

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

WITH A FOREWORD by ANDREW ZIMMERN "What Zoë and Jeff have done with the Artisan Bread in Five Minutes series is prove that the world's easiest yeasted loaf, the most versatile bread dough recipe (even pizza!), can be taken in so many directions and have so many applications that it has created a series of hits." —From the Foreword by Andrew Zimmern From Jeff Hertzberg, M.D., and Magnolia Network's Zoë François, the authors of the Artisan Bread in Five Minutes A Day series, comes a collection of all time favorite recipes and techniques. With nearly one 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. But with five new in-five* books to choose from, bakers have been asking, "Which one should I get if I want a little of everything: the best of European and American classics, whole-grain recipes, pizza and flatbread, gluten-free, sourdough, and loaves enriched with eggs and butter?" With The Best of Artisan Bread in Five Minutes a Day, Jeff and Zoë have chosen their absolute favorite 80 recipes from all five of their books, bringing them together into a single volume that is the only bread book a baker needs. In addition to old favorites, the book pulls in a few new tricks, tips, and techniques that Jeff and Zoë have learned along the way. With this revolutionary stored-dough technique—along with color and instructional black-and-white photographs—readers can have stunning, delicious bread on day one. The Best of Artisan Bread in Five Minutes a Day will make everyone a baker—with only five minutes a day of active preparation time.

This newly revised and updated version of the classic guide to bread-making features 30 brand-new recipes as well as a gluten-free chapter, 100 informative black-and-white how-to photos, expanded tips and techniques, and Frequently Asked Questions from readers. 100,000 first printing.

Outlines the author's method for creating no-knead, slow-rising artisanal breads in heavy preheated pots, sharing a variety of step-by-step recipes for such classics as a rustic Italian baguettes, the strirato and pizza Bianca.

THE BEST OF FINALIST – The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite desserts—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. "Zoë's relentless curiosity has made her an artist in the truest sense of the word." —Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In Zoë Bakes Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil's Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë's expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding cake, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

A collection of bread recipes from the finest artisan baker across America features dozens of delicious sourdoughs, pizzas, corn breads, and baguettes, in a cookbook that presents step-by-step instruction in professional bread-making techniques, includes sources for equipment and ingredients, and chronicles the development of the artisan bread movement and its principles. Reprint.

The Four & Twenty Blackbirds Pie Book

Practical Recipes and Detailed Instructions for Baking the World's Finest Loaves

Artisan Techniques for Creative Homemade Fermented Breads; With Recipes for Pan de Coco, Bagels, Beignets and More

The Best of Artisan Bread in Five Minutes a Day

Artisan Breads at Home

Around My French Table

The Four & Twenty Blackbirds Pie Book

A James Beard Award nominee: "This year's best bread book . . . produces fantastic results! . . . It should be a mandatory purchase for its pizza dough alone" (Salon). Acclaimed professional baker Suzanne Dunaway reveals her truly revolutionary technique for baking unforgettable breads that require no fuss and no special equipment. The crusts are lighter, chewier, and the crumb is moist, stays fresh longer, and has more intense flavor than most breads. Her ingredients are simply flour, water, yeast, salt—and sugar. She uses no preservatives or additives of any kind. The recipes are her own creations, developed over years of trial and error. You will find focaccia, ciabatta, pan rustico, and pizza as well as breads from around the world such as baguette, sourdough flapjacks, blini, muffins, corn bread, brioche, African Spiced bread, kulich, and kolaches. In addition many of the basic bread doughs are fat-free, sugar-free, and dairy-free making them perfect for people on strict dietary or allergy regimes. There are also dozens of recipes for dishes you can make with bread: soufflés, soups, salads, and even desserts such as chocolate bread pudding. Plus, fun recipes to make with children. Suzanne Dunaway was the owner and head baker of Buona Forchetta Handmade Breads in Los Angeles, hailed as one of the seven best bakeries in the world by W Magazine. Gourmet called her breads "addictive." "If kneading makes you need a sit down and need a rest, then this book will encourage you back into the kitchen. A great bread making class for all of us lazy bread makers." —Foodpedia "Fabulous." —The Telegraph

