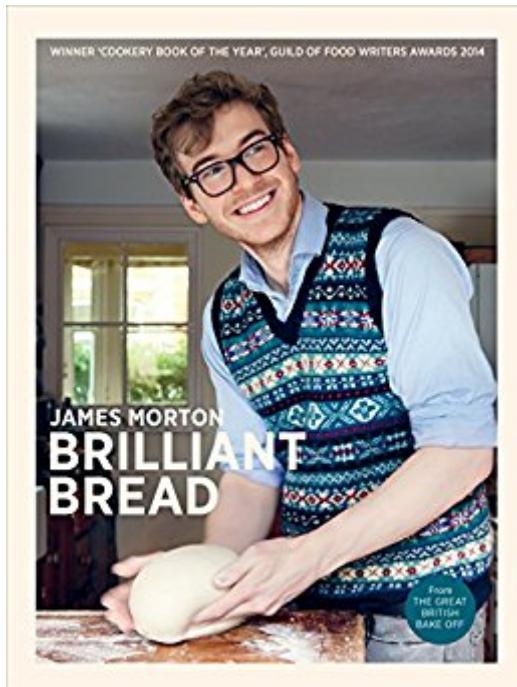


The book was found

Brilliant Bread



Synopsis

Winner of the 2014 Guild of Food Writers Award for Cookery Book of the Year.James Morton was surely the people's favourite to win 2012's Great British Bake Off series - with his Fairisle jumpers and eccentric showstoppers, this soft-spoken Scottish medical student won the viewers' hearts if not the trophy.James's real passion is bread-making. He is fascinated by the science of it, the taste of it, the making of it. And in Brilliant Bread he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast - you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple techniques.Using step by step photos, James guides the reader through the how-to of dough making and shaping, with recipes ranging from basic loaves through flatbreads, sourdoughs, sweet doughs, buns, doughnuts, focaccia and pretzels. Inspiring and simple to follow, with James's no-nonsense advice and tips, this book will mean you never buy another sliced white loaf again.

Book Information

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Customer Reviews

I love this book. The recipes are great and easy to follow. Strong flour = bread flour and plain flour = all-purpose flour in the USA. I love how it has weights since that's how I prefer to bake.

Great book for someone looking to easy to moderate level bread and beginners. Makes every effort to cut past all the pretentious BS found in most books such as these.

Best book on bread making I've ever seen. It's not only brilliant on bread making - very clear, concise instructions, putting in much needed details you rarely see - but an excellent read. Read it cover to cover. Something I've never done with a cook book before!

I have tried to find book like this for a long time. The way he explain how and especially why in the book give a clear knowledge and like he state in his front page, the book have only what you need without any extravaganza to make you boring. Thanks a lot Dr.Morton.

This cookbook was a joy to read. The clear, concise directions make me feel I will be able to create these recipes myself. I can't wait to try almost every recipe and will update my review when I have baked a few loaves. P.S. I am buying his new cookbook based on how much I love this one. Keep writing James.

Quite an interesting book. I enjoyed the fact that it is quick and to the point so you don't have to skip to the recipe. Good reading and enjoyable.

This book really explains, in very simple terms, the science behind baking.I now know, why my previous attempts have gone wrong and how to improve my baking skills.

I have never given a five star review on any book, but Brilliant Bread by James Morton deserves it! What I enjoy about the book, is that it is well organized and well written. He takes you on a journey of bread making from simpler, easy recipes, to the more complex ones, with detailed explanations, so you have a better understanding of the science behind the process. All the extra details are jovially written which is a joy to read.Brilliant Bread has a clean layout and is filled with many photos that compliment the recipes nicely. I love how each recipe starts with the "Time spent in kitchen" and "time taken altogether" to make each recipe, it gives you an accurate idea of how much time you needed to spend at minimum before starting.I have the Kindle version of the book because I

couldn't wait to start baking and will no doubt get the printed version later on. I am glad I got the Kindle version, as I always have the recipes if I am on the go. The digital version of this book is excellent. I read it on my computer, iPad, Kindle and mobile phone with ease. I highly recommend it to anyone wanting to learn how to bake bread, this is the best book to have. I have tried many different recipes for scones, white bread, pita breads, focaccia and pizza dough, and none beat James' recipes. Weighing your ingredients like he says, really makes all the difference but not only that, the whole process he uses is fool proof. Five stars for me and I look forward to his next book and who knows, with a video or two?

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