



Introduction to Making No-Knead Bread in Batches (for Restaurants, Bake Sales, Family Reunions and Other Special Occasions) (Bw Version): From the Kitchen of Artisan Bread with Steve (Paperback)

By Steve Gamelin

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Language: English . Brand New Book ***** Print on Demand *****. No equipment. no problem. You can make a batch of artisan quality bread with a spatula and a bucket. To make it even easier. I designed the recipe around a 5 lb bag of flour so that I wouldn't have to do a lot of measuring. then I took a large pitcher and marked 60 oz on the side which makes measuring water fast and convenient. It couldn't be any easier than this. This cookbook is specifically designed for those individuals who would like to use the no-knead method to make bread, baguettes, dinner rolls, etc. in batches. The technique is ideally suited for small restaurant, bakes sales, family reunions, and other special occasions for which it would be advantageous to make bakery quality bread in volume. The traditional no-knead recipe was designed to baking bread in a preheated Dutch oven with a lid to capture steam for crust development, but who wants to buy and preheat 5 Dutch ovens. This cookbook uses the recipes and techniques developed when I wrote, Introduction to...

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