

# 《面包制作Crust》

## 图书基本信息

书名：《面包制作Crust》

13位ISBN编号：9789812750426

10位ISBN编号：9812750428

出版时间：2007-1

出版社：Oversea Publishing House

页数：158

版权说明：本站所提供下载的PDF图书仅提供预览和简介以及在线试读，请支持正版图书。

更多资源请访问：[www.tushu111.com](http://www.tushu111.com)

# 《面包制作Crust》

## 内容概要

Bertinet already has his own bread school in Bath, but I can't help thinking that, when his time comes, his reward will be much greater than that. Richard Johnson, The Guardian Step-by-step pictures of the process make it LOOK almost easy and, thanks to Jean Cazals' exceptional photography, each loaf looks as beautiful and dramatic as a Velazquez still life.

# 《面包制作Crust》

## 书籍目录

Introduction  
Tools & Techniques  
Ingredients  
Working with your oven  
Working the dough  
Resting & folding  
Dividing the dough  
Shaping the dough  
Proving  
Achieving the crust  
What about the weather?  
Slow Sourdough & other, types of fermentation  
Making Sourdough  
Refreshing your ferment  
Making your Sourdough bread  
Variations  
Baguette with a Poolish ferment  
Ale and yeast Poolish  
Autolyse method  
Bread with fermented dough  
Different seeded bread  
SpeE bread  
Daxlk rye bread with raisins  
Breton bread  
Cabernet grape flour bread  
Khorason flour bread  
Ciabatta  
Pain Brie  
Chestnut flour bread  
Bagels  
Pretzels  
Buckwheat blinis  
Sushi rolls  
Famiche  
Sweet Croissants  
Variations  
Almond croissants  
Stoilen  
Brioche  
Far Breton  
Mr Z's gingerbread  
biscuits  
My Bath buns  
Additional recipes  
Fact & Fiction  
About bread  
Ideas for leftover bread  
Suppliers and sources  
Index

# 《面包制作Crust》

## 版权说明

本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问:[www.tushu111.com](http://www.tushu111.com)