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Brød & Taylor Folding Proofer and Slow Cooker Expands Boundaries of Versatility

Williamstown, MA. January 7, 2018. Breaking the boundaries of traditional kitchen appliance categories, innovative kitchen-crafters are discovering that the Brød & Taylor Folding Proofer and Slow Cooker is a multi-tasking kitchen workhorse. Beyond its core function - bread rising - the Proofer is perfect for culturing yogurt and butter, ripening soft cheese and fermenting healthy probiotic foods such as kombucha, kefir and tempeh. Melting and tempering chocolate is foolproof. Slow cooker recipes are a breeze using a covered stock pot or Dutch oven placed in the Proofer, with reliable results. The Folding Proofer remains the only counter-top appliance that folds in seconds for easy storage.

Providing a wide range of temperature settings, this multi-functional kitchen appliance opens up endless culturing and cooking possibilities. Degree-by-degree temperature settings (F or C) and optional humidity control provide reliable and predictable results. Health conscious customers love controlling the ingredients in their foods, and saving money by making them at home. Energy efficient, silent, and space-saving, the Folding Proofer can operate on less than 2 cents an hour of electricity; a win-win for families eager to decrease expenses without sacrificing quality of food.

One Brød & Taylor Folding Proofer can take the place of multiple single use appliances such as slow cookers, yogurt makers, make-shift proofers, chocolate tempering machines, plate warmers, and warming ovens. Additionally, you don't need any special equipment to use the Folding Proofer. Use and re-use your existing kitchenware and eliminate disposables. The Folding Proofer has set new boundaries for versatility.

Bread

Whether baking sourdough, gluten free, whole grain, or traditional recipes – the home kitchen can now perform at professional standards. A consistent low-temperature humidity controlled proofing environment is available at the touch of a button. Fermenting overnight starters or rising bread loaves is hassle free. A slow controlled rise in the Proofer creates outstanding flavor and can be timed to fit any schedule. Essential for sourdough, the Proofer encourages a full rise without danger of heat damage to delicate wild yeasts. It provides a full rise for croissants, pastries and other rich dough without risk of melting the butter. Create pizza crusts as delicious as the toppings you select.

The Brød & Taylor Folding Proofer is a recommended product in the latest edition of *The Bread Bible*, by Rose Levy Beranbaum.

Yogurt

The Folding Proofer with degree-by-degree temperature control excels as a yogurt maker. It avoids the factory pre-sets of traditional yogurt makers that often overheat the culture. Make up to 2 gallons, or as little as one jar using standard glass containers. Our unique "High-Low" temperature method works in just 4 hours producing food-safe, thick yogurt with creamier texture that has earned wonderful reviews. Use the temperature control to make Greek-style, goat's milk, lactose-free, and dairy-free yogurt.

Cheese Use the Folding Proofer to make delicious soft cheese with fresh ingredients and ensure consistent flavors by using the right temperature for each cheese culture. The Proofer makes the ripening period foolproof.

Butter and Buttermilk

What could be more special than homemade cultured butter? Make it in the Proofer - no butter churner required. High quality heavy cream will produce delicious cultured butter with a bonus of delicious buttermilk to use in another recipe.

Chocolate

The Proofer is perfect for dessert-lovers who need a reliable way of melting and tempering chocolate. Slow and risk-free chocolate melting, even for easy-to-scorch white chocolate. Hold chocolate at an ideal working temperature after tempering. There is ample room to keep your bowls and tools warm too. Dramatic chocolate curls are simple to make from a block of chocolate warmed in the Proofer. Whether tempering chocolate by seeding or marbling, the Proofer provides professional results - beautiful and shiny chocolate - time after time.

Fermented Foods

Take the fuss out of making fermented foods. The Proofer is uniquely suited to maintain the perfect temperature for days, weeks, or even months at a time to grow the delicious probiotic microbes in fermented foods. In the world of incredible probiotic superfoods, each of them is uniquely beneficial. Live probiotic cultures boost the immune system and promote digestive health.

With a more diverse population of beneficial microbes than either yogurt or kombucha, water kefir is completely caffeine-free and has a short fermentation cycle making it one of the easiest and quickest fermented foods to make. Fizzy and delicious probiotic kombucha is another fermented food to make in the Proofer. You choose the tea, the amount of added sugar, and any flavorings you like while you save on your grocery budget by not buying expensive individual bottled kombucha in the store.

Tempeh is the major daily protein source for hundreds of millions in Southeast Asia. It is the most widely consumed soy food in the world and has no cholesterol. The nutty, savory flavor blends well with a wide range of recipes. Produced from fermentation, tempeh contains easy to digest nutrients and is a good source of calcium. Making tempeh requires only soybeans, tempeh starter, vinegar and a Folding Proofer.

Slow Cooking

Creative customers have discovered a new world of applications by placing a covered stock pot or Dutch-oven directly on the Folding Proofer heating plate. Setting the Proofer to its maximum temperature creates a food-safe 190-200F in the pot, the perfect temperature for a wide range of slow-cooked recipes (similar to the LOW setting on a traditional slow-cooker).

Black Garlic

Black garlic is the new "wonder ingredient" everyone is talking about. Hard-to-find and very expensive, black garlic is easy to make at home in the Folding Proofer. The flavor is nearly indescribable and the culinary possibilities endless.

Find recipes for all these applications and more on the Brod & Taylor website.

Brød & Taylor manufactures and distributes high-end kitchenware designed to simplify the challenging and time-consuming process of making wholesome food from scratch.

For additional information, please visit www.brodandtaylor.com

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