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INTRODUCTION TO BAKING NO-KNEAD BREAD IN BREAD PANS (PLUS. GUIDE TO BREAD PANS): FROM THE KITCHEN OF ARTISAN BREAD WITH STEVE (PAPERBACK)



Createspace Independent Publishing Platform, United States, 2014. Paperback. Book Condition: New. 254 x 178 mm. Language: English . Brand New Book ***** Print on Demand *****.The #1 baking vessel for bread is. the bread pan. The most common baking vessel for no-knead bread is. the Dutch oven. The time has come to develop a no-knead recipe with ingredients, and baking temperature times specifically designed for the bread pan. Cookbook discusses. Ingredients, Technique Tips (including Degas, Pull Stretch, Roll to Coat,...

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- Authored by Steve Gamelin
- Released at 2014



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