddings, and more)

I bought this book for a friend's birthday and she has loved it. Every time she makes a new recipe, she sends me a photo of her finished bread and a snap of the recipe. I flipped through it before I gave it to her and couldn't find a thing I didn't want to make. I've personally made the naan out of the book, and found it incredibly easy and delicious. I need to buy myself a copy ASAP.

I have been baking my own bread for years and I am always looking for new recipes. This is an excellent cook book with clear concise directions.That being said, it is the background stories that make this a book that I want to keep in my kitchen.

Love this book. I have only tried the bread recipes so far, not the sandwiches and soups that are also part of the book. The recipes are as close to perfect in terms of directions and ingredients. The descriptions are also straight-forward and clear for making very good bread. Highly recommend for the intermediate or advanced beginner baker.

great bread book

Amazing book and recipes, plus the program that it supports is fantastic!

First off, let me not begin by saying that I'm an experienced baker with a bread machine, a homemade sourdough starter hibernating in the fridge and seventy Pain ÃƒÂ l'ancienne s behind me. I'm just the ordinary home baker who, after managing to pull a brioche from the oven a year and a half ago, has enthusiastically tried a new recipe every week or two. I wanted to like this book, I really did - several of my favorite food bloggers posted their results and I really appreciate the concept behind the bakery (I'm from an immigrant family myself). I especially liked the chapter on dealing with leftover bread, as I live alone and find it hard to finish a two-pound loaf before its prime is past. However, the quantities appear to off in several recipes - the one that springs first to mind is the Nan-E Barbari. The water-to-flour ratio yields a poolish-like mass that would NOT be shaped; there's a review of "The Bread Bible" where a reviewer talks about laughing his/her head off when reading the instructions to shape the dough gently and instead pouring the mixture into the parchment paper, and that was the case for me here. (I have nothing against the Bread Bible - it's just that while scraping the dough off my wrists the review kept coming to me) But I stuck with it, allowed it to rest, and stuck it dutifully into the preheated oven.....and it rose way too high. I've tried four recipes so far, and they have potential, but need major tweaking. (Also a major pet peeve of mine is so-called "authentic" recipes not being authentic at all - people in Tibet do NOT use olive oil, and Vietnamese do not use jalapeÃƒÂ os.) I'm not living in the US now, so yes, the flour is different/the quality of the water is different, but it shouldn't be *that* dramatic. Will keep trying.....

Just an amazing World bread cookbook! Recipes are authentic, simple, easy to follow and produce

excellent results! I was hoping for a handful of specific Middle East recipes and this book delivered and far surpassed my expectations. You will find yourself wanting to bake your way through the entire book - as I am! Includes some bonus meal recipes too!

Download to continue reading...

BREAD MACHINE COOKBOOK: 120 Most Delicious Bread Machine Recipes (bread, bread bible, bread makers, breakfast, bread machine cookbook, bread baking, bread making, healthy, healthy recipes) Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) The Hot Bread Kitchen Cookbook: Artisanal Baking from Around the World Bread Machine Sourcery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) The Big Gluten-Free Bread Cookbook Vol. 1: Feel the Spirit in Your Little Kitchen with 500 Secret Holiday Bread Recipes! (Vegan Gluten Free Bread, Gluten ... Cookbook,..) (Gluten-Free Bread Territory) Easy Bread Recipes: Delicious Homemade Bread And Baking Recipes (Bread Baking Recipes) Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) (Volume 1) Ketogenic Bread Recipes: Over 30 Easy Low Carb Bread Baking Keto Recipes, Paleo and Gluten Free Diet, High Protein. Color photos and Nutritional Facts ... Easy Low Carb Cookbook for bread lovers Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguetts etc. Enjoy This Baking Cookbook Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Gluten Free: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking) KETOGENIC BREAD COOKBOOK: Low Carb Bread Cookbook for Keto,75 Delicious & Easy Keto Bread Recipes for Weight Loss and Healthy Living... Amish Friendship Bread Recipes for the Holidays: Fun and Festive Amish Friendship Bread Recipes for ValentineÃ¢â ¬â„¢s Day, Easter, Halloween, Thanksgiving and Christmas (Friendship Bread Kitchen Book 3) Baking Gluten Free Bread: Quick and Simple Recipes for Baking Healthy, Wheat Free Loaves that Taste Amazing (The Essential Kitchen Series Book 15) Bread Machine Recipes: Hot and Fresh Bread Machine Recipes Anyone Can Make in the Comfort of Their Own Home (The Essential Kitchen Series Book 82) The Bread Lover's Bread Machine Cookbook: A

Master Baker’s 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine Ketogenic Bread: Low Carb Keto Bread Bakers Cookbook with COLOR PHOTOS, Serving Size, And Nutrition Facts For Every Keto Bread Recipe! Ketogenic Bread: The Ultimate Low Carb, Paleo, Gluten Free Diet Cookbook for Keto Bread Bakers with 60 Easy Keto Bread Recipes for Weight Loss and Healthy Living

Contact Us

DMCA

Privacy

FAQ & Help