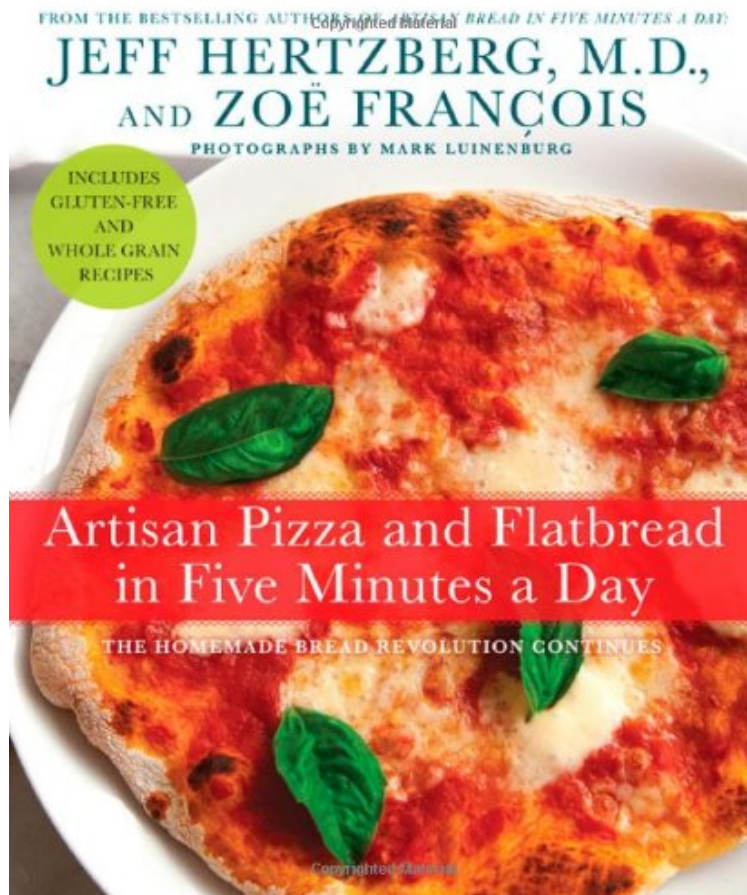


(Free download) Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues

Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues

Jeff Hertzberg M.D., Zoë François
audiobook | *ebooks | Download PDF | ePub | DOC



#139709 in Books Jeff Hertzberg MD 2011-10-25 2011-10-25Original language:EnglishPDF # 1 9.40 x 31.88 x 7.751, 1.95 #File Name: 0312649940320 pagesArtisan Pizza and Flatbread in Five Minutes a Day | File size: 73.Mb

Jeff Hertzberg M.D., Zoë François : Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues before purchasing it in order to gage whether or not it would be worth my time, and all praised Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues:

5 of 5 people found the following review helpful. GOOD BYE PIZZA CHAINS_ MY PIZZA IS THE BEST!By Michael Lesa YoungBest pizza I have ever eaten! Period! The dough recipe is a no brainier and is just as easy as