From the bestselling authors of the ground-breaking Artisan Bread in Five Minutes a Day comes a much-anticipated new cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes. With nearly half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread—as long as they can do it quickly and easily. When fans hailed their pizza and flatbread recipes as the fastest in their books, Jeff and Zoe got busy creating all new recipes. With a batch of their stored dough in the fridge and a pre-heated oven or backyard grill, you can give your family what they crave. . . . Home-made, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in minutes! In Artisan Pizza and Flatbread in Five Minutes a Day, Jeff and Zoë show readers how to use their ingenious technique to make lightning-fast pizzas, flatbreads, and sweet and savory larts from stored, no-knead dough. In addition to the classic flatbread doughs and pizza crusts, there are alternatives with whole grain, spelt, and gluten-free ingredients, and the authors include soups, salads, and spreads that turn flatbreads or pizza into a complete meal. In just five minutes a day of preparation time, you can create favorites like Classic Margherita, Pita pockets, Chicago Deep Dish, White Clam Pizza, and Blush Apple Tart. Artisan Pizza and Flatbread in Five Minutes a Day proves that making pizza has never been this fast or easy. So rise...to the occasion and get baking!

From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Four & Twenty Blackbirds, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Black Currant Lemon Chiffon, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, Four & Twenty Blackbirds Pie Book contains 90 full-color photographs by Gentl & Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be you mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.

Learn to bake flavorful, aromatic breads for any occasion! In this beautifully photographed book, master baker Jan Hedh teaches us the basics for baking delicious artisan breads right in our own ovens. Hedh offers a cookbook full of his favorite recipes from daily loaves for sandwiches to delectable sweet breads for special occasions. Included are: • Garlic baguettes • Sunflower seed bread • Raisin and hazelnut loaf • Pita bread • Pumpernickel • Almond potato bread • Asparagus bread with parmesan cheese and walnuts This cookbook also includes master tips on how to bake bread for maximum taste and aroma, the proper way to knead dough, the type of flour to use, and the correct baking time and oven temperature. With his wide breadth of recipes from all over the world—including Italian, French, Swiss, German, Arabic, and of course Swedish breads—this book is a must-have for all those who love to bake. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, brood broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Baking is a combination of art and science requiring precision and intuition. Benefit from the experience and expertise of master baker and owner of Orwasher's Bakery, Keith Cohen. In this book you'll learn professional baking methods including step-by-step directions for baking a variety of delicious breads and rolls your family and friends are sure to love. Enjoy a behind-the-scenes look at how an artisan baker creates and new recipes as you hone your own baking skills so you can produce perfectly baked loaves time after time.

New World Sourdough

Heritage Baking

Tartine Bread

Artisan Bread Cookbook 2020

The Bread Bible

Artisan Pan Breads and Dutch-Oven Loaves at Home [A Baking Book by the Author of Flour Water Salt Yeast]

New Techniques, Extraordinary Flavor

Provides guidance for making one's own whole grain bread, covering topics such as the wheat kernel, enzymes, and the process of delayed fermentation, and presents fifty-five recipes for whole grain sandwich, hearth, and specialty breads as well as bagels, crackers, and other items.

The New Artisan Bread in Five Minutes a Day The Discovery That Revolutionizes Home BakingMacmillan

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. The Tartine Way — Not all bread is created equal The Bread Book "...the most beautiful bread book yet published..." — The New York Times, December 7, 2010 Tartine — A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. A.J. P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed. To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way. Now it's your turn to make this bread with your own hands. Chad and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken Forkish, you'll love Tartine Bread!

