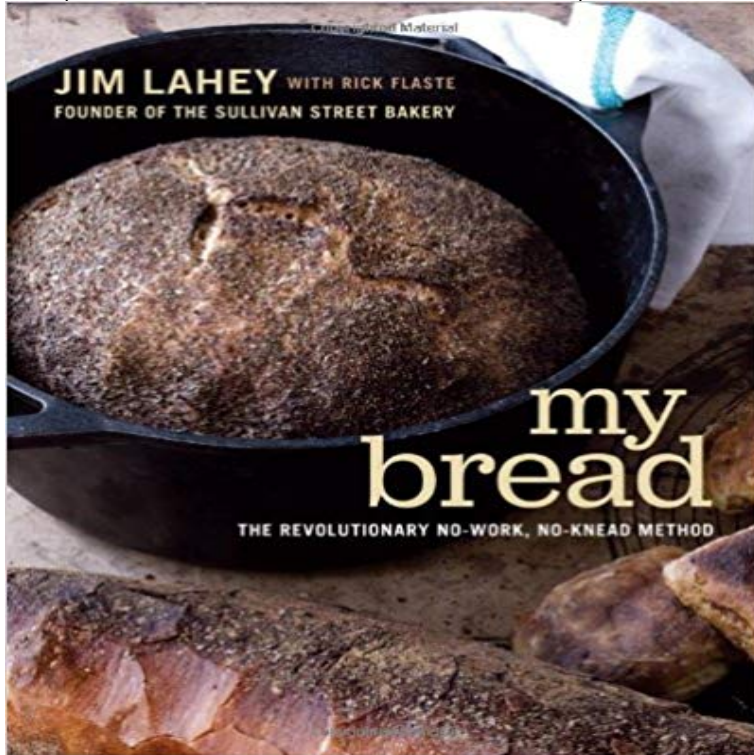


My Bread: The Revolutionary No-Work, No-Knead Method



Laheys breathtaking, miraculous, no-work, no-knead bread (Vogue) has revolutionized the food world. When he wrote about Jim Laheys bread in the New York Times, Mark Bittmans excitement was palpable: The loaf is incredible, a fine-bakery quality, European-style boule that is produced more easily than by any other technique Ive used, and it will blow your mind. Here, thanks to Jim Lahey, New Yorks premier baker, is a way to make bread at home that doesnt rely on a fancy bread machine or complicated kneading techniques. The secret to Jim Laheys bread is slow-rise fermentation. As Jim shows in My Bread, with step-by-step instructions followed by step-by-step pictures, the amount of labor you put in amounts to 5 minutes: mix water, flour, yeast, and salt, and then let time work its magic?no kneading necessary. The process couldnt be more simple, or the results more inspiring. Here?finally?Jim Lahey gives us a cookbook that enables us to fit quality bread into our lives at home. color photos throughout

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My Bread W. W. Norton & Company Jan 28, 2015 My Bread: the Revolutionary No-work, No-knead Method by Jim Lahey Summary: A revolutionary method of making bread which will appeal **My Bread: The Revolutionary No-Work, No-Knead Method** : My Bread: The Revolutionary No-Work, No-Knead Method (9780393066302) by Jim Lahey and a great selection of similar New, Used and **My Bread: The Revolutionary No-Work, No-Knead Method: Amazon** My Bread: The Revolutionary No-Work, No-Knead Method by Jim Lahey. Books, Cookbooks eBay! **My Bread: The Revolutionary No-Work, No-Knead Method** Find helpful customer reviews and review ratings for My Bread: The Revolutionary No-Work, No-Knead Method at . Read honest and unbiased : **Jim Lahey: Books, Biography, Blog, Audiobooks, Kindle** Note 4.8/5. Retrouvez My Bread - The Revolutionary No-Work, No-Knead Method et des millions de livres en stock sur . Achetez neuf ou doccasion. **Customer Reviews: My Bread: The Revolutionary No-Work, No** Find helpful customer reviews and review ratings for My Bread: The Revolutionary No-Work, No-Knead Method at . Read honest and unbiased **My Bread: The Revolutionary No-Work, No-Knead**

