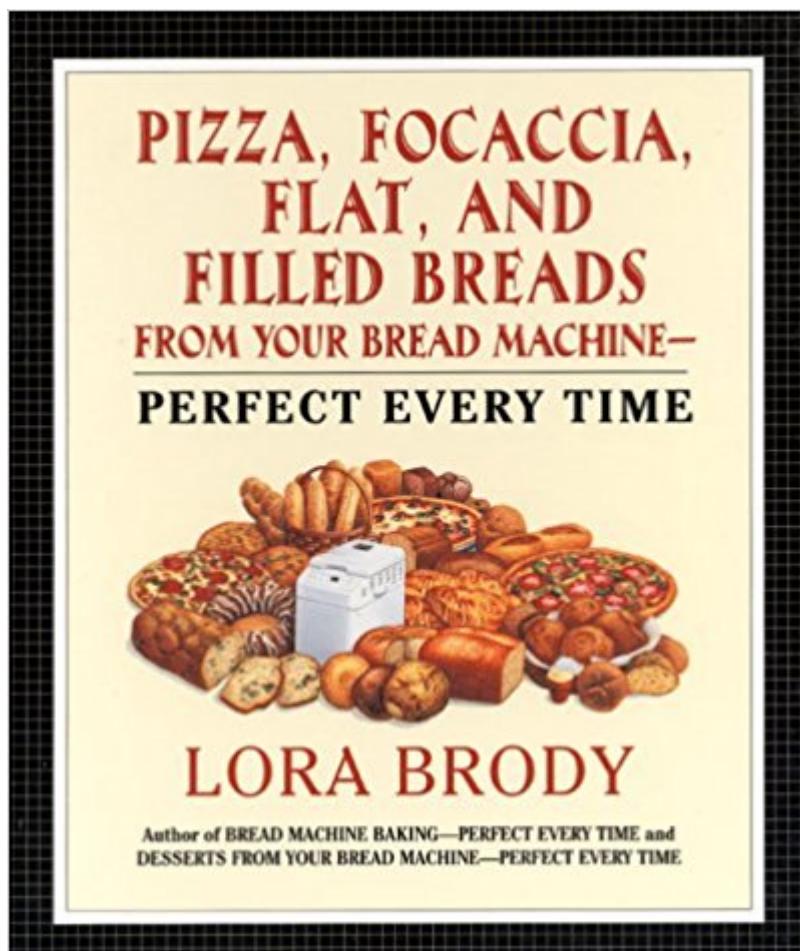


The book was found

Pizza, Focaccia, Flat And Filled Breads For Your Bread Machine: Perfect Every Time



Synopsis

Don't unplug that bread machine. Lora Brody's back with a guaranteed winner: Pizza, Focaccia, Flat, and Filled Breads from Your Bread Machine. As sales of this amazing machine continue to mushroom, demand for new and exciting recipes continue. Lora's new book fills the bill. Using the machine to make doughs for more than two hundred varieties of breads, pastries, and baked dishes, Lora expands the scope of the bread machine in ways that will appeal to bread machine devotees as well as new converts. Choose from such innovative recipes as Porcini Mushroom Focaccia, Ploughman's Pizza, Blue Corn Bread Sticks, and Macadamia Lavosh. Try Lora's newest creation: Quitza, a cross between her favorite dishesquiche and pizza. For anchovy lovers there's finally a pizza with enough anchovies. For those with solid-gold palates there's a recipe for caviar pizza. Have a hankering for crackers? Try Pesto Crackers, Spicy Beer Cheese Crackers, or Cheddar Crisps. Also included are invaluable hints on buying and storing ingredients and on troubleshooting, as well as a mail-order guide for ingredients and equipment.

