



# The Bread Bible

By Rose Levy Beranbaum

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**The new baking masterwork from the author of *The Cake Bible* and *The Pie and Pastry Bible*.**

*The Bread Bible* gives bread bakers 150 of the meticulous, foolproof recipes that are Rose Levy Beranbaum's trademark. Her knowledge of the chemistry of baking, the accessibility of her recipes, and the incomparable taste of her creations make this book invaluable for home cooks and professional bakers alike.

"Understanding" and "Pointers for Success" sections explain in simple, readable language the importance of various techniques and ingredients demonstrated in a recipe, providing a complete education in the art of baking, with thorough sections on types of flour, equipment, and other essentials. Easy-to-use ingredient tables provide both volume and weight, for surefire recipes that work perfectly every time.

Recipes include bread made with yeast starters, quick breads, flatbreads, brioche, and much more. From ciabatta, semolina, rye, and sourdough breads to bagels, biscuits, crumpets, and pizza dough, *The Bread Bible* covers all the baking bases. 225 line drawings and 32 pages of color illustrations

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## **The Bread Bible By Rose Levy Beranbaum Bibliography**

- Sales Rank: #15416 in Books
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- Original language: English
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- Binding: Hardcover
- 640 pages

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### Editorial Review

#### Amazon.com Review

Rose Levy Beranbaum's *The Cake Bible* introduced readers to a newly illuminating baking-book approach--a precisely detailed yet accessible recipe format emphasizing baking science. *The Bread Bible* follows the same plan, offering 150 recipes, arranged by type, for a great variety of baked goods--from muffins, popovers, and English muffins to sandwich loaves, focaccia, rolls, hearth breads, rye bread, challah, and more, with a particularly vivid (and passionate) stop at sourdough loaves. Instruction is abetted by 32 pages of photos plus 300 step-by-step illustrations that depict, for example, bagel forming, in exact, imitable detail. In addition, an introductory section, "The Ten Essential Steps of Making Bread," includes a particularly lucid discussion on the way yeast works plus an invaluable comparison of kneading methods. Like the book's final look at ingredients, these "mini-texts" provide information uncommon to most home bread books, rendered in simple language that allays fears of putting one's hand in the dough.

All this is impressive indeed, and readers bitten by the bread-baking bug will welcome the ultra-thorough Beranbaum approach. The less committed may find her technical demands too painstaking (her baguette recipe requires two starters, for example; though simpler loaves are, of course, offered) or even impractical (ingredient quantities using grams are sometimes given in minute fractions, requiring a special scale). The frequent inclusion of alternate mixing methods and equipment options can also make the formulas unwieldy. On the other hand, features like Pointers for Success and Understanding often yield exciting discovery as well as rewarding results. In short, this Beranbaum bible answers virtually every bread-making question, as well as providing exemplary formulas. It's the real deal for those willing to bake along with Rose. --*Arthur Boehm*

#### From Publishers Weekly

As in her seminal *The Cake Bible*, which won an IACP prize, Beranbaum doesn't just offer recipes here; she dissects them, explains how they work, then puts them back together again with a number of variations. The front matter to what Beranbaum terms her "bread biography" contains perhaps the best explanation anywhere of how yeast works and a description of the sponge method used for almost every yeast-risen bread. Each recipe also includes a "Rose ratio," which shows at a glance the percentage of water, yeast, flour and fat in each bread. The author's discussion of the pros and cons of various kneading methods (bread machine, by hand, etc.) is invaluable. After all this information, bakers will be eager to get to the recipes, which are equally rewarding. Beranbaum covers everything from a Chocolate Bread made with cocoa nibs to a Traditional Challah. Recipes are arranged by type of bread, with groups including sandwich loaves and dinner rolls and brioche breads. A chapter on artisanal hearth breads includes Heart of Wheat Bread, with wheat germ for extra crunch, and New Zealand Almond and Fig Bread with an apricot glaze. Every time Beranbaum seems about to go overboard with too much information, she steps back from the brink, as in the excellent introduction to sourdough, where she thoroughly explains how sourdough works, then provides a simple box with eight rules for making a starter. Beranbaum could have a second career as a scientist, but luckily for home bakers she seems intent on creating a library of seminal cookbooks instead.

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#### Review

"Rose will not only walk you through a recipe, she will hold your hand all the way. She is the ultimate perfectionist and we readers are the beneficiaries. We can always count on her to create recipes that not only work flawlessly, but taste out of this world. Way to go, Rose!" (Maggie Glezer, author of *Artisan Baking Across America*)

“Every book by Rose Levy Beranbaum is a highly anticipated event, but this one is particularly close to my heart. *The Bread Bible* brings together an amazing amount of useful information with many many great and trustworthy recipes?you can always count on a recipe by Rose, and her attention to every detail. For a baker like me, this book is heavenly, just as the title promises.” (Peter Reinhart, author of *The Bread Baker's Apprentice*)

“The world of bread baking has been a secret society for 5000 years. Not any more. This book explains bread in all its historical, gastronomic, chewy, crusty, glorious detail. Of course, it took Rose to do it. This is *the* bread book.” (Bill Yosses, pastry chef, New York City)

## **Users Review**

### **From reader reviews:**

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#### **Dora Bair:**

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#### **Ricky Dotson:**

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