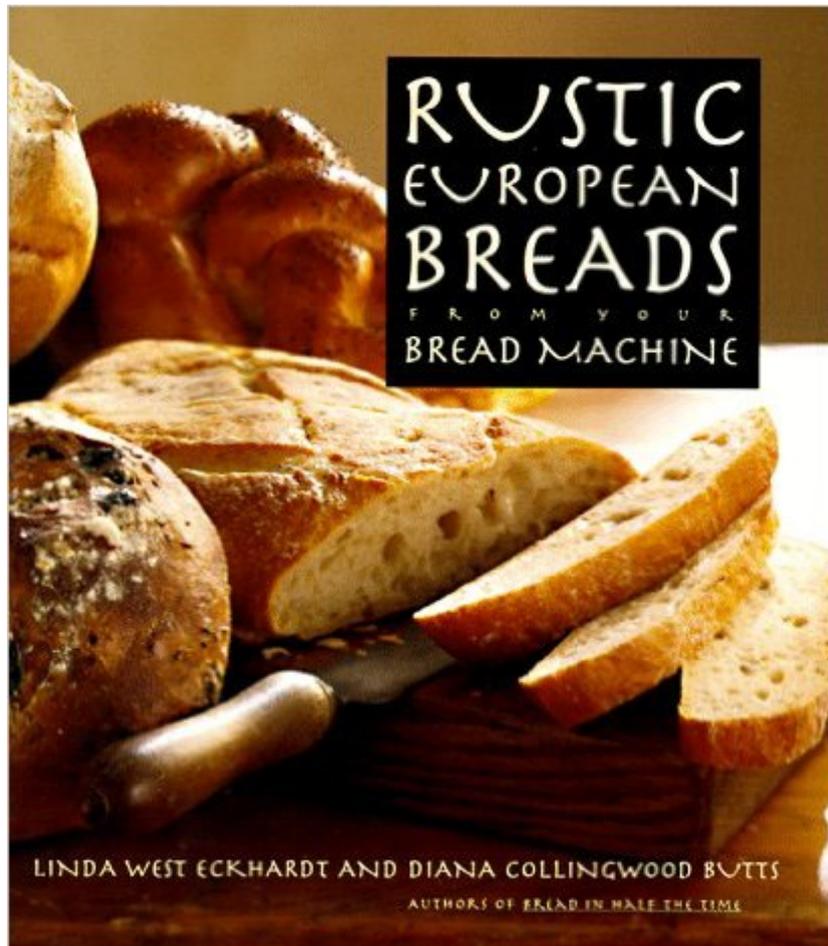


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# Rustic European Breads: From Your Bread Machine



## Synopsis

From the award-winning authors of *Bread In Half The Time* comes a complete guide to close to a hundred European-style breads to bake with the indispensable aid of your bread machine. Nothing smells quite as wonderful as bread baking in the oven. Nothing tastes quite as good as a thick slice of still-warm homemade bread. And nothing can be quite so intimidating or time-consuming as mixing, kneading, raising, and baking that bread. Until now! With a bread machine to do all the hard work, and experts Linda West Eckhardt and Diana Collingwood Butts as guides, anyone can turn out a perfect sourdough, raisin pumpernickel, focaccia, or any one of almost a hundred other varieties of classic European breads. The trick is to use the machine for what it does best—mixing and kneading the dough that produces the loaves we all love so much. Then leave it in the machine to rise, shape it by hand, and bake it to perfection in the oven. With *Rustic European Breads From Your Bread Machine* in hand, every home cook will become a master baker. Eckhardt and Butts provide not only an encyclopedic knowledge of their subject and foolproof step-by-step recipes, but also limitless, contagious enthusiasm. Their clear and thorough explanations will turn every home kitchen into an aromatic, soul- and appetite-satisfying European bakery.

