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Inside The Jewish Bakery: Rye & Other Breads

Inside the Jewish Bakery

Rye & Other Breads



Stanley Ginsberg *and* Norman Berg



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.

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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 it's 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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