



## Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur

*By Nancy Silverton*

Download now

Read Online ➔

### **Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur** By Nancy Silverton

The owner and chef of L.A.'s famous and successful La Brea Bakery reveals her magical recipes, adapted for home bakers. Before the baking even begins, Silverton takes the reader through the wonder of bread alchemy, then introduces readers to a wide range of recipes which range from the whimsical to the sublime. 25 photos.

↓ [Download Nancy Silverton's Breads from the La Brea Bak ...pdf](#)

📄 [Read Online Nancy Silverton's Breads from the La Brea B ...pdf](#)

# Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur

*By Nancy Silverton*

**Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur** By Nancy Silverton

The owner and chef of L.A.'s famous and successful La Brea Bakery reveals her magical recipes, adapted for home bakers. Before the baking even begins, Silverton takes the reader through the wonder of bread alchemy, then introduces readers to a wide range of recipes which range from the whimsical to the sublime. 25 photos.

**Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur** By Nancy Silverton  
**Bibliography**

- Sales Rank: #19235 in Books
- Published on: 1996-03-05
- Released on: 1996-03-05
- Ingredients: Example Ingredients
- Original language: English
- Number of items: 1
- Dimensions: 9.57" h x 1.10" w x 7.64" l, 1.71 pounds
- Binding: Hardcover
- 288 pages



[Download Nancy Silverton's Breads from the La Brea Bak ...pdf](#)



[Read Online Nancy Silverton's Breads from the La Brea B ...pdf](#)

## **Download and Read Free Online Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton**

---

### **Editorial Review**

#### **Amazon.com Review**

Silverton, who hails from the renowned Los Angeles bakery for which this book is named, goes back to square one in *Breads for the La Brea Bakery*: the yeast. While commercial yeast may work, using it doesn't really get to the essence of good bread or good bread making. Her book describes the two-week process required to create a starter the old-fashioned way. Once that is done, there are breads, pretzels, bagels, and a host of other good things to bake.

#### **From Publishers Weekly**

Bread is beautiful when it is made with time, care and honest ingredients; the same is true of cookbooks, and this is a beautiful cookbook. Silverton, a world-class pastry chef and owner of L.A.'s Campanile restaurant and La Brea Bakery, offers breadmaking instructions so meticulous that one gets the feeling she's divulging valuable trade secrets. Her breads are sourdough breads that depend on sourdough starter, a simple combination of flour and water left out where it can catch wild yeasts. Silverton explains the 14-day, once-in-a-lifetime process of creating the starter and the ongoing process of maintaining it. She then describes the starter and its variations and shows how they can be incorporated into a variety breads. Specialties include Walnut Bread, Rustic Olive-herb Bread, Chocolate Sour Cherry Bread and Red Pepper Scallion Bread. Lists of equipment and sources of supplies are included. Her beautifully designed book will appeal to dedicated cooks and perfectionists who are patient and brave enough to make mistakes along the way to breads, rolls, focaccia, pretzels, bagels, waffles and even-woof-dog biscuits.

Copyright 1996 Reed Business Information, Inc.

#### **From Library Journal**

Silverton and her husband (Mark Peel and Nancy Silverton at Home, LJ 2/15/94) are the chef/owners of Campanile restaurant and La Brea Bakery in Los Angeles. Silverton is a talented baker, both of sweets (Desserts by Nancy Silverton, HarperCollins, 1986) and savory baked goods. Here she offers the recipes for her popular breads and her extensive knowledge of bread baking. The subtitle might be "for the dedicated connoisseur" because every recipe but one relies on a basic starter that takes 14 days to get going (intended to be a one-time undertaking) and three "feedings" daily to maintain it, but ambitious bakers will certainly want to try Silverton's recipes. Others will find Amy Scherber and Toy Kim Dupree's *Amy's Bread* (LJ 4/15/96) a more accessible approach to the secrets of artisan baking, but the two books complement each other well, and Silverton's is another valuable addition to this growing genre. Highly recommended.

Copyright 1996 Reed Business Information, Inc.

### **Users Review**

#### **From reader reviews:**

#### **Ginger Beals:**

The reason why? Because this Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur is an unordinary book that the inside of the e-book waiting for you to snap the idea but latter it will zap you with the secret that inside. Reading this book beside it was fantastic author who have write the book in such remarkable way makes the content interior easier to understand, entertaining method but still convey the meaning entirely. So , it is good for you because of not hesitating having this anymore or you

going to regret it. This unique book will give you a lot of rewards than the other book possess such as help improving your skill and your critical thinking means. So , still want to hold up having that book? If I were being you I will go to the guide store hurriedly.

**Nancy Rush:**

Are you kind of hectic person, only have 10 or perhaps 15 minute in your day to upgrading your mind talent or thinking skill also analytical thinking? Then you are having problem with the book compared to can satisfy your short space of time to read it because this time you only find e-book that need more time to be examine. Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur can be your answer as it can be read by you actually who have those short time problems.

**Wilfred Walker:**

In this age globalization it is important to someone to acquire information. The information will make you to definitely understand the condition of the world. The condition of the world makes the information better to share. You can find a lot of recommendations to get information example: internet, newspapers, book, and soon. You can observe that now, a lot of publisher which print many kinds of book. The particular book that recommended to you personally is Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur this reserve consist a lot of the information in the condition of this world now. This kind of book was represented how do the world has grown up. The vocabulary styles that writer require to explain it is easy to understand. The writer made some research when he makes this book. That's why this book suited all of you.

**William Carroll:**

In this era which is the greater particular person or who has ability to do something more are more valuable than other. Do you want to become considered one of it? It is just simple solution to have that. What you have to do is just spending your time very little but quite enough to have a look at some books. One of several books in the top collection in your reading list is actually Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur. This book which is qualified as The Hungry Slopes can get you closer in growing to be precious person. By looking upward and review this e-book you can get many advantages.

**Download and Read Online Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton #IYWC7J3AK24**

## **Read Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton for online ebook**

Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton books to read online.

### **Online Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton ebook PDF download**

**Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton Doc**

**Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton Mobipocket**

**Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton EPub**

**IYWC7J3AK24: Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur By Nancy Silverton**