New World Sourdough is your go-to guide to baking sourdough breads at home. Learn how to make a sourdough starter, basic breads, as well as other innovative baked goods from start to finish with Instagram star and Miami baker Bryan Ford's (gartsianbryan) inviting, nontraditional approach to home baking. With less emphasis on perfecting crumb structure or obsessive temperature monitoring, Ford focuses on the tips and techniques he's developed in his own practice, inspired by his Honduran roots and New Orleans upbringing, to ensure your success and a good return on your time and effort. Ford's recipes include step-by-step instructions and photographs of all of the mixing, shaping, and baking techniques you'll need to know, with special attention paid to developing flavor as well as your own instincts. Each recipe includes modifications for both instant yeast and a sourdough starter. In addition, Ford includes a brief history of bread, with an emphasis on the often overlooked grains, techniques, and traditions of Latin American baking. And, even if you don't think you're curious about Latin American bakers or baking, New World Sourdough offers practical accessible techniques, and enticing, creative recipes you'll want to return to again and again, like: Pan de Coco Croissants Pizza dough Baguettes, Focaccia, and Pullman loaves Straightforward and unintimidating, New World Sourdough will get you started with your starter and then inspire you to keep experimenting and expanding your repertoire.

200 Fast and Easy Artisan Breads

The Artisan Bread Cookbook

70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes + a Cookbook

100 Years of Techniques and Recipes

My Bread: The Revolutionary No-Work, No-Knead Method

Once Upon a Chef: Weeknight/Weekend

Peter Reinhart's Whole Grain Breads

"[This] lavishly illustrated labor of love is a must-have for any baker who seeks to create honest, authentic and flavorful breads and pastries." —Stanley Ginsberg, award-winning author of The Rye Baker Here is a go-to resource for bakers of all skill levels who love new information and techniques that lead to better loaves and more flavor. These forty-five foolproof recipes for delicious, nutritious, good-for-the-gut breads and pastries star a wide range of artisanal flours that are now readily available to home bakers. These flours add layers of flavor and texture, and combined with a natural starter and long fermentation, make these baked goods enjoyable even by those who have difficulty with gluten. In-depth master tutorials to starter, country loaves, and adjusting recipes for different flours are paired with step-by-step photography sequences that help visual learners get these fundamentals just right. Including recipes for one-of-a-kind rolls, scones, muffins, coffee cake, cookies, brownies, and more, this is a new take on baking for the home baker's cookbook canon. "Ellen King is one of my favorite bakers, and Hewn is a gem—there's nowhere else you can get such good bread made with flour that has been so thoughtfully sourced and handled. Here, Ellen shows you how to do it." —Mark Bittman, #1 New York Times bestselling author "Why on earth pick up a bag of flour with strange sounding names such as Red Fife, Turkey Red, or Marquis? Allow Ellen King of renowned Hewn Bakery to explain how these heritage varieties add complexity and mesmerizing flavor to your baking." —Maria Speck, award-winning author of Simply Ancient Grains

When Julia Child told Dorie Greenspan, "You write recipes just the way I do," she paid her the ultimate compliment. Julia's praise was echoed by the New York Times and the Los Angeles Times, which referred to Dorie's "wonderfully encouraging voice" and "the sense of a real person who is there to help should you stumble." "Now in a big, personal, and personable book, Dorie captures all the excitement of French home cooking, sharing disarmingly simple dishes she has gathered over years of living in France. Around My French Table includes many superb renditions of the great classics: a glorious cheese-domed onion soup, a spoon-tender beef daube, and the "top-secret" chocolate mousses recipe that every good Parisian cook knows—but won't reveal. Hundreds of other recipes are remarkably easy: a cheese and olive quick bread, a three-star chef's Basque potato tortilla made with a surprise ingredient (potato chips), and an utterly satisfying roast chicken for "lazy people." Packed with lively stories, memories, and insider tips on French culinary customs, Around My French Table will make cooks fall in love with France all over again, or for the first time.

In this follow-up to his award-winning book The Bread Baker's Apprentice, Peter Reinhart offers groundbreaking methods for baking whole grain breads that taste better than any you've ever had. We know whole grain breads are better for us, but will we actually eat them, much less take time to bake them? Yes, says beloved baking instructor Peter Reinhart, but only if they are very, very good. So Reinhart, with his decades of experience crafting amazing artisanal breads, has made it his mission to create whole grain breads that are nothing short of incredible. And, because his approach is also simpler and less labor intensive than conventional techniques, you'll choose to make and eat these breads. His fifty-five recipes for whole grain sandwich, hearth, and specialty breads, plus bagels, crackers, and more, incorporate widely available whole wheat flour as well as other flours and grains such as rye, barley, steel-cut oats, cornmeal, and quinoa. Each is so rich with flavor and satisfying texture that white-flour counterparts pale in comparison. Written in Reinhart's famously clear style and accompanied by inspiring photographs, these recipes were perfected with the help of nearly 350 testers. Introductory chapters provide a tutorial, with step-by-step photographs, of the delayed fermentation method that is at the heart of these recipes, as well as a crash course in baking science, discussions of grains other than wheat, and more. Advanced bakers will relish Reinhart's innovative techniques and exciting scientific explanations, and beginning bakers will rejoice in the ease of baking wholesome breads with such extraordinary flavor.

