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Inside The Jewish Bakery: Rye & Other Breads

Inside the Jewish Bakery

Rye & Other Breads



Stanley Ginsberg and Norman Berg



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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: 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 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Diet > Kosher #164 in Books > Cookbooks, Food & Wine > Special Diet > Kosher #943 in 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 its 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

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