



Amy's Bread

By Amy Scherber, Toy Kim Dupree

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Amy's Bread By Amy Scherber, Toy Kim Dupree

Crunchy-crusted baguettes, robust rustic boules, sage and apricot-studded golden semolina loaves, chewy olive and thyme sticks, exotic and meltingly delicious chocolate buns... Does this sound like a bakery built in heaven? Closer. It's heaven on earth. It's perfect bread from Amy's Bread, New York's favorite bakery. At Amy's, bread-struck New Yorkers line up daily at Amy Scherber, Toy Dupree, and Amy's staff turn out dozens of miraculous breads each morning. Wars are fought over which bread is her best. Is it her black olive fougasse, generously filled with two types of robustly flavored olives? Is it her semolina, studded with black sesame seeds? Or is it Amy's rosemary bread, rich and aromatic with olive oil and fresh green rosemary? Any way you slice it, with AMY'S BREAD, you'll learn to bake a universe of these heavenly breads right here on earth in your own kitchen. The results are sophisticated enough for a professional but the steps are simple enough for the most timid baker. Amy's hearth-baked, artisan breads are a joy to bake at home. Her techniques result in superior breads with less kneading time. The slow cool rises maximize flavor development, and make it easy to fit bread baking into a busy work schedule. Cozy up your kitchen with the smell of warm, toasty bread baking in your oven.

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Amy's Bread By Amy Scherber, Toy Kim Dupree Bibliography

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Editorial Review

From Publishers Weekly

At the New York City bakery after which this book is named, Scherber and Dupree practice artisan bread baking, producing small batches of hand-shaped, hearth-baked loaves that are distinguished by the thick crusts, chewy crumbs and distinctive flavors imparted by long fermentation times. Here they adapt techniques and recipes for producing such breads at home. Photos (by gentl & hyers) and clear instructions mark the introduction to such techniques as smoothly shaping a baguette or distinctively scoring a crust. Detailed recipes for five basic loaves (Golden Whole Wheat Bread; Amy's Crusty Italian Loaf) encourage novices. Subsequent chapters feature more adventurous breads: golden Semolina Beehive with Black Sesame Seeds; Coarse Cracked corn with Four Peppers; Chewy Olive and Thyme Sticks; Autumn Pumpkin Bread with Pecans. There's even a "huggable edible," Toy's Teddy Bread, a sourdough loaf shaped like a Teddy bear. A glossary, troubleshooting guide and mail-order source list wrap up this comprehensive treatment that caters to both neophyte and veteran bread bakers.

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From Library Journal

Four years ago, Scherber joined forces with Dupree to open Amy's Bread, which almost immediately became one of New York City's most popular bakeries, supplying exceptional artisan breads to many top restaurants as well as to retail customers. Now they present 37 of their favorite recipes, offering something for bakers at all levels. There's a chapter on easy loaves for beginners, followed by a variety of original breads, such as Coarse-Grained Whole Wheat with Toasted Walnuts, and finally a chapter on more advanced techniques. The authors, who are excellent teachers, give clear, concise direction at each stage of bread making, with the help of step-by-step photographs. Although Joe Ortiz's *The Village Baker* (LJ 12/92) and Daniel Leader's *Bread Alone* (LJ 10/15/93) are both excellent works by artisan bakers, Amy's Bread is more accessible and approachable than either of those titles. Highly recommended. *Susan Lantzius, formerly Pastry Chef, San Domenico Restaurant, New York*

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From [Booklist](#)

Though the inspiration for most contemporary food trends can arise on either coast, the yen for bread baking appears to be centered in the Northeast. So it should come as no surprise that a New York City bakery owner who studied "loaf art" in France now debuts in print. Like its culinary cousin, pastrymaking, creating bread is a highly personalized activity, with legions of bakers agreeing to disagree about the use of certain starters, the right amount of kneading, the appropriate temperatures, and so on. One can always temper Scherber and Dupree's idiosyncrasies with advice from others, but the results of their more than 40 recipes are well above average. *Barbara Jacobs*

Users Review

From reader reviews:

Ricky Streeter:

A lot of people always spent their very own free time to vacation or perhaps go to the outside with them friends and family or their friend. Did you know? Many a lot of people spent that they free time just watching TV, or even playing video games all day long. If you need to try to find a new activity honestly,

that is look different you can read a book. It is really fun to suit your needs. If you enjoy the book which you read you can spent the whole day to reading a publication. The book Amy's Bread it is extremely good to read. There are a lot of people who recommended this book. These people were enjoying reading this book. When you did not have enough space to bring this book you can buy the actual e-book. You can m0ore effortlessly to read this book from your smart phone. The price is not very costly but this book features high quality.

Kevin Caputo:

Reading can called head hangout, why? Because while you are reading a book particularly book entitled Amy's Bread your thoughts will drift away trough every dimension, wandering in each aspect that maybe unfamiliar for but surely can become your mind friends. Imaging each and every word written in a publication then become one contact form conclusion and explanation in which maybe you never get previous to. The Amy's Bread giving you an additional experience more than blown away your head but also giving you useful info for your better life within this era. So now let us present to you the relaxing pattern here is your body and mind is going to be pleased when you are finished looking at it, like winning a. Do you want to try this extraordinary spending spare time activity?

Steven Atkins:

Do you one of the book lovers? If yes, do you ever feeling doubt if you are in the book store? Try to pick one book that you just dont know the inside because don't ascertain book by its cover may doesn't work this is difficult job because you are frightened that the inside maybe not because fantastic as in the outside appear likes. Maybe you answer could be Amy's Bread why because the great cover that make you consider about the content will not disappoint anyone. The inside or content is usually fantastic as the outside or maybe cover. Your reading 6th sense will directly make suggestions to pick up this book.

Paul Queen:

In this period of time globalization it is important to someone to get information. The information will make someone to understand the condition of the world. The health of the world makes the information much easier to share. You can find a lot of sources to get information example: internet, newspapers, book, and soon. You will observe that now, a lot of publisher in which print many kinds of book. Often the book that recommended to you is Amy's Bread this e-book consist a lot of the information with the condition of this world now. That book was represented just how can the world has grown up. The dialect styles that writer make usage of to explain it is easy to understand. The particular writer made some investigation when he makes this book. Honestly, that is why this book acceptable all of you.

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