"Master baker and innovator Peter Reinhart's answers to the artisan-bread-in-no-time revolution, with time-saving techniques for making extraordinary loaves with speed and ease"—Provided by publisher.

Making Artisan Breads in the Bread Machine unlocks the full potential of your bread machine. Now you can make genuine artisan loaves and flatbreads easily, quickly, and inexpensively.

The New Artisan Bread in Five Minutes a Day

Evolutions in Bread

20 Amazingly Easy-to-Follow and Foolproof Recipes for Delicious Homemade Bread

Beginner's Guide to Artisanal Baking with Easy Homemade Recipes for Classic and Modern Breads, Sourdough, Pizza, and Pastries

Gluten-Free Artisan Bread in Five Minutes a Day

Lonely Planet Thailand

The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours

The New York Times bestselling author of Flour Water Salt Yeast teaches you how to elevate your sandwich bread, breakfast loaf, and overall bread-baking game using everything he's learned in the last decade to perfect his loaves. If you want to craft artisan pan breads and rustic Dutch oven loaves at home with professional, consistent results, this is the book for you. Think crispy, crackly crusts and soft, airy interiors, just like from your favorite artisan baker—except it comes from your own oven. Approachable to the home baker, while still being chock-full of expert knowledge and all-new recipes, Evolutions in Bread covers same-day loaves, overnight cold-proof doughs, and classic levains. Forkish shares the secrets he has learned for making sourdough starter that's more flour efficient while also exploring classic breads and loaves from Japanese Mitsu Mitsu Bread and Broche. Included with each recipe is a handy baking schedule, helping newbies navigate their first starters and loaves. The doughs are also versatile; most can be prepared as a lidged pan loaf, open pan loaf, or as a rustic country loaf. This book will improve anyone's baking but also serves as a companion to Flour Water Salt Yeast, giving you everything you need to create any loaf imaginable.

100 dependable recipes including no-kiss weeknight dinners plus leisurely weekend meals to look forward to, from the bestselling author of Once Upon a Chef. Years before she her popular Once Upon a Chef blog, when she became a new mom, Jennifer Segal kept a recipe binder divided into two sections: Weeknight and Weekend. This is how she thought about what to cook for dinner, and, fifteen years later, it still is. In this versatile collection, you'll find seventy recipes for fast and easy weeknight meals, like Sesame-Ginger Meatballs and Pecorino-Crusted Chicken with Rosemary, and thirty recipes for slow, soothing weekend cooking, whether that's company-friendly Sear-Roasted Beef Tenderloin with Horseradish Cream Sauce or lazy Sunday morning Popovers with Salted Maple Butter. You'll also find Jenn's favorite desserts, like Cherry Ricotta Cake and Triple Chocolate Cheesecake, that are easy enough for the weeknight rush and luscious enough for week-end rest and celebration. Featuring seventy all-new dishes plus thirty fun favorites from her popular blog, Once Upon a Chef, each recipe is tested and retested multiple times in Jenn's home kitchen to ensure they are reliable, delicious, and sure to please every night of the week.