## Book Information

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## Customer Reviews

If you are looking for a great bread machine book, this may be the one for you! I made the basic french bread that bakes in the machine and it was wonderful - far and away the best bread to come out of my bread machine EVER! They gave a lot of great suggestions and ideas to try to improve the

quality of the bread you make in your bread machine. Some of the suggestions (such as using spring water) may not be for everyone, but there are a lot of good ideas. Many of the recipes do require baking in your oven rather than in the machine. Also, a good number of the recipes require you to make a starter (not all of them), so this wouldn't be my one and only bread machine book. If you love the good crusty breads, but don't always have the time to make the dough, try this book and let your bread machine do the work. You won't be disappointed.

If you buy this book you will use it all the time. Ours lives next to the bread machine, because there's just no point in walking across the kitchen with it. Clear instructions and helpful tips are given on how to make hundreds of yummy breads using your bread machine, or your bread machine and oven. Those of you without baking stones might want to pick one up (I just sent someone this book and a stone--both purchased right on this site!--for a gift) because you can get superb round loaves with the stone. Here at our house there is always foccaccia, and usually one of the great breads made with a starter (like Levain or Whole-Wheat Walnut). Don't want to fuss with your stone? Brother Juniper's Santa Rosa Struan is excellent, and the best peanut-butter and jelly sandwiches in the world can be made on their recipe for Whole Meal Bread which is made with yogurt and cinnamon for a touch of sweetness. We eat the Mangone Family thin-crust pizza once a week, and the Deep Dish pizza with a Durum Wheat crust is a pizzeria-style impress the kids favorite. Is your mouth watering yet? Whenever I make bread from this book for dinner parties people always ask me where I bought it. Is there a more convincing reason to dust off your bread machine and try again?

The recipes in this book are great! I discovered this book two years ago shortly after purchasing my bread machine. I was discouraged with the recipes in the manual so I was thrilled when I tried the recipes in this book. My family loves all the different breads that I bring to the family gatherings. I have tried the baguettes -- a favorite, challah, wheat bread, french bread italian, and many more. Everyone loves all of them! I recently purchased this book as a gift for an upcoming birthday. Three relatives purchased this book based upon my comments a few years ago. Enjoy!

I'm glad I got the book, if only to learn about using the dough cycle on my bread machine. Many of the breads are as fabulous as described and taste great. They can still be a little too finely textured, however, without the big holes that the cover picture and the descriptions would lead you to believe will happen. The pan ordinaire baguettes came out more like Italian bread the first time I made them. So I still had to play around with the dough a bit to get them to turn out exactly as described.

In many cases, the dough actually has to be wetter than the recipe would indicate in order to get them to come up to expectations. To my mind, the basic bread flour breads are the best recipes in the book. When the authors get into other flours and flavors (rye, etc.), the results were less appealing. I also think the authors go overboard continuously suggesting organic flour and bottled water. Most of us won't go to this bother, and it seems gratuitous on their part to insist that they're really that much better.

This is a book for the breadmaker machine owner who wants to branch out a little and try something different. The techniques and ingredients section alone (the first 87 pages) is worth the price of the book (speaking as a novice breadmaker). The results of the recipes I have tried have been outstanding. After I made the Pao Doce bread (p. 288), my husband commented that it looked so beautiful, he would have bought it immediately if he had seen it in a bakery. It tasted just as good and was simple to make. Many of the recipes call for using homemade starter--something that I had always thought must be difficult but that turns out to be as easy as throwing a few ingredients in the breadmaker and letting them sit overnight. Highly recommended.

After using my bread machine extensively for several years, the novelty of fresh hot bread had sort of worn off (imagine that). After visiting Europe, I really wanted to be able to eat the types of breads I ate there, but didn't know how to make them and didn't want to pay the high price here for specialty breads. This book is fun, informative, and has great recipes. If some of the other reviews that mention time and complexity scare you, you should realize that there the recipes in this book vary in complexity from extremely simple to complicated and that you should decide which recipes to make accordingly. Lastly, like all recipes, a certain amount of experimentation/variation may be needed to suit your needs; the authors teach you how to do it exactly right, but a little cheating will still yield awesome bread.

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