



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

By Nancy Silverton

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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.

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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



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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.

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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.

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Users Review

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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

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Wilfred Walker:

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William Carroll:

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