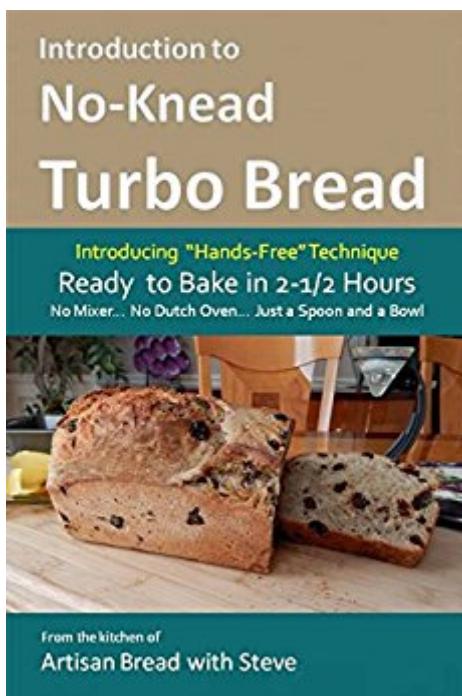


The book was found

Introduction To No-Knead Turbo Bread (Ready To Bake In 2-1/2 Hours) No Mixer, No Dutch Oven, Just A Spoon And A Bowl): From The Kitchen Of Artisan Bread With Steve



Synopsis

The “hands-free” technique makes “Turbo Bread” the world’s easiest bread recipes. Now, don’t get me wrong I love the standard no-knead method for making bread, but here are times when I need bread in less time and I can have “Turbo Bread” ready for the oven in less than 2-1/2 hours without dusting the work surface with flour or ever touching the dough. No-knead “Turbo” bread was designed for those who want to make no-knead bread, but don’t want to wait 8 to 24 hours. Those who want bread machine bread, but don’t want to buy and store a bread machine. It’s for those of you who want a fast reliable way to make fresh from the oven bread without the hustle of expensive machines, Dutch ovens, or kneading. “Turbo Bread” is a fresh approach to making no-knead bread that provides you with an option. You’ll love it. So throw away your bread machine because you can make bread with a glass bowl and a spoon. Thanks - SteveCookbook “Table of Contents” lists both recipe and method (bakeware) used to shape and bake loaf, but you can mix and match the ingredients from one recipe with the method (bakeware) from a different recipe. The two components are independent of each other. Breads includes Country White Bread, Skillet Bread, Sandwich Bread, American Baguettes, Beer Bread, Cheddar Cheese Bread, Multigrain Country White Bread, Italian Sesame Sandwich Bread, Italian Sesame Boule, Muffulettta (Sicilian Sesame Bread), Honey Oatmeal Bread, Honey Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Flax Seed 8 Grain Bread, Rosemary Bread, Deli Rye Bread, Polenta Bread, Mediterranean Olive Bread, Mexican Jalapeño-Chili Fiesta Bread, Buttermilk Bread, Cinnamon Raisin Bread, and English Muffin Loaf.

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Customer Reviews

Excellent book. Love his videos and his easy peasy technique. Always get good results. Just wanted the recipes where I could grab them and read them easily. This old fashioned gal is thinking about buying the books. Catch his youtube demonstrations. You'll soar in confidence and enjoy the art of artisan breadmaking .

Love this system for making bread. I make about 2 to 3 loaves a week and it could not be easier. I always take a loaf to friends when visiting and they are also hooked on how great this bread tastes. Thanks for your hard work in bringing this system to us. Anthony

Nice book with great tips and directions for making No-knead bread in about three hours. Much less mess and using few utensils means little clean-up. The breads that I have made have been perfect and delicious. I highly recommend watching "artisanbreadwithsteve" on YouTube. Steve Gamelin has several videos on making breads, pizza, pretzels, and sweet rolls. The videos that he made in the fall of 2014 show the Turbo method.

I rated this book with only 4 stars because I found a few recipes with errors in them, which should have been caught in editing. The methods are outstanding and there is lots of valuable information contained in the book. I recommend you watch Steve's videos on YouTube for each recipe.

Simple, easy, delicious... Steve's recipes deliver.

I love the Turbo Method! I just happened to have two 6" round Anchor Hocking Pie dishes, so I made the The Rosemary Bread (mini round baker) recipe first. The second recipe I made from the

book was the Honey Oatmeal Bread. I used the technique described in this book to Garnish the bread with oats and the coating turned out beautifully! Happy Holidays!

Steve's recipes are excellent! I have tried about six and all are very fine! Easy to make, delicious CROWD PLEASERS! No one can believe I made this bread at home today!

Enjoyed reading and trying a couple of recipes, works well for beginners or those who are in a hurry and may find traditional bread making tedious. I actually bought this to help a 10 year old get started in making home made basic bread.

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