Book Information

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Customer Reviews

I bought this book because I absolutely love focaccia, but am forever spoiled by the ease of the bread machine. This book brings the two together beautifully! I made the Pesto Focaccia first, because I make my own pesto every summer and freeze it, and this was a great way to make use of it. It turned out really well, and it feels good to hear "Oh my gosh, this is great!" when you try something new! I can't wait to try some of the stuffed pizza recipes, they sound wonderful. The recipes are well written, instructions are clear, and there are a couple of very helpful sections in the

beginning that go over equipment, ingredients and "Secrets for Success". There are also lots of hints throughout the book, in fact, there is one after almost every recipe. I also liked the fact that the book is spiral bound, yet hardcover. It lays flat for easy reference, which I found convenient. The only drawback is the lack of pictures. I am a sucker for a cookbook with LOTS of pictures, and I really missed them in this one.

This book was published in 1995, but the recipes are still current and work well in the modern bread machines. The Focaccia recipes I have tried came out very nice! And as a long time bread machine user, I even learned a few tricks to make my baking results even better. I highly recommend this book if you like homemade Focaccia, Pizza and flat breads but also like the ease of using a bread machine.

This may be the definitive book on bread for someone who already bakes and wants to expand their ideas. I bake a loaf a day, ranging from seed breads to fruited breads, from plain to peppery hot, and this book had nudged me in new directions. I'm not quite sure how, but there is a basic quality of excitement that will lead you to ponder the various qualities of flour and its effect on the final product. Mainly, it might help you dispel the misleading mystique of letting bread rise three times and spending hours kneading. Hey, it's all in the quality of the flour. I can whip out a perfectly respectable loaf in an hour with King Arthur flour, while it may take four hours or more for the gluten to form when I'm buying the local store brand.

I'm an experienced baker; having baked desserts and pastries for several restaurants at one time or another. I'm happy when I get 1 or 2 new recipes to try from a newly purchased cookbook and in this one I found so many I can't wait to start (many nationalities are represented in this book, too.) The first delightful surprise about this book. This is a mix the dough/batter in the bread machine, take it out and shape/pour it out. While I've done this in the past I don't currently have a bread machine so will make the dough with my Kitchenaid mixer. No problem, it's the recipes, not the machine or lack of one that makes a cookbook. Her narrative is the second delightful surprise, it reminds me of family get-togethers where the cooks in the family would hang around the kitchen and swap food stories. Short little intros to the recipes that were the perfect lead in to each one. This is a Kindle format book and is well done except for no page #'s. I do understand why because everyone has so many options to change text size, etc., that it would be a somewhat wasted endeavour. Search and bookmarks work well, though. Thanks Lora, I'll look for other books you've written.

I just returned from a cooking class where I had made three of the focaccias from this book and everyone was asking for the recipes. I wondered if the book was still available for those interested persons, and would just like to say, this cookbook has been the basis for my family weeknight dinners for years. The filled breads, like pastrami on rye and hot stuffed sub, make easy and interesting meals that everyone loves. The Pepperoni Pizza Roll has become legendary in our neighborhood and is a continual request as a favorite food for a birthday dinner. Stromboli is my husband's favorite. The Grilled Pizza I make from this book is so good I cannot get a better pizza or crust in a restaurant; I freeze the dough and make it for lunch whenever I crave something special, but have also served it at dinner parties and mostly "this is the best pizza I've ever eaten!" comes out of their mouths after the first bite. The PB and J Rolls are what my kids want on a picnic. This is one of the first cookbooks I ever purchased, and I've been using it with my bread machine for the last 17 years. Since then I have made bread in all different ways, machine or not, and from many different cookbooks, but this one I will never part with. Its part of our family life.

My wife and I adore flat breads and pizza, and until now I struggled to turn out superior ones, until now. The book's clear directions and appetizing illustrations make baking these wonderful breads easy and enjoyable.

This cookbook has turned out to be a favorite of ours, and my husband frequently says Why don't we try another recipe out of "Pizza Bread book"....we have enjoyed ALL the things we have created from this wonderful book! I think any new bride who has a bread maker should have this book! thank you Lora Brody for your wonderful recipes!

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