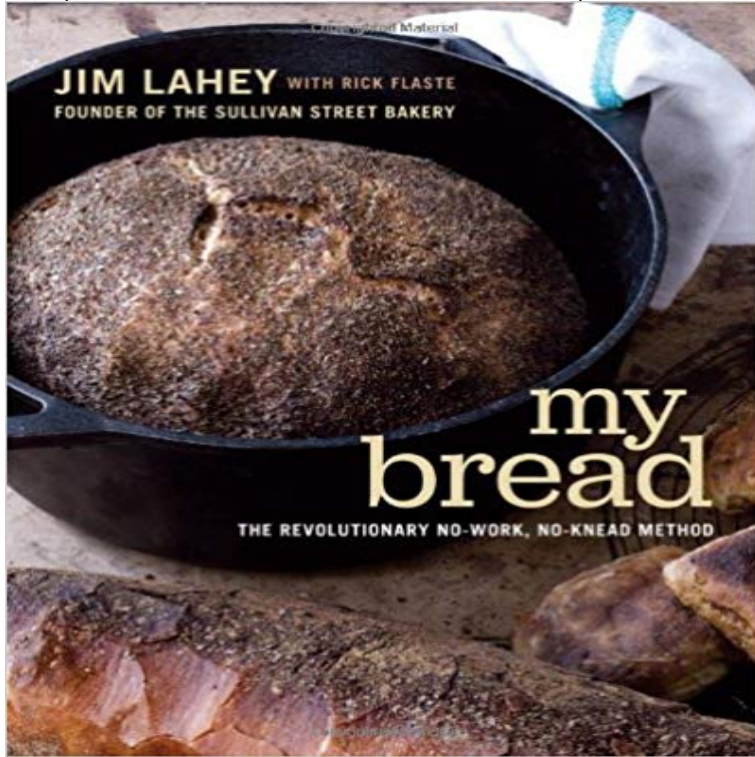


My Bread: The Revolutionary No-Work, No-Knead Method



Laheys breathtaking, miraculous, no-work, no-knead bread (Vogue) has revolutionized the food world. When he wrote about Jim Laheys bread in the New York Times, Mark Bittmans excitement was palpable: The loaf is incredible, a fine-bakery quality, European-style boule that is produced more easily than by any other technique Ive used, and it will blow your mind. Here, thanks to Jim Lahey, New Yorks premier baker, is a way to make bread at home that doesnt rely on a fancy bread machine or complicated kneading techniques. The secret to Jim Laheys bread is slow-rise fermentation. As Jim shows in My Bread, with step-by-step instructions followed by step-by-step pictures, the amount of labor you put in amounts to 5 minutes: mix water, flour, yeast, and salt, and then let time work its magic?no kneading necessary. The process couldnt be more simple, or the results more inspiring. Here?finally?Jim Lahey gives us a cookbook that enables us to fit quality bread into our lives at home. color photos throughout

Encuentra My Bread: The Revolutionary No-Work, No-Knead Method de Jim Lahey (ISBN: 8601405996275) en Amazon. Envios gratis a partir de 19. Amazon?????My Bread: The Revolutionary No-Work, No-Knead Method?????????Amazon?????????????Jim Lahey, Rick Flaste Jim Laheys breathtaking, miraculous, no-work, no-knead bread (Vogue) has revolutionized the food he wrote about Jim Laheys My Bread: The Revolutionary No-Work, No-Knead Method cookbook is indeed revolutionary and author Jim Lahey nailed it. Try this olive breadFind helpful customer reviews and review ratings for My Bread: The Revolutionary No-Work, No-Knead Method at . Read honest and unbiased My Bread by Jim Lahey, 9780393066302, available at Book Depository with free My Bread : The Revolutionary No-Work, No-Knead Method.My Bread: The Revolutionary No-Work, No-Knead Method. When he wrote about Jim Laheys bread in the New York Times, Mark Bittmans excitement was palpable: The loaf is incredible, a fine-bakery quality, European-style boule that is produced more easily than by any other technique Ive used, and it will blow your mind. Its a long time since I did Home Economics at school, but a major part of it was learning methods, which, I was assured would stand me in goodThe making of a bread baker -- The Lahey method for no-knead bread in a pot -- Specialties of the house -- Beyond water (Beer, juices, and more) -- Pizzas andThis article became the basis of Laheys first cookbook My Bread: The Revolutionary No-Work, No-Knead Method, and My Pizza: The Easy No-Knead Way toHeres my basic no-knead, long-fermented rustic bread, a round loaf, or boule. Its an adaptation for . My Bread: The Revolutionary No-Work, No-Knead Method.Starred Review. The founder of New Yorks Sullivan Street Bakery, Lahey started a revolution in 2006 with his no-knead dough technique, in which flour, yeast, Booktopia has My Bread, The Revolutionary No-Work, No-Knead Method by Jim Lahey. Buy a discounted Hardcover of My Bread online from

My Bread: The Revolutionary No-Work, No-Knead Method. Jim Lahey, Author, Squire Fox, Photographer, Rick Flaste, With with Rick Flaste. My Bread. The Revolutionary No-Work, No-Knead Method. Jim Lahey (Author). With Rick As Jim shows in My Bread, with step-by-step instructions followed by Read a free sample or buy My Bread: The Revolutionary No-Work, No-Knead Method by Jim Lahey. You can read this book with iBooks on December 2009 Indie Next List. It is easy for me to recommend My Bread because I have been using Jim Laheys recipe for no-knead bread