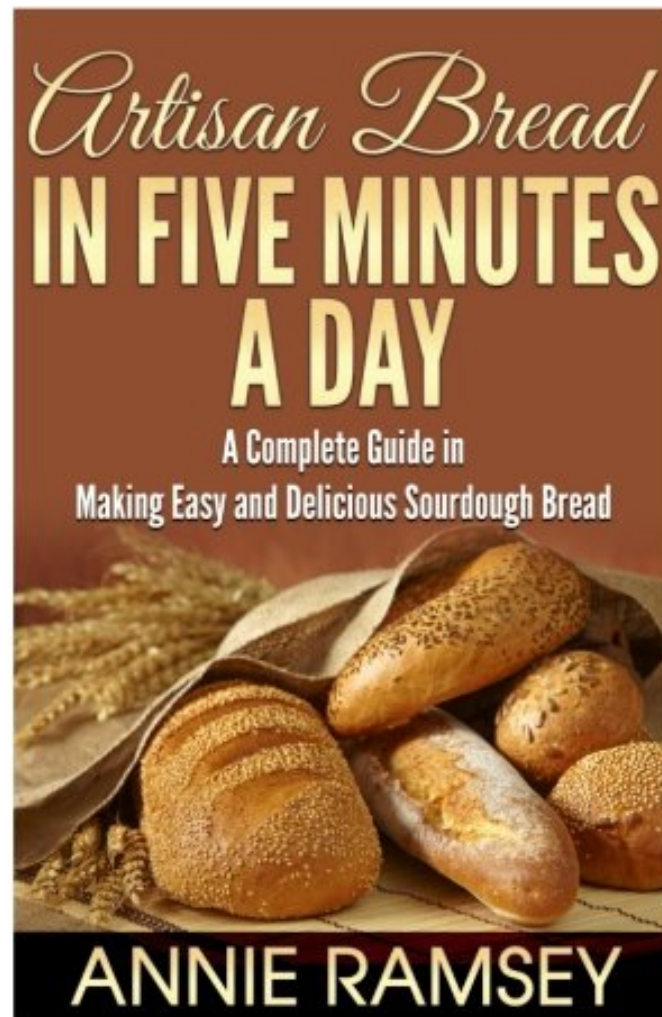


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## **Artisan Bread in Five Minutes a Day: A Complete Guide in Making Easy and Delicious Sourdough Bread (Artisan Bread Recipes, No Knead Artisan Bread)**

*Annie Ramsey*

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**Annie Ramsey : Artisan Bread in Five Minutes a Day: A Complete Guide in Making Easy and Delicious Sourdough Bread (Artisan Bread Recipes, No Knead Artisan Bread)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Artisan Bread in Five Minutes a Day: A Complete Guide in

## Making Easy and Delicious Sourdough Bread (Artisan Bread Recipes, No Knead Artisan Bread):

4 of 4 people found the following review helpful. You can't make bread in five minutes a day can you? YES YOU CAN AND IT IS FANTASTIC!!!By Jew4JesusWhen I first went through this book I thought to myself that "This will never work". You can't make bread in 5 minutes a day. Surprise, Surprise you can. A friend and I decided to make one recipe together and then we would split the dough, (I didn't have room for all the dough you make in just one recipe), and we both had enough bread dough for the whole month. The bread is fantastic and if you make several different dough's you can make bread for 3 meals a day. I plan to make several and package them up in nice jars and give them as gifts with the directions typed up for the people to make their own bread. I know they will love it.3 of 3 people found the following review helpful. Never thought this would work....but it is real...no gimmick....just preheat the oven....By B. Chidichimonenever thought this would work.....making bulk batch of bread with no kneading....but it works and it's great. superb bread like you buy in a artisan bakery any time you want...with little to no work, other than preheating the oven.... I make baguettes with this and use them for bruschetta every day for after work happy hour.... Highly recommended... Only down side, the bucket takes up a large space in my fridge every day...and I've increased my bread consumption in a time when we want to eat less carbs....but hey....bread has been with us for ions....and now I have crusty real bread any time without hitting the bakery or spending 3 or more dollars a day.3 of 3 people found the following review helpful. Great bookBy rebeccaGreat bookEnjoyed learning more about the ease of making yeast breads that use to make no sense before this find

Sourdough bread (also known as artisan bread) is made by a long fermentation process of dough that uses naturally occurring or "wild" yeasts and Lactobacilli. Recent studies have shown that sourdough fermentation can also encourage digestive healing in people with Celiac disease when eaten as part of a Gluten-Free diet. For several years researchers have been experimenting with sourdough as a way to make bread made with wheat safe for people with Celiac disease. To make Sourdough goods baked with wheat flour safe for Celiac's, Candida Sufferers and anyone following a Gluten-Free diet, all of the flour used in a recipe must ferment with the Sourdough Starter for at least 7 hours. It is this process that "kills" or renders the gluten harmless. Most store-bought "Sourdough" breads are not baked using this method nor a traditional starter and thus, despite being "Sourdough", are not safely gluten-free. Artisan bread uses shorter proofing times (it's ready to bake in 2-1/2 hours) and was designed to be baked in both the Dutch oven and traditional bake ware (bread pan, etc.) It's more versatile. It well suited for those who want to make no-knead bread, but they don't want to wait 8 to 24 hours. Those who want bread machine bread, but they don't want to buy and store a bread machine. It's for those of you who want a fast reliable way to make fresh from the oven bread without the hustle of kneading, expensive machines, or requiring a Dutch oven. It is indeed a very easy way to make a bread without any expertise needed. This book will enhance your knowledge and skills to create a wonderful and delicious artisan bread of your own.