



Introduction to No-Knead Turbo Bread (Ready to Bake in 2-1/2 Hours... No Mixer... No Dutch Oven... Just a Spoon and a Bowl): From the kitchen of Artisan Bread with Steve

Steve Gamelin

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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 here 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 - Steve

Cookbook... “Table of Contents” lists both recipes and bakeware used to shape loaf, but you can mix and match... the ingredients from one recipe with the bakeware (method) from a different recipe. The two components are independent of each other. For example, you can use the ingredients from the “Harvest 8 Grain Whole Wheat Bread (long covered baker)” recipe... proof for 1-1/2 hours... then use the bakeware from the “Country White Bread (standard bread pan)” recipe. In other words... you can bake harvest 8 grain whole wheat bread in the standard bread pan by following the country white recipe’s standard bread pan method. Any recipe... any bakeware.

Introduction material includes... Quick Note from Steve, The Two Basic Methods (“Traditional” No-Knead Method & “Turbo” No-Knead Method), Advantages of No-Knead “Turbo” Bread, Rolls, Pizza, Etc., Ingredients, Technique & Tips, and Equipment & Bakeware.

Bread includes... Country White Bread (standard bread pan), Skillet Bread (skillet - garnish), Sandwich Bread (poor man’s Dutch oven), American Baguettes (baguette pan), Beer Bread (mini round baker – half loaves), Cheddar Cheese Bread (preheated Dutch oven), Multigrain Country White Bread (standard bread pan - garnish), Honey Oatmeal Bread (uncovered baker - garnish), Honey Whole Wheat Bread (preheated Dutch oven), Harvest 8 Grain Whole Wheat Bread (long covered baker), Flax Seed 8 Grain Bread (standard bread pan - baste), Rosemary Bread (mini round baker – half loaves), Caraway Rye Bread (standard bread pan), Polenta Bread (preheated uncovered baker – garnish & baste), Mediterranean Olive Bread (long loaf pan – half loaves), Mexican Jalapeño-Chili Fiesta Bread (preheated uncovered baker), Buttermilk Bread (long covered baker – garnish), Cinnamon Raisin Bread (small bread pan), and English Muffin Loaf (small bread pan – specialty bread).

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