



Della Fattoria Bread: 63 Foolproof Recipes for Yeasted, Enriched and Naturally Leavened Breads (Hardback)

By Kathleen Weber

ARTISAN, United States, 2014. Hardback. Condition: New. Language: English . Brand New Book. More than an instructional guide, the book takes the fear out of bread baking, and encourages bakers to draw on their senses, experiences, and instincts. Weber s teachings are homespun and based on passed-down wisdom, not on finicky science or dull kitchen textbooks. The book is filled with invaluable bread-baking secrets, including starters and proper techniques, and features recipes for all levels of bakers. Beginners can learn to bake yeasted breads using pans. Advanced bakers can jump right into making free-form loaves of naturally leavened breads in all shapes and flavours. Other chapters include recipes for enriched breads like brioche and challah; pre-fermented breads, including baguettes; and crackers, breadsticks, naan, and more. The book includes recipes that incorporate the breads, too, such as Tomato Bread Soup and Della Fattoria s famous Tuna Melt Piadina, along with the stories of the bakery and the unique family that has run it for nearly 20 years.



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