Lonely Planet: The world's number one travel guide publisher! Lonely Planet's Thailand is your passport to the most relevant, up-to-date advice on what to see and skip, and what hidden discoveries await you. Learn to cook authentic Thai dishes in Chiang Mai, rock-climb the limestone karsts (or watch from the sugar-white beaches) of Railay, and trek through dense jungle and stay in tree-top bungalows in Kanchanaburi — all with your trusted travel companion. Get to the heart of Thailand and begin your journey now! Inside Lonely Planet's Thailand: Color maps and images throughout Highlights and itineraries help you tailor your trip to your personal needs and interests Insider tips to save time and money and get around like a local, avoiding crowds and trouble spots Essential info at your fingertips - hours of operation, phone numbers, websites, transit tips, prices Honest reviews for all budgets - eating, sleeping, sightseeing, going out, shopping, hidden gems that most guidebooks miss Cultural insights provide a richer, more rewarding travel experience - covering history, people, music, landscapes, wildlife, cuisine, politics Covers Bangkok, Central Thailand, Ko Chang, Chiang Mai Province, Northern Thailand, Hua Hin, Southern Gulf, Ko Samui, Lower Gulf, Phuket, Andaman Coast The Perfect Choice: Lonely Planet's Thailand is our most comprehensive guide to Thailand, and is perfect for discovering both popular and offbeat experiences. Looking for just the highlights? Check out Pocket Bangkok and Pocket Phuket, our handy-sized guides featuring the best sights and experiences for a short visit. Looking for more extensive coverage? Check out Lonely Planet's Thailand's Islands & Beaches and Bangkok guides for an in-depth look at all these regions have to offer. eBook Features: (Best viewed on tablet devices and smartphones) Downloadable PDF and offline maps prevent roaming and data charges Effortlessly navigate and jump between maps and reviews Add notes to personalise your guidebook experience Seamlessly flip between pages Bookmarks and speedy search capabilities get you to key pages in a flash Flashcards: quick reference for pronunciation and key facts Links to recommended accommodation, dining, and transport options Inbuilt dictionary for quick referencing About Lonely Planet: Lonely Planet is a leading travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveller since 1973. Over the past four decades, we've printed over 140 million guidebooks and countless maps for intrepid explorers and savvy travellers. You'll also find our content online, and in mobile apps, video, 14 languages, nine international magazines, armchair and lifestyle books, ebooks, and more. TripAdvisor Travellers' Choice Awards 2012, 2013, 2014, 2015 and 2016 winner in Favorite Travel Guide category Lonely Planet guides are, quite simply, like no other. - New York Times 'Lonely Planet. It's on everyone's bookshelves; it's in every traveller's hands. It's on mobile phones. It's on the Internet. It's everywhere, and it's telling entire generations of people how to travel the world.' - Fairfax Media (Australia) *Source: Nielsen BookScan: Australia, UK, USA, 5/2016-4/2017 Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

NEW YORK TIMES BESTSELLER - From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crisp-y-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, wild-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In Flour Water Salt Yeast, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable technique and tips are the only ones you need to know. Whether you're a total beginner or a serious baker, Flour Water Salt Yeast has a recipe that suits your skill level and time constraints. Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. Flour Water Salt Yeast is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, Flour Water Salt Yeast is an indispensable resource for bakers who want to make their daily bread exceptional bread.

Yes, you CAN bake fresh artisan bread at home with the Artisan Bread Cookbook! Are you sick of store-bought bread? Does it taste like cardboard or feel like stone? Are you waiting for a bakery to open near your home? If you're tired of waiting and want to finally enjoy delicious fresh bread, this book is what are you are looking for! It will reveal the secrets of such things as bread making in ONE HOUR or even less with all the necessary info from a bread lover like me. I will show you how to measure, mix, shape, and bake a perfect bread loaf with an appetizing golden-brown crust right in your kitchen. Looking for pizza or pastry recipes? No problem, I have them too! My Artisan Bread Cookbook also includes: Basic bread making techniques to introduce you to the bread making world All starter-pack info about the ingredients and equipment you need to get bread at home Proper proofing and mistakes to avoid making the process even easier than it is 75 easy and fun recipes for artisan bread, baguettes, pizza, and puff pastries that you have desperately been looking for Still think it's difficult? Say IT'S EASY! With my book, I will follow you throughout your bread making to make you sure there is nothing that can stop you from getting fresh bread any time you want it! Find out how to bridge the gap between you and Homemade Artisan Bread Making. Just click BUY NOW and open new horizons of the culinary world! ***Please note: Book is available in 2 Paperback formats - Black and White and Full color. Choose the best for you! ** full-color edition - Simply press "See all formats and versions" above the price. Press left from the "paperback" button black and white version - is the default first Click "Buy Now" and start cooking today!

