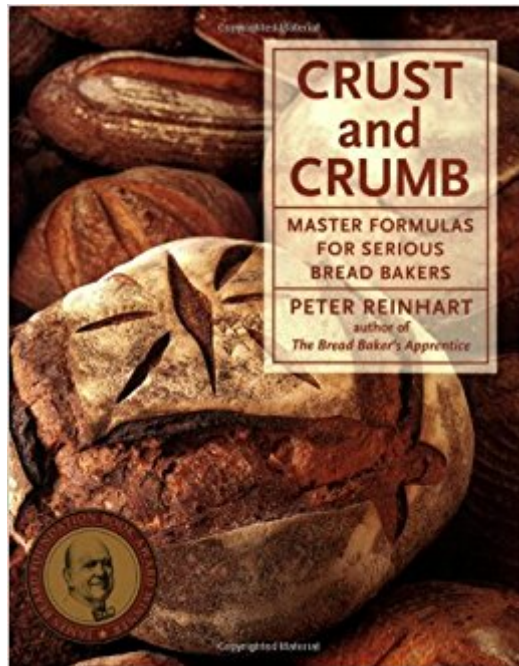


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Crust And Crumb: Master Formulas For Serious Bread Bakers



Synopsis

The heart and soul of classic bread baking, from master baker Peter Reinhart From whole-wheat, sourdough, and rye to pita, focaccia, and naan, this classic cookbook from expert baker Peter Reinhart shows you how to produce phenomenal bread. Reinhart details each step in the process, giving you the knowledge and confidence to create countless versions of your own. Not merely a book of bread recipes, this book is an in-depth dive into the world of bread baking, filled with highly tested formulas to take your bread game to the next level.

Book Information

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Customer Reviews

Reinhart is the author of the well-regarded *Brother Juniper's Bread Book* (1991. o.p.) as well as the charming *Sacramental Magic in a Small-Town Cafe* (LJ 9/15/94), about the cafe that grew into Brother Juniper's Bakery, in Santa Rosa, CA. Now he's teaching baking at the California Culinary Academy, and his latest book is a detailed and authoritative guide to artisan breads. The book's subtitle basically says it all, though Reinhart explains that he uses the word formula rather than recipe because he's included the "why" as well as the "how" for making his "world-class breads," from sourdoughs of all types to brioche and challah to flatbreads and pizza. A worthy addition to the elite group that includes Joe Ortiz's *The Village Baker* (LJ 12/92) and Daniel Leader's *Bread Alone* (LJ 10/15/93), this is highly recommended for all baking collections. Copyright 1998 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

1999 James Beard Award Winner

This is a must have book for anyone who wants to bake GREAT bread, but be warned ahead of time, if you are OK with average bread that has no taste, no texture, comes in a plastic bag from your local "mega-mart", then you probably need to pass this by, real bread takes time and effort. If you are ready for a bread experience then buy this book, read it, and then prepare to spend a ton of money and time making bread (because once your friends and family find out about your baking adventures, they will hit you up for bread ALL THE TIME). Good luck and don't burn yourself. LOL

I'm a hobbyist baker with many years of experience. I find content to be, in several cases, just plain wrong. Go see "Flour, Water, Salt and Yeast". Much better guidance.

Actually a very good book on it's own. I purchased this after buying The Bread Bakers Apprentice. But, if you already have BBA, there is no need for this book. It seems like BBA without the nice photography.

I have 2 of Peter Reinhart's books, and have made a lot of recipes from them. I bought this one thinking that it would add to my repertoire. I was disappointed to find that the illustrations were primitive, the recipes ok. Don't waste your money on this one, but rather buy his other book : The Bread Baker's Apprentice, a much much better version, that I use extensively.

I searched for books on bread making and this one came to the top of the list. I found the instruction on how to make bread fantastic. The book explained why I wanted to weigh the ingredients and how flour absorbs moisture. It goes into how and why you knead the dough. The recipes in the book are fantastic. You get detailed instructions on how to make the dough, how long to let the dough rise and finally how to bake the bread. I have made many of the breads in this book and as a bonus you get some interesting quick breads. I have found the banana bread recipe to be one of the best banana breads I have had. All around a great bread book that I highly recommend.

Nice book loved it and was very well packed. I would buy again from them thanks.

Any book on bread by Peter Reinhart can be taken as gospel!

Great for enthusiastic bakers

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