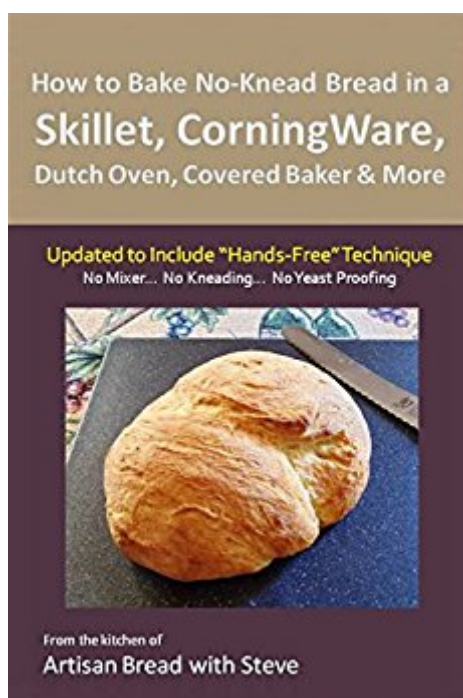


The book was found

# How To Bake No-Knead Bread In A Skillet, CorningWare, Dutch Oven, Covered Baker & More (Updated To Include "Hands-Free" Technique): From The Kitchen Of Artisan Bread With Steve



## Synopsis

No Dutch oven... no problem... you can use a skillet, pie plate, cookie sheet, CorningWare casserole dish, or a variety of other common household items. You don't need to invest in expensive bakeware to make no-knead bread, but there are subtle differences when baking no-knead bread in a variety of common household items that effects proofing, baking time & temperature and preparation of the bakeware (preheating, etc.). This cookbook explores the options. It applies the new "hands-free" technique to the world's easiest bread recipe (4 ingredients... no mixer... no kneading... no yeast proofing) and adapts it to various types of bakeware. One recipe... lots of options... It will expand the world of no-knead bread making, stimulate your imagination, and please your palate. Cookbook discusses | Ingredients, Technique & Tips (including "Degas, Pull & Stretch", "Roll to Coat", & "Garnish & Baste"), Equipment & Bakeware, etc. followed by simple bread recipes tailored to specific types of bakeware. Skillet & More includes | Skillet, Pie Plate, Cake Pan, Baking Stone, and Cookie Sheet. CorningWare includes | Oblong Loaf (2-1/2 qt Oblong Casserole Dish), Rectangular Loaf (2-1/2 qt Oblong Baker), and Boule (2-1/2 qt Round Entrée Baker). Dutch Oven includes | Standard Boule (5 qt Dutch Oven), Plump Boule (2.6 qt Ceramic Dutch Oven), Plump Boule (3 qt Cast Iron Dutch Oven), Oval Loaf (3 qt Cast Iron Casserole), Eggplant Shaped Loaf (2.25 qt Cast Iron Casserole Dish), and Large Boule (4 qt Cast Iron Braiser). Covered Baker includes | Long Loaf (Long Covered Baker) and Boule (Bread Dome). I think you'll find the cookbook interesting. Thanks - Steve

## Book Information

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## Customer Reviews

I bought a kindle copy for this book. The book is confused and I don't learn anything from this book. For example, the author shows a picture of his bread labeled Baking stone. Under this recipe he went on to talk about recipe changes, Pros, Cons. Or his Cookie Sheet also lists recipe changes, pros, and cons. He didn't show his recipes. He wants to refer to his youtube videos. I want a real hard or soft copy of the book not the videos because the videos can be deleted any time by the author. Update: I went back to look at the book again and here is what I found. There was only one recipe for the book but if you bake with different pot and pan shapes, they would give you a different look. He should make a note clearly on his first page such as this recipe will be used for all the bread in this book. For get the videos on youtube, the author can take it down anytime he wants. The presentation is confused. Here is my summary: 1) There are one recipe to be used throughout the book 2) Bread shapes will be different depending on the bakeware we use. 3) Tip for bake the bread with garnish such as sesame seed or cheddar cheese 4) Definition of baking terms

Steve has made bread baking so ridiculously easy. At first, I thought well yeah it's bread but it's not going to be good artisan bread. I was dead wrong. I can't believe how good the bread . Hamburger rolls are so freaking good. It really elevates your hamburger game. People at work are all make Steve's bread.... It's awesome...

All. Steve Gamelin's books are with the read! Easy to understand! Helps make bread making enjoyable

I am doing this, after reading... have had much compliments on my new breads...

Nice book but yet to adapt to my baking.

I HAVE BEEN USING THIS GUIDE AND HAVE HAD A LOT OF FUN BAKING BREAD AND SANDWICH ROLLS . I ALSO HAVE PURCHASED ANOTHER OF STEVES KINDLE BOOKS.

This book is well thought out and well written. It, in addition to the video series, presents bread baking in a non threatening, enjoyable manner. The recipes I've tried all worked well.

Item arrived just as described in sellers listing.

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