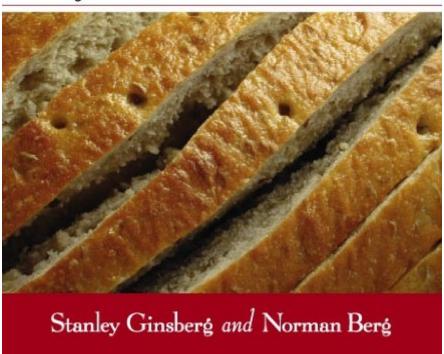


The book was found

Inside The Jewish Bakery: Rye & Other Breads

Inside the Jewish Bakery

Rye & Other Breads





Synopsis

Mankind has cultivated rye for 10,000 years and, in much of Eastern Europe, coarse dark rye breads and gruels formed the bulk of the Jewish diet. In America, where wheat was cheap and abundant, rye breads became lighter in color, texture and flavor. Inside the Jewish Bakery: Rye & Other Breads provides a brief history of Jewish rye bread as well as recipes that trace its evolution from Europe to America.

Book Information

File Size: 2144 KB

Print Length: 93 pages

Publisher: Camino Books, Inc. (December 5, 2012)

Publication Date: December 5, 2012

Sold by: A A Digital Services LLC

Language: English

ASIN: B00AJY67WW

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #436,792 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #38 inà Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Diet > Kosher #164 inà Books > Cookbooks, Food & Wine > Special Diet > Kosher #943 inà Â Kindle Store > Kindle eBooks > Religion & Spirituality > Judaism

Customer Reviews

Check formula before you proceed. If you take the formula for the ride starter over day one and day two and add them together they come to 595 grams not 600 grams. Granted that a 5 g in total weight difference is not going to make that much difference in the final product. But it makes me wonder what other mistakes may be in the book. The final product was delicious.

It certainly opened my eyes as to what makes Rye bread rye. Making rye bread as it turns out gets it's flavor from caraway seeds in combination with rye flour. If you really want to make rye bread

then buy this book, but beware, rye bread is not easy to make.

I love this book! I love baking breads and this has given me some great recipes and ideas for improving recipes I already use. I highly recommend this book!

As expected

Download to continue reading...

Inside the Jewish Bakery: Rye & Other Breads Inside the Jewish Bakery: Recipes and Memories from the Golden Age of Jewish Baking The Rye Baker: Classic Breads from Europe and America The Model Bakery Cookbook: 75 Favorite Recipes from the Beloved Napa Valley Bakery The Complete Magnolia Bakery Cookbook: Recipes from the World-Famous Bakery and Allysa Torey's Home Kitchen Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur Leslie Mackie's Macrina Bakery & Cafe Cookbook: Favorite Breads, Pastries, Sweets & Savories Breaking Breads: A New World of Israeli Baking--Flatbreads, Stuffed Breads, Challahs, Cookies, and the Legendary Chocolate Babka Peter Reinhart's Artisan Breads Every Day: Fast and Easy Recipes for World-Class Breads Homemade: Finnish Rye, Feed Sack Fashion, and Other Simple Ingredients from My Life in Food Secrets of a Jewish Baker: Recipes for 125 Breads from Around the World The Jewish Holiday Baker: Recipes for Breads, Cakes, and Cookies for All the Holidays and Any Time of the Year Jewish People, Jewish Thought: The Jewish Experience in History 50 Jewish Messiahs: The Untold Life Stories of 50 Jewish Messiahs Since Jesus and How They Changed the Jewish, Christian, and Muslim Worlds The Ultimate Guide to Jewish Holidays Recipes: The Ultimate Jewish Holidays Cookbook and Guide to Jewish Cooking Jewish Philosophy and the Crisis of Modernity: Essays and Lectures in Modern Jewish Thought (Suny Series, Jewish Writings) of Strauss) Zakhor: Jewish History and Jewish Memory (The Samuel and Althea Stroum Lectures in Jewish Studies) Man'oushe: Inside the Lebanese Street Corner Bakery Fika: The Art of The Swedish Coffee Break, with Recipes for Pastries, Breads, and Other Treats Inside Administrative Law: What Matters and Why (Inside Series) (Inside (Wolters Kluwer))

Contact Us

DMCA

Privacy

FAQ & Help