English Bread and Yeast Cookery - Elizabeth David - Google книги

Seller Rating: First English Bread and Yeast Cookery. Light shelf wear to the wraps. This is minimal. Internal pages have lightly browned with age. This is a solid copy and a interesting read!. Seller Inventory More information about this seller Contact this seller 1.

More than an inspired collection of recipes, it is the culmination of five years of research and Mrs. David's informative and highly readable essays on the history and traditions of bread baking, the different types of flours available to today's English Bread and Yeast Cookery, the miracle of the yeast plant, and the merits of the various ovens that can be used to bake bread, are masterpieces in the art of food writing.

Karen Hess, who has worked closely with Mrs. David in preparing the American edition of this classic volume, has written an introduction expressly for American readers and provided each recipe with American measurements. Size: 8vo - 8" - 9" Tall. Seller Inventory

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David took 5 years of research to write this almost scholarly but emmensely readable book on the history and traditions of bread baking and yeast cookery. There are informative essays on flour types, the merits of various ovens, the miracle of yeast. The or so recipes in this edition do not have American equivalents. The recipes range from a six-page discussion of the basic loaf to the complexities of French puff pastry. More information about this seller Contact this seller 5. UK No markings, toning to page edges, crease to cover, Good English Bread and Yeast Cookery copy.


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English Bread and Yeast Cookery by David, First Edition - AbeBooks

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It covers all aspects of flour-milling, yeast, bread ovens and the different types of bread and flour available. It contains an exhaustive collection of recipes, everything from plain brown wholemeal or saffron cake to drop scones and croissants; all described with her typical elegance and unrivaled knowledge. Even how to make your own yeast and keep it.

But more than English Bread and Yeast Cookery a list of recipes, it is an insight into an interesting and informative home-baker. Inquire within on any point connected with baking and Miss English Bread and Yeast Cookery has the answer.

Nor does it omit the history of bread making from the Exodus onwards, the iniquities of sliced bread and English Bread and Yeast Cookery the dubious practices of some flour millers and bread manufacturers in the UK and elsewhere with amusing anecdotes and personal observations throughout. The writing style of this book has aged well and adds greatly to its charm.

It is also an absolute must for keen bakers. Product Details. Related Searches. Book of Airmen's Obituaries: Book 2.

Consolidating the success of the English Bread and Yeast Cookery volume, the paperback of which is still in print Consolidating the success of the first volume, the paperback of which is still in print Daily Telegraph obituary writer Jay Iliff has compiled and edited one hundred additional mini-biographies of outstanding aviators of the last century.

Numerous fascinating characters abound. View Product. English Bread and Yeast Cookery have extraordinary stories barely remembered even by their families. Charcuterie and French Pork Cookery. Every town in France has at least one charcutier, whose windows are dressed with astonishing Every town in France has at least one charcutier, whose windows are dressed with astonishing displays of good food; pates, terrines, galantines, English Bread and Yeast Cookery, saucissions sec and boudins.
The charcutier will also sell olives, anchovies, condiments as well as various salads English Puddings: Sweet and Savoury. With an already cult-like following, this book is described as the definitive guide to puddings; With an already cult-like following, this book is described as the definitive guide to puddings; both sweet and savory.

The Five Seasons Kitchen. In Pierre Gagnaire, whose 11 restaurants worldwide boast two and three Michelin stars, was To celebrate Best-selling author Mel Rolfe brings the reader vivid real-life stories of bomber command at war. Best-selling author Mel Rolfe brings the reader English Bread and Yeast Cookery real-life stories of bomber command at war with his new book Flying into Hell.

With over twenty-one contributors, Helicopter Boys contains stories of the diverse nature of helicopter I Chose the Sky. The newest addition to the Grub Street Classics range is this fascinating, insightful and, at the newest addition to the Grub Street Classics range is this fascinating, insightful and, at times, nail-biting account by the World War One veteran, Leonard H.

This book has been out of print for more than thirty years and Penguin Books, Limited UK.

**English Bread and Yeast Cookery by David - AbeBooks**

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Thanks for telling us about the problem. Return to Book Page. In this universally acclaimed book Elizabeth David deals with all aspects of flour-milling, yeast, bread ovens English Bread and Yeast Cookery the different types of bread and flour English Bread and Yeast Cookery.

The recipes cover yeast cookery of all kinds, and the many lovely, old-fashioned spiced breads, buns, pancakes and muffins, among others, are all described with her typical elegance and unrivalled knowledge. Get A Copy. Paperback First Penguin edition pages. Published by Penguin first published More Details Original Title. Other Editions 7. Friend Reviews. To see what your friends thought of this book, please sign up.


So what did I do wrong? Elizabeth I feel like I'm on a first name basis with her has the answer. From the chemistry to the crumb. The history is interesting, the explanations of how different fats and liquids affect a loaf invaluable, and the contempt for commercial bread as pertinent today as when it was written. English Bread and Yeast Cookery of all, her advice and instructions on yeast are indispensable to making a really good bread.

I think even armchair cooks would enjoy much of this book. The recipes are entertaining in themselves, with notes about its history going back to the Middle Ages and references and quotes from old to ancient recipes - with notes to explain them.

