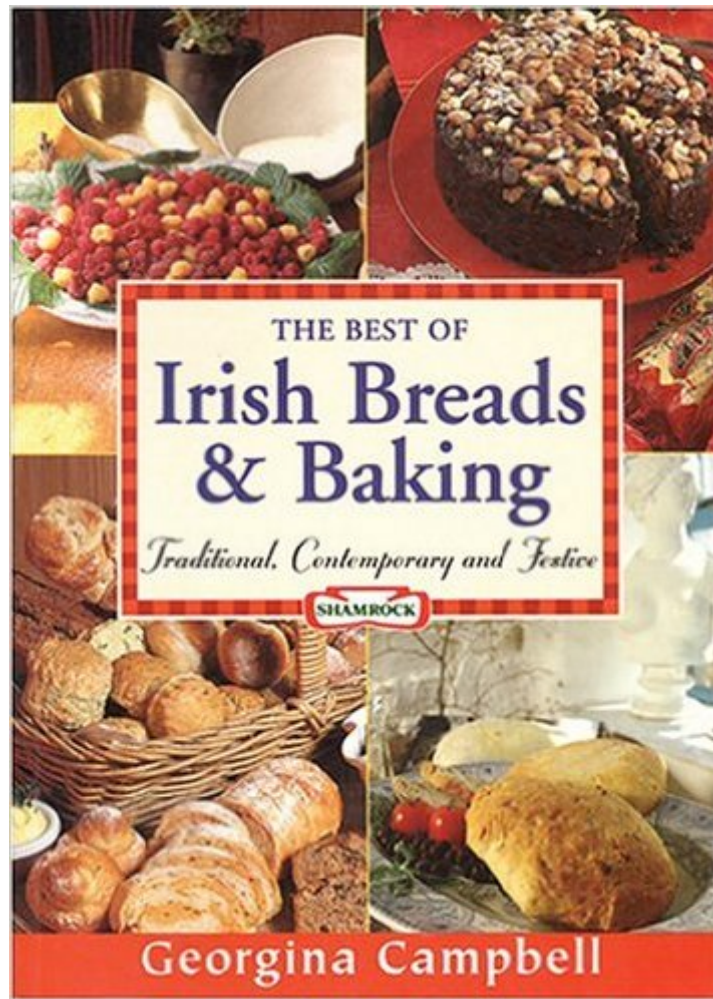


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The Best Of Irish Breads & Baking: Traditional, Contemporary & Festive



Synopsis

This volume presents a mouth-watering collection of baking recipes - from traditional breads to treats and temptations. This is a sumptuous volume that gathers the very best of Irish breads and baking - from well-loved old favourites to unusual temptations and everything in between - that will appeal to novices and seasoned bakers alike. "The Best of Irish Breads and Baking" covers every aspect of the baking process - from getting and using the right ingredients to the delicious aroma of the finished article. Also included is a special section on baking for Christmas and other festive occasions, as well as a chapter on making and matching preserves to breads and bakes. All of which are accompanied by handsome full-colour photography.

Book Information

Paperback: 128 pages

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Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (9 customer reviews)

Best Sellers Rank: #807,625 in Books (See Top 100 in Books) #73 in [Books > Cookbooks, Food & Wine > Regional & International > European > Irish](#) #660 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

Customer Reviews

'The Best of Irish Breads & Baking' by Georgina Campbell, sponsored by the Irish company, Shamrock Foods, is the third book of Irish baking I have reviewed, and it nicely fits between the areas covered by Tim Allen's 'The Ballymaloe Bread Book' and Margaret M. Johnson's 'Irish Puddings, Tarts, Crumbles, and Fools'. Before comparing the three books in detail, I'll survey Ms. Campbell's contents. This is a very nicely sized, relatively inexpensive book, listing at \$15 or 15 euros which concentrates, like Ms. Johnson, on recipes from local Irish baking and hospitality establishments. The chapters, with virtually no surprises, are: Soda Breads and Scones, confirming once again that THE classic Irish bread is a brown soda bread and not the familiar Irish-American all white flour soda bread. I was pleased to find, however, a recipe for that familiar Irish-American soda bread with many flavorings added. One of the more unusual sections in this chapter is a method for

making buttermilk from skimmed milk and yeast. I find immense irony in this method, as yeast is being used to make an ingredient for a yeastless quick bread. It also gives the yogurt method for making buttermilk, but makes no mention of the quick sour milk method or of powdered 'instant buttermilk' products. Hot Off the Griddle covers things which many people may not consider 'baking' as they are recipes to be made from batters on top of the stove, including cakes made from batters with oats, potatoes (for boxty), apples, and flour. If you happen to be a big breakfast fan, this chapter may alone be worth the price of admission. Tea Breads, Bracks, & Buns cover what in the United States would tend to be lumped together as muffins and their allies such as gingerbread and fruit breads.

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