Flour Water Salt Yeast

Tradition and Innovation in Artisan Bread Making

Artisan Breads

Living Bread

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]

Handmade Artisan Breads in 90 Minutes

Hand-baked Sourdough Artisan Breads in Your Own Kitchen

Most of us dream about having the time to make fresh bread, to fill our kitchen with the irresistible aromas of a bakery every day. Now, with Jeff and Zoe's new bread-making method, you too can make your own loaves in only five minutes a day! No bread machine required, and no need for kneading - it's revolutionary! In this amazing new book, Jeff and Zoe prove that baking bread can be easier and quicker than a trip to the baker's. Their method is quick and simple, and produces perfect, scrumptious loaves every time. In exchange for a mere five minutes of your time, your warm, indulgent, crusty breads will rival those of the finest baker in the world. With nearly 180 recipes that use this ingenious technique, Five Minute Bread is a revelation for anyone who thinks that home-made bread is too much work. Crusty baguettes, mouth-watering ciabattas, hearty sandwich loaves and even buttery pastries will become everyday treats with this innovative book.

Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. "The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study. . . . the possibilities are infinite."—from the Introduction More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread makers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of understudents to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discordant starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker's flight plan for a voyage into the future of exceptional bread.

Presents a collection of baked bread recipes; outlines key baking techniques; and offers complementary information on ingredients, equipment, and baking chemistry.

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that "revolutionized" bread in America -Alice Waters

From the authors of the groundbreaking, hugely popular Artisan Bread in Five Minutes a Day comes a new cookbook filled with quick and easy recipes for healthy bread Their first book was called "stupendous," "genius," and "the holy grail of bread making." Now, in their much-anticipated second book, Jeff Hertzberg, and Zoë François reveal their super-fast method and adapted it for the health-conscious baker, focusing on whole grains and other healthier ingredients. The method is still quick and simple, producing professional-quality results with each warm, fragrant, hearty loaf. In just five minutes a day of active preparation time, you can create delectable, healthy treats such as 100% Whole Wheat Bread, Whole Grain Garlic Bread with Olive Oil and Parsley, Black-Corn White Braided Pumpernickel and Rye Loaf, Black Pepper Focaccia, Pumpkin Pie Brioche, Chocolate Tangerine Bars, and a variety of gluten-free breads. About a dozen of the recipes are 100% whole grain. Healthy Bread in Five Minutes a Day will show you that there is no time enough for home-baked bread, and that it can be part of a healthy diet. Calling all bread lovers: Whether you are looking for more whole grains, watching your weight, trying to reduce your cholesterol, or just care about what goes into your body, this book is a must-have. Jeff Hertzberg and Zoë François met while taking care of their toddlers at a kids' music class, and co-authored their first book, Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking in 2007. The book became a bestseller, with rare reviews in the New York Times, Associated Press, the Arizona Republic, and other media all over the United States, Canada, and Europe. They've demonstrated their revolutionary stored-dough method on television in San Francisco, Chicago, Minneapolis, Baltimore, Pittsburgh, Atlanta, Tampa, and Phoenix.