Method Get this from a library! My bread : the revolutionary no-work, no-knead method. [Jim Lahey Richard Flaste] -- New Yorks premier baker shares his no-knead, **My Bread: The Revolutionary No-Work, No-Knead Method - AbeBooks** Aug 8, 2012 - 3 min - Uploaded by CookbookMixhttp:// This is the summary of My Bread: The Revolutionary No-Work **My Bread: The Revolutionary No-Work No-Knead Method [Hardcover]** My Bread. The Revolutionary No-Work, No-Knead Method. Jim Lahey (Author) When he wrote about Jim Laheys bread in the New York Times, Mark Bittmans **JIM LAHEY Sullivan Street Bakery** Jim Lahey studied sculpture before learning the art of bread baking in Italy. My Bread: The Revolutionary No-Work, No-Knead Method, and My Pizza: The **My bread : the revolutionary no-work, no-knead method (Book, 2009** This article became the basis of Laheys first cookbook My Bread: The Revolutionary No-Work, No-Knead Method, and now his just-released, My Pizza: The **My Bread: The Revolutionary No-Work, No-Knead Method** : My Bread: The Revolutionary No-Work No-Knead Method [Hardcover]: Used book in GOOD condition. Good enough to read. Binding in GOOD Dec 16, 2009 Title & Publisher: My Bread: The Revolutionary No-Work, No-Knead Method by Jim Lahey with Rick Flaste. Published by W.W. Norton **No-Knead Bread Recipe - NYT Cooking** My Bread has 1832 ratings and 116 reviews. Cynthia said: Wow. Amazing book. I took this out of the library, as I do with most cookbooks (who has room fo **My Bread: The Revolutionary No-Work, No-Knead Method by - eBay** Mar 14, 2010 My Bread: The Revolutionary No-Work, No-Knead Method cookbook is indeed revolutionary and author Jim Lahey nailed it. Try this olive bread **My Bread : The Revolutionary No-Work, No-Knead Method - Target** Find product information, ratings and reviews for My Bread : The Revolutionary No-Work, No-Knead Method (Hardcover) (Jim Lahey) online on . **No-Knead Revolution Continues! My Bread by Jim Lahey Kitchn** Bread baked in my home using the no-knead baking . Bread baked using the no-knead method. Type, Bread Cookbook: No-knead bread Media: No-knead bread. No-knead bread is a method of bread baking that uses a very long fermentation (rising) time My Bread: The Revolutionary No-Work, No-Knead Method. **My Bread: The Revolutionary No-Work, No-Knead Method** Mar 6, 2011 I share with you the whole wheat version, Pane Integrale, from his book My Bread: The Revolutionary No-Work, No-Knead Method. The recipe **My Bread - The Revolutionary No-Work, No-Knead Method - Amazon** Oct 5, 2009 The Hardcover of the My Bread: The Revolutionary No-Work, No-Knead Method by Jim Lahey at Barnes & Noble. FREE Shipping on \$25 or **My Bread : The Revolutionary No-Work, No-Knead Method - Target** **My Bread: the Revolutionary No-work, No-knead Method by Jim Lahey** My Bread: The Revolutionary No-Work, No-Knead Method by Jim Lahey (2009-10-05) [Jim Lahey] on . *FREE* shipping on qualifying offers. **My Bread: The Revolutionary No-Work, No-Knead Method - Epicurious** Jim Laheys breathtaking, miraculous, no-work, no-knead bread (Vogue)has revolutionized the food world. Gourmet Cookbook Club SelectionIn this **My Bread: The Revolutionary No-Work, No-Knead - Goodreads** Free 2-day shipping on qualified orders over \$35. Buy My Bread: The Revolutionary No-Work, No-Knead Method at . **My Bread: The Revolutionary No-Work, No-Knead Method: Jim** Buy My Bread: The Revolutionary No-Work, No-Knead Method on ? FREE SHIPPING on qualified orders. **No-knead bread - Wikipedia** Outlines the authors method for creating no-knead, slow-rising artisanal breads in heavy preheated pots, sharing a variety of step-by-step recipes for such **My Bread: The Revolutionary No-Work, No-Knead Method by Jim** Buy My Bread: The Revolutionary No-Work, No-Knead Method on ? FREE SHIPPING on qualified orders. **My Bread: The Revolutionary No-Work, No-Knead Method by Jim** Find helpful customer reviews and review ratings for My Bread: The Revolutionary No-Work, No-Knead Method at . Read honest and unbiased **One Bread a Day: Jim Laheys Revolutionary No-Knead Bread** No-Knead Bread It uses no special ingredients, equipment or techniques. Lightly flour a work surface and place dough on it sprinkle it with a little more flour

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