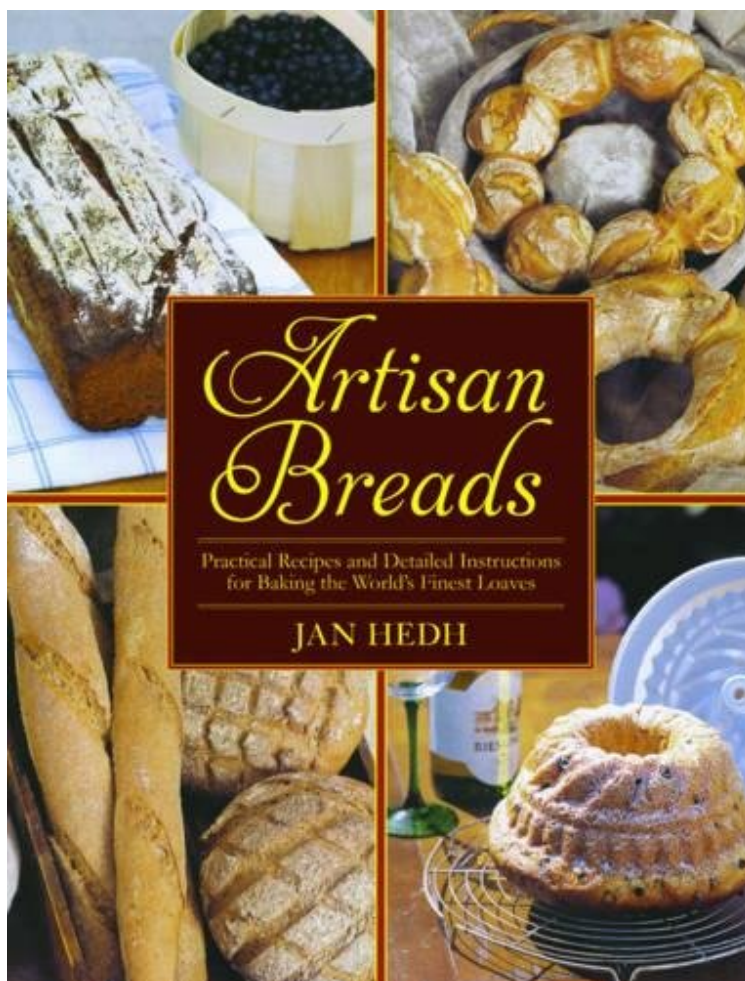


(Download pdf) Artisan Breads: Practical Recipes and Detailed Instructions for Baking the World's Finest Loaves

## Artisan Breads: Practical Recipes and Detailed Instructions for Baking the World's Finest Loaves

Jan Hedh

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**Jan Hedh : Artisan Breads: Practical Recipes and Detailed Instructions for Baking the World's Finest Loaves** before purchasing it in order to gage whether or not it would be worth my time, and all praised Artisan Breads: Practical Recipes and Detailed Instructions for Baking the World's Finest Loaves:

1 of 1 people found the following review helpful. This book is full of pretty pictures and recipes that don't workBy LsquaredThis book is full of pretty pictures and recipes that don't work. Generally the recipes don't call for enough liquid. I'll admit, I generally prefer high hydration no-knead breads. The mixes in this book are too dry. They can work if you add lots more liquid. I wouldn't do a single recipe here without some adjustments. The book does serve as some inspiration for shapes.0 of 0 people found the following review helpful. Three StarsBy nhop bgfrGreat resource.0 of 0

people found the following review helpful. Weird bread recipes that require advanced planning don't work  
By A.S. Although filled with absolutely lovely pictures of artisan breads, there is no way this book was originally written in English. It seems like it was poorly translated by someone who knows nothing about baking, thus creating complicated, poorly written recipes that don't work. Also, I found that the page number referenced to illustrate a specific technique was incorrect. I decided to give one of the recipes a try today. I should have trusted my instincts and used a different resource because right now I have a useless lump of stiff, un-breadlike dough sitting on my counter. Overall, there's just not enough liquid to dry ratio to make a workable dough in any of the recipes, plus with the starters needed for each recipe, you would really need to plan days in advance. Specialized flours and other out of the way ingredients populate a majority of the recipes in this book, so even if they were written correctly, it's unlikely you'd have everything you need already in your pantry. It might be a helpful resource if you're interested in trying various shaping techniques, but frankly, you'd still be better off checking out youtube for that.

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 recipes for all occasions—from daily loaves for sandwiches to delectable sweet breads for special occasions. This cookbook 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.

About the Author Master baker Jan Hedh is known throughout Sweden as a beloved baker and confectioner and is internationally recognized within the food industry. Hedh works as a partner in the artisan bakery Peter's Yard.