Artisan Pizza and Flatbread in Five Minutes a Day

The New Healthy Bread in Five Minutes a Day

Making Artisan Breads in the Bread Machine

100 New Recipes Featuring Whole Grains, Fruits, Vegetables, and Gluten-Free Ingredients

Healthy Bread in Five Minutes a Day

No-Knead, One Bowl

Uncommon Recipes from the Celebrated Brooklyn Pie Shop

The New Healthy Bread in Five Minutes a Day is a fully revised and updated edition of the bestselling cookbook featuring the quick and easy way to make nutritious whole grain artisan bread—a perfect gift for foodies and bakers! Jeff Hertzberg and Zoë François shocked the baking world when they proved that homemade yeast dough could be stored in the refrigerator to use when you're ready to bake. In this updated second edition, they've done it again, showcasing whole grain and heirloom flours like spelt, sprouted wheat, and khorasan. Also new in this edition is a super-fast natural sourdough weight equivalent for every dough recipe, and intriguing new oils like coconut, avocado, grapeseed, and flaxseed. The New Healthy Bread in Five Minutes a Day has 33 new recipes, as well as old favorites, including 100% Whole Wheat Bread, Whole Grain Garlic Knots with Parsley and Olive Oil, Whole Grain Croak Pot Bread, Rosemary Flax Baguette, Cinnamon-Raisin Whole Wheat Bagels, Pumpkin Pie Brioche, Raisin Buns, Challah, Whole Wheat Soft Pretzels, gluten-free breads, and many more. With over a half-million copies in print, the Bread in Five series is the quick and easy way to create healthy breads that rival those of the finest bakeries in the world—with just five minutes a day of active preparation time.

A fully revised and updated edition of the best-selling Healthy Bread in Five Minutes a Day—the quick and easy way to make nutritious whole grain artisan bread. Jeff Hertzberg and Zoë François shocked the baking world when they proved that homemade yeast dough could be stored in the refrigerator to use whenever you need it, and they adapted the method for whole grains in Healthy Bread in Five Minutes a Day (2009). Now, in a long-awaited second edition, they've done it again, with an update that showcases whole grains and heirloom flours like spelt, sprouted wheat, and khorasan. Also new in this edition is a super-fast natural sourdough weight equivalent for every dough recipe, and intriguing new oils like coconut, avocado, grapeseed, and flaxseed. The New Healthy Bread in Five Minutes a Day has 33 new recipes as well as old favorites, including 100% Whole Wheat Bread, Whole Grain Garlic Knots with Parsley and Olive Oil, Whole Grain Croak Pot Bread, Rosemary Flax Baguette, Cinnamon-Raisin Whole Wheat Bagels, Pumpkin Pie Brioche, Raisin Buns, Challah, Whole Wheat Soft Pretzels, gluten-free breads, and many more. With over a half-million copies in print, the Bread in Five series has spawned a successful website (Breadn5.com), where the authors answer readers' questions and post new recipes. With Jeff and Zoë's help, you'll be creating healthy breads that rival those of the finest bakeries in the world—with just five minutes a day of active preparation time.

2020 James Beard Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At twenty-two, Daniel Leeder stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But though Leeder is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change—from wheat farming practices and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leeder presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recip. Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters with artisans who have influenced him, Living Bread is a love letter, and a cutting-edge guide, to the practice of making "good bread."

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Bitterscoth Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Bread machines are once again gaining in popularity, and artisan bread is the hottest "new" bread. The latest bread machines allow even the most inexperienced home cook to successfully bake bread every time. Now a loaf of bread — that actually looks like a loaf — can be made right in the bread machine. In her new book, Judith Fertig combines the convenience of the bread machine with the huge resurgence of interest in the time-honored tradition of artisan breads. The 250 recipes in this book use the bread machine to create signature breads from around the world, including: Classic white breads Whole-grain breads Flavored breads Sourdough breads Flatbreads and pizzas Gluten-free breads Sweet breads Savory rolls Sweet rolls Festive breads The Artisan Bread Machine also includes a comprehensive section on how to work with various types of flours, such as spoppo zero, sorghum, white whole-wheat and durum flours, as well as other special bread-baking ingredients that are now on the market. The book features trouble-shooting tips and techniques throughout and handy, easy-to-follow information on baking techniques using bread machines.

The Discovery That Revolutionizes Home Baking

Ideas and Innovations from the Future of Grain, Flour, and Fermentation [A Cookbook]

Peter Reinhart's Artisan Breads Every Day

The Fundamentals of Artisan Bread and Pizza [A Cookbook]

Artisan Baking

Artisan Bread in Five Minutes a Day

More than 300 Recipes from My Home to Yours

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding, luscious Banana Cream Pie, the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes, Creamy Bavarians bursting with seasonal fruits, A Luxe Devil's Food Cake, Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

**The Homemade Bread Revolution Continues
Tartine
New Techniques, Extraordinary Flavor [A Baking Book]**