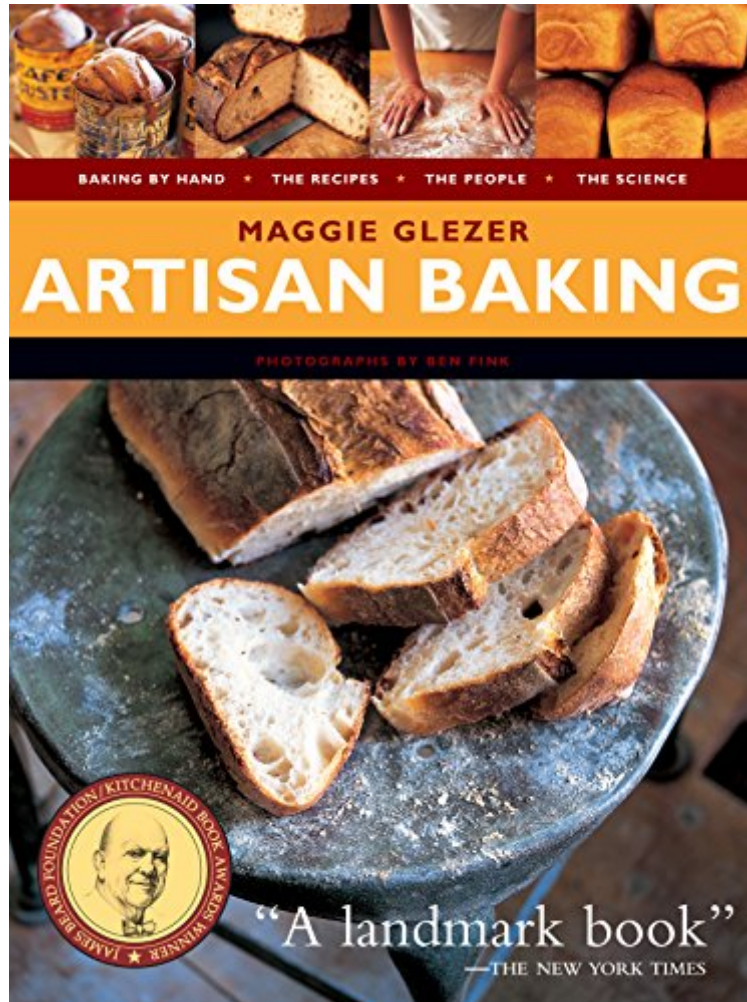


(Ebook pdf) Artisan Baking

Artisan Baking

Maggie Glezer

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Maggie Glezer : Artisan Baking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Artisan Baking:

0 of 0 people found the following review helpful. Wrong edition of book received By JUDY ABRAMOWITZ This is a wonderful book for artisan baking. Even if you have baking for many years and are an excellent baker, this book has many gems of knowledge. I had used the 2000 edition.. I wanted to purchase a newer edition from 2005. The book arrived in a timely manner, perfect condition, yet the book was not the 2005 edition. The ciabatta recipe by Craig Ponsford yields ciabatta bread with a "crispy crust" and wholesome bread with interior of the loaf full air spaces of typical of a well made artisan bread. Please note that the prep time is short but the fermentation time is 24 hours. With attention to detail, all the recipes from this James Beard award winner book came out perfect. 4 of 4 people found the following review helpful. For Both Beginners and Experienced Bakers By Peter Just I'll add my voice to the many

positive reviews of this book. Glezer's writing is clear very well organized. I found the book especially strong on technique, making it suitable for those just embarking on artisanal baking as well as experienced bakers. Her descriptions of those who have taken artisan baking out of their kitchens and into small- and large-scale bakeries gives a fascinating insight into one of those culinary areas, like brewing and cheese-making, where Americans are catching up to and even surpassing the best European artisans. For me the improvement in my ciabatta alone was worth the purchase price. 0 of 0 people found the following review helpful. Best Bread Book By Kindle Customer I have baked my way through the book and everything turned out nicely. I was surprised at how easily, with a home kitchen and little experience one can bake breads better than from any bakery in this country. My husband always tells me that my breads are the best he ever ate, outside of Paris. I highly recommend this book to serious bread lovers. Most recipes take time, but it is worth it. Bread is about flavor, not about baking it in record time. This book is about enjoying the process and the results of baking bread. I also liked Julia's bread recipes Baking with Julia Savor the Joys of Baking with America's Best Bakers

It's a crunch and aroma you can savor in your mind before you even take a bite: that perfect crust and that perfect crumb you can get only in bread baked with craft and care. Artisan Baking puts that bread within reach of every home baker; even the beginner now deftly will be able to turn out sourdoughs, pizzas, corn breads, and baguettes that are truly out of this world. Step-by-step instructions explain the best professional methods, and mail-order sources for ingredients and equipment simplify the baking experience. This is a book to bake from, to learn from, to read from for the sheer pleasure of encountering the generosity of spirit of the country's finest bakers as they share their abundant expertise. First published five years ago to glowing praise and awards, Artisan Baking is "a rare combination of clear writing, meticulous recipes, and abundant expertise" (Fine Cooking) and the cookbook that "those who live for and on bread have been waiting for" (The New York Times). It was picked by the editor of Cookbook Digest as the one book she would choose if she could have only one bread-baking book in her life. Reprinted twice in hardcover, Artisan Baking is now, at last, in an affordable paperback format with a new, easier-to-handle trim size.

"A landmark book. Those of us who live for and on bread have been waiting for Maggie Glezer's Artisan Baking" —The New York Times