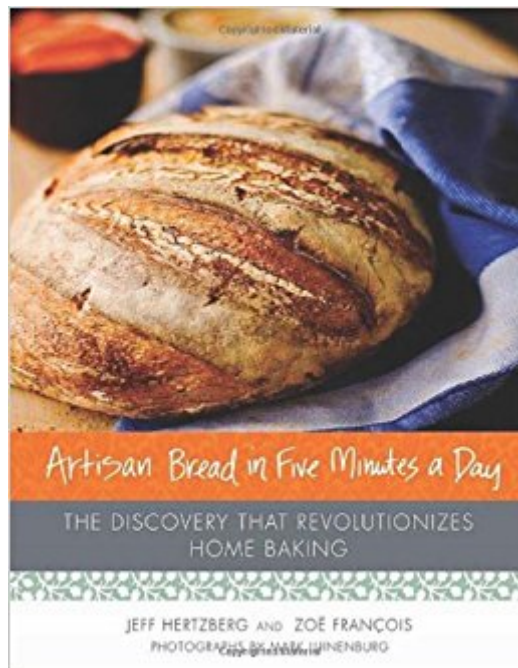


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Artisan Bread In Five Minutes A Day: The Discovery That Revolutionizes Home Baking



Synopsis

For 30+ brand-new recipes and expanded '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 " 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

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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 book 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 is also ideal for whole wheat.

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