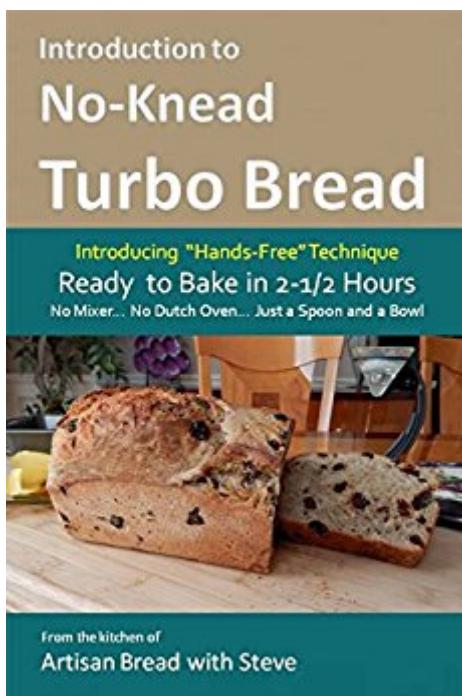


The book was found

# Introduction To No-Knead Turbo Bread (Ready To Bake In 2-1/2 Hoursâ€! No Mixerâ€! No Dutch Ovenâ€! Just A Spoon And A Bowl): From The Kitchen Of Artisan Bread With Steve



## Synopsis

The *hands-free* • technique makes *Turbo Bread* • the world's easiest bread recipes. Now, don't get me wrong | I love the standard no-knead method for making bread, but there are times when I need bread in less time and I can have *Turbo Bread* • ready for the oven in less than 2-1/2 hours without dusting the work surface with flour or ever touching the dough. No-knead *Turbo* • bread was designed for those who want to make no-knead bread, but | don't want to wait 8 to 24 hours. Those who want bread machine bread, but | don't want to buy and store a bread machine. It's for those of you who want a fast reliable way to make fresh from the oven bread without the hustle of expensive machines, Dutch ovens, or kneading. *Turbo Bread* • is a fresh approach to making no-knead bread | that provides you with an option. You'll love it. So throw away your bread machine because you can make bread with a glass bowl and a spoon. Thanks - SteveCookbook *Table of Contents* • lists both recipe and method (bakeware) used to shape and bake loaf, but you can mix and match | the ingredients from one recipe with the method (bakeware) from a different recipe. The two components are independent of each other. Breads includes | Country White Bread, Skillet Bread, Sandwich Bread, American Baguettes, Beer Bread, Cheddar Cheese Bread, Multigrain Country White Bread, Italian Sesame Sandwich Bread, Italian Sesame Boule, Muffuletta (Sicilian Sesame Bread), Honey Oatmeal Bread, Honey Whole Wheat Bread, Harvest 8 Grain Whole Wheat Bread, Flax Seed 8 Grain Bread, Rosemary Bread, Deli Rye Bread, Polenta Bread, Mediterranean Olive Bread, Mexican Jalapeño-Chili Fiesta Bread, Buttermilk Bread, Cinnamon Raisin Bread, and English Muffin Loaf.

## Book Information

File Size: 3106 KB

Print Length: 65 pages

Simultaneous Device Usage: Unlimited

Publication Date: September 10, 2014

Sold by: Digital Services LLC

Language: English

ASIN: B00NHXMZKU

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #226,222 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #40  
in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #101 in Kindle Store  
> Kindle eBooks > Cookbooks, Food & Wine > Baking > Bread #336 in Books > Cookbooks,  
Food & Wine > Baking > Bread

## **Customer Reviews**

Excellentbook. Love his videos and his easy peasy technique. Always get good results. Just wanted the recipes where I could grab them and read them easily. This old fashioned gal is thinking about buying the books. Catch his youtube demonstrations. You'll soar in confidence and enjoy the art of artisan breadmaking .

