



Ultimate Bread

By *Eric Treuille, Ursula Ferrigno*

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Ultimate Bread By Eric Treuille, Ursula Ferrigno

Ultimate Bread brings bread-making to the home kitchen in an exquisitely illustrated primer.

After visiting a gallery of the world's breads, the authors, French-born baker Eric Treuille, and Italian-born baker, Ursula Ferrigno, introduce you to the "Baking Essentials" a complete illustrated guide to the key ingredients and equipment used in breadmaking. Then it's time for the "Basic Techniques" -- mixing, kneading, shaping, and baking -- that turn the humble ingredients of flour, water and yeast into an amazing assortment of breads. Never again will you wonder how your dough should look after the first knead or how the crust should feel when it comes out of the oven. The step-by-step photographs and easy-to-follow instructions demystify all the steps. The heart and soul of Ultimate Bread, however, is the more the 100 inspiring recipes drawn from bread-making traditions around the world. Each bread is a variation on a simple theme: flour, water, leaven, and time. It's best to begin with the starter bread recipes which utilize methods illustrated in the basic techniques. When ready to move beyond the basics, flavored breads provide an extra taste dimension, while enriched breads transform basic bread dough with the addition of oil, butter, and eggs. Quick, flat and festive breads offer delicious possibilities from around the world. After working through the recipes in this book, your repertoire will range from simple Pain Ordinaire (Basic White Bread) to the grand and festive Panettone (Milanese Christmas Bread).

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Editorial Review

Amazon.com Review

Take one French food authority and author, one Italian food authority and author, give them a subject like bread and a publisher like Britain's Dorling Kindersley, and the result can't help but be one of the more engaging books on bread and bread baking. DK Publishing is of the seeing-is-believing school of cookbooks, and this philosophy works particularly well in their *Ultimate Bread*. The opening plates of the world of bread are enough in and of themselves to drive anyone--beginner or expert baker--right into the kitchen.

The "Baking Essentials" section shows and explains the differences in various kinds of flour, wheat and nonwheat, as well as the basic ingredients (yeast, oil, eggs, salt--not a long list) and tools. The "Basic Techniques" section shows you exactly what dough should look like in the various stages of bread production. The photos are so thick with color you can almost touch and smell the dough.

But the majority of the book is dedicated to recipes. Here you will find Country Oatmeal Bread, French Baguettes, Pretzels, Ciabatta, Pain aux Noix, Brioche, Nan, Pita, Corn Bread, and Challah. There are dozens of breads in all, from the very basic to the festive. And finally, there's even a section devoted to problem solving--although the biggest problem you may have is deciding which recipe to start with. --*Schuyler Ingle*

From Library Journal

Combine DK's gorgeous visuals with two authors skilled in the art of breadmaking, and you have the perfect book for anyone who has ever been afraid to try baking bread. Treuille, who coauthored *Le Cordon Bleu Complete Cooking Techniques* (Murdoch, 1997), and Ferrigno, whose last cookbook was *Pizza, Pasta, and Polenta* (Merehurst, 1995), begin with fundamentals such as essential ingredients and equipment before turning to basic techniques such as kneading and using a starter. Recipes for more than 100 different kinds of breads, including quick, flat, and festive breads, are offered. Each recipe has clear, precise step-by-step instructions with both metric and nonmetric measurements and time estimates. While there is no shortage of bread books to choose from, including *The Book of Bread* (LJ 1/97), which focuses solely on the history of bread, *Ultimate Bread* is an essential choice for all public libraries and any academic library with an interest in the baking arts. --John Charles, Scottsdale P.L., AZ

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Review

A beautifully photographed book to get you started -- *New York Daily News, Nov. 1988*

This book boasts a variety of international recipes, oversized color photographs and tips on techniques -- *Denver Post, Oct 1998*

Users Review

From reader reviews:

Arthur West:

Why don't make it to become your habit? Right now, try to ready your time to do the important take action, like looking for your favorite publication and reading a reserve. Beside you can solve your long lasting problem; you can add your knowledge by the book entitled *Ultimate Bread*. Try to make the book *Ultimate Bread* as your friend. It means that it can being your friend when you feel alone and beside that of course

make you smarter than in the past. Yeah, it is very fortunate to suit your needs. The book makes you a lot more confidence because you can know anything by the book. So, let us make new experience in addition to knowledge with this book.

Jose Gower:

The book untitled Ultimate Bread is the publication that recommended to you you just read. You can see the quality of the publication content that will be shown to you. The language that writer use to explained their ideas are easily to understand. The article writer was did a lot of research when write the book, therefore the information that they share for you is absolutely accurate. You also could get the e-book of Ultimate Bread from the publisher to make you considerably more enjoy free time.

Nora Emerson:

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