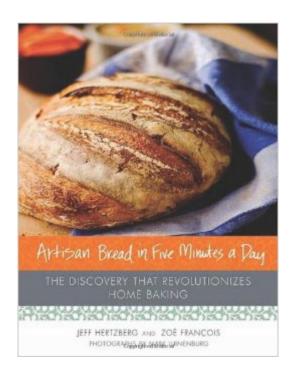
The book was found

Artisan Bread In Five Minutes A Day: The Discovery That Revolutionizes Home Baking





Synopsis

For 30+ brand-new recipes and expanded â 'Tips and Techniques', check out The New Artisan Bread in Five Minutes a Day, on sale now. This is the classic that started it all â " Artisan Bread in Five Minutes a Day has now sold hundreds of thousands of copies. With more than half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. Crusty baguettes, mouth-watering pizzas, hearty sandwich loaves, and even buttery pastries can easily become part of your own personal menu, Artisan Bread in Five Minutes a Day will teach you everything you need to know, opening the eyes of any potential baker.

Book Information

Hardcover: 242 pages

Publisher: Thomas Dunne Books; 1st edition (November 13, 2007)

Language: English

ISBN-10: 0312362919

ISBN-13: 978-0312362911

Product Dimensions: 7.8 x 1 x 9.3 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.6 out of 5 stars Â See all reviews (1,661 customer reviews)

Best Sellers Rank: #25,127 in Books (See Top 100 in Books) #31 in Books > Cookbooks, Food &

Wine > Baking > Bread

Customer Reviews

This is a terrific book ... I've tried the basic approach and it is great. To make it more useful (for some) I'd like to add a few notes. The book has an unfortunate, (for me) bias towards light, fluffy breads and breads that rely on "ingredients". So... Sourdough breads: I've been refrigerating my dough for years to increase the sourdough flavor. This books opens the door to a very simple approach to sourdough. As the book notes, the sourdough taste increases with time in the refrigerator. So simply keep two sets of dough running ... a "dormant" set and an active set. Start by making a batch of dough. Stick it in the refrigerator and don't touch it for at least a week. After a week or so, make a second batch of dough. (I would mix in a hunk of the previously mixed, week old dough to enhance the sourdough development.) Now put this second batch away and start using the first batch ... which will have started to taste like a sourdough. When this first batch is used up, make up a brand new "dormant" batch and put it aside while you start using the batch that's been

sitting in the refrigerator for the past week or so. In this way you can keep a sourdough going forever, without any additional work. (Since you only a new batch when an old batch runs out.) Rye and whole wheat: The technique is IDEAL for rye ... which is a gummy, no-knead but extremely delicate dough. I would certainly use much more rye than any of these recipes call for and would use the sourdough technique I mentioned above to develop flavor. It its also ideal for whole wheat.

Download to continue reading...

Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) Healthy Bread Cookbook: The Top 50 Most Healthy and Delicious Bread Recipes (banana bread. bread pudding recipes, daily bread, zucchini bread, monkey bread ... bread maker) (Top 50 Healthy Recipes) Baking Bible - Top 200 Baking Recipes (Baking cookbook, Baking Recipes, Bakery, Baking Soda, Muffins, Bread, Biscuits, Scones, Cookies, Walnut, Corn, Wheat) Bread Baking, Recipes, Cookbook: The Secret To Successfully Making & Baking Incredible BREAD (Bread Books and Recipes by Sam Siv Book 1) Bread Machine Cooking - The Ultimate Guide to Bread Machine Bread Baking: Over 24 Bread Machine Recipes You Will Love! Bread Machine Cookbook: 101 Delicious, Nutritious, Low Budget, Mouthwatering Bread Machine Cookbook: Best Bread Machine Bread Recipe Recipes for Perfect-Every-Time Bread-From Every Kind of Machine Bread Machine Gluten Free: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking) Bread Machine Heaven: 15 Dreamy Bread Machine Recipes (Baking, Bread Maker, Sourdough, Crust) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Five Good Minutes: 100 Morning Practices to Help You Stay Calm and Focused All Day Long (The Five Good Minutes Series) Baking Gluten Free Bread: Quick and Simple Recipes for Baking Healthy, Wheat Free Loaves that Taste Amazing (The Essential Kitchen Series Book 15) Josey Baker Bread: Get Baking - Make Awesome Bread - Share the Loaves Bread Machine 123: A Collection of 123 Bread Machine Recipes for Every Baking Artists Bread Machine Love: 15 Lovely Bread Machine Recipes (Loaf, Dough, Baking, Flour, Yeast) The New Healthy Bread in Five Minutes a Day: Revised and Updated with New Recipes Healthy Bread in Five Minutes a Day: 100 New Recipes Featuring Whole Grains, Fruits, Vegetables, and Gluten-Free Ingredients Five Minute Gratitude Journal: 5 Short Minutes A Day To Develop An Attitude of Gratitude (Five Minute Journals) (Volume 1) Artisan Baking Across America: The Breads, the Bakers, the Best Recipes 28 Popular No-Knead Breads: From the Kitchen of Artisan Bread with Steve