Love this system for making bread. I make about 2 to 3 loaves a week and it could not be easier. I always take a loaf to friends when visiting and they are also hooked on how great this bread tastes. Thanks for your hard work in bringing this system to us.Anthony

Nice book with great tips and directions for making No-knead bread in about three hours. Much less mess and using few utensils means little clean-up. The breads that I have made have been perfect and delicious. I highly recommend watching "artisanbreadwithsteve" on YouTube. Steve Gamelin has several videos on making breads, pizza, pretzels, and sweet rolls. The videos that he made in the fall of 2014 show the Turbo method.

I rated this book with only 4 stars because I found a few recipes with errors in them, which should have been caught in editing. The methods are outstanding and there is lots of valuable information contained in the book. I recommend you watch Steve's videos on YouTube for each recipe.

Simple, easy, delicious... Steve's recipes deliver.

I love the Turbo Method! I just happened to have two 6" round Anchor Hocking Pie dishes, so I made the The Rosemary Bread (mini round baker) recipe first. The second recipe I made from the book was the Honey Oatmeal Bread. I used the technique described in this book to Garnish the bread with oats and the coating turned out beautifully! Happy Holidays!

Steve's recipes are excellent! I have tried about six and all are very fine! Easy to make, delicious CROWD PLEASERS! No one can believe I made this bread at home today!

Enjoyed reading and trying a couple of recipes, works well for beginners or those who are in a hurry and may find traditional bread making tedious. I actually bought this to help a 10 year old get started in making home made basic bread.

[Download to continue reading...](#)

Introduction to No-Knead Turbo Bread (Ready to Bake in 2-1/2 Hoursâ | No Mixerâ | No Dutch Ovenâ | Just a Spoon and a Bowl): From the kitchen of Artisan Bread with Steve How to Bake No-Knead Bread in a Skillet, CorningWare, Dutch Oven, Covered Baker & More (Updated to Include â œHands-Freeâ • Technique): From the kitchen of Artisan Bread with Steve Make Artisan Bread: Bake Homemade Artisan Bread, The Best Bread Recipes, Become A Great Baker. Learn How To Bake Perfect Pizza, Rolls, Loves, Baguets etc. Enjoy This Baking Cookbook BREAD MACHINE COOKBOOK: 120 Most Delicious Bread Machine Recipes (bread, bread bible, bread makers, breakfast, bread machine cookbook, bread baking, bread making, healthy, healthy recipes) Introduction to No-Knead Pizza, Restaurant Style Flatbread & More: From the kitchen of Artisan Bread with Steve Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition),Childrens books in Dutch ... Dutch books for children) (Volume 7) STEVE JOBS: Steve Jobs: Top Life Lessons: Unlimited Success, Leadership, and Powerful Creativity: Steve Jobs Biography: Steve Jobs (Business, Biographies ... Rich and Famous, Computers and Technology) The Big Gluten-Free Bread Cookbook Vol. 1: Feel the Spirit in Your Little Kitchen with 500 Secret Holiday Bread Recipes! (Vegan Gluten Free Bread, Gluten ... Cookbook,...) (Gluten-Free Bread Territory) EDGE: Go Turbo: Formula 1: EDGE - Go Turbo The Sprouted Kitchen Bowl and Spoon: Simple and Inspired Whole Foods Recipes to Savor and Share Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) (Volume 1) Bake it Better: Bread (The Great British Bake Off) Amish Friendship Bread Recipes for the Holidays: Fun and Festive Amish Friendship Bread Recipes for Valentineâ ™s Day, Easter, Halloween, Thanksgiving and Christmas (Friendship Bread Kitchen Book 3) Diary of Wimpy Steve Book 1: Trapped in Minecraft! Companion Book 1.5! (Unofficial Minecraft books for kids age 6 7 8) (Wimpy Steve 1 2 3 4 5 6, Minecraft ... (Wimpy Steve: Minecraft

Activity Books) Memes: Best Of Steve Harvey Miss Universe Memes! (Memes, Parents, Minecraft, Wimpy Steve, Kids, Steve Harvey) Bread Toast Crumbs: Recipes for No-Knead Loaves & Meals to Savor Every Slice My Bread: The Revolutionary No-Work, No-Knead Method Artisanal Seattle: Traditional Seattle Recipes (Artisan Recipes, Artisan Cookbook, Seattle Cookbook, Seattle Recipes Book 1) Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)