Throughout there is a very real appreciation of the hardships of ordinary families struggling with budgets and limited time and inadequate access to really good, nutritious food - and a fine contempt for the commercial operators taking advantage all those factors.

An indispensable book. My edition is not pictured. My favourite bread book. I made her cottage loaf three times, each one a success, and I followed her surprising tip of baking it in an oven that had not been preheated. Shelves: bread-bookscookbooks. For years, I've heard people raving about Elizabeth David's cookery books. Now I really know why. This is a must-have! Particularly fascinating are the several historical recipes, reinforcing the fact that bread has been made for centuries in much the same way as now.

Particularly disheartening is what we are collectively allowing and condoning to change how bread is made, by adding time-saving additives so-called "improvers" to the ingredients to produce lovely looking but taste-free loaves.

While Elizabeth David may have written her book in the s, it shows just how reluctant we are to realize that the "improvements" are anything but and how powerful the big bread companies are in holding us to our reluctance. The introduction to the American edition, written by Karen Hess is almost enough reason to buy the book. The book is absolutely full of zillions of bread recipes.

Surprisingly, scones are NOT included in the soda bread chapter. Indeed, she wrote "I would have liked to include a few scone recipes in this chapter but once you start on scones, where do you stop?"

Hunter, writing in a book called Receipts in Modern Cookery; with a Medical Commentary first published improved both a recipe, and in case it were needed English Bread and Yeast Cookery more evidence of the English addiction to English Bread and Yeast Cookery 'Lovers of toast and butter will be much pleased with this kind of bread. The potato is not here added with a view to economy, but to increase the English Bread and Yeast Cookery of the bread, in which state it will imbibe the butter with more freedom.

Today's dieticians would probably be aghast Its moisture-retaining properties, Miss Acton found, were second only to those of rice bread. Her potatoes are dry and warm when added to the flour, she specifies more salt than usual for ordinary bread and a lower temperature for baking.

And should the potatoes be watery, you English Bread and Yeast Cookery to wring them dry in a cloth. There are times when I feel that Miss Acton is too good to be true. An unworthy thought, for so obviously, English Bread and Yeast Cookery transparently, she was English Bread and Yeast Cookery through, totally sincere in her anxiety to instruct, to pass on the knowledge she herself had acquired through such painstaking experiment.
Her patience in recording every detail was phenomenal, and although our ovens and our domestic conditions are so far removed from those of the times, Miss Acton's notes are still extremely instructive. One English Bread and Yeast Cookery not mentioned by Miss Acton is that the mashed potatoes are particularly propitious to yeast growth. For this reason they were often used as the basis of a preliminary leaven which encouraged fermentation.

The bakers' name for the potatoes they added to bread dough was 'fruit'. What a English Bread and Yeast Cookery enjoyable book! It's no wonder that the late wonderful Laurie Colwin said she read the book cover to cover as if it were a novel. I also am not wild about the paragraph form for recipes, instead of having ingredients in a list before the method for construction of whatever bread or biscuit is being described. But these are very minor difficulties View 2 comments.

An overwhelmingly impressive book. Not so much a cookbook, as a historical survey of most types of European bread since always. Yes, it has recipes many dating from the 16th or 17th century but more than that it's a detailed description English Bread and Yeast Cookery ovens, flours, techniques, etc. A tour de force that I really had to add to my bookshelf.

Elizabeth David is my kitchen idol. If I could spend my life learning to cook like one person, it would be her. I owe her, and this book, so much. The history, the depth of knowledge, and the passion for local recipes all come together English Bread and Yeast Cookery make this the best and only bread book anyone could ever want or need. Jan 17, John Croall rated it it was amazing. This is easily the best book on bread I have ever read.

Not so much how to make, but fabulous on the history. May 16, BTD rated it it was amazing. It is history, and it is baking. Shelves: food-and-cooking,non-fiction,referencebooks-withratings,author-female,y. The title describes this book perfectly.

Between the covers the reader will find anything English Bread and Yeast Cookery everything they could possibly want to know on the subject; and once the reader begins baking real, yeast risen bread. Mrs David insists that the reader is given a background in understanding the source, properties and milling of different flours; such knowledge is incredibly useful when the home cook begins to in. The title describes English Bread and Yeast Cookery book perfectly.

Mrs David insists that the reader is given a background in understanding the source, properties and milling of different flours; such knowledge is incredibly useful when the home cook begins to informatively experiment in their own kitchen.

To my mind the very best cookery books are those which are both very good to read, and are very good to cook from. By reading different recipes I was able to develop a sense of what physical properties to look for in my dough, and therefore how to tailor any necessary adjustments to the recipe. This is absolutely not just a book about making bread and other yeast raised products. It describes an ethos, a way of life defined by certain technologies others to be cast aside.

The scope of this book actually extends beyond English cookery, for example but not limited to into Irish soda breads, Welsh Bara Brith, American sourdough breads, and French and Austrian yeast risen cakes.

Clearly Mrs David was enjoying herself! And it IS fun. Bread making is a fantastic way to occupy a small child on a wet day. I still remember an inedible bread tortoise I made under my mother's supervision when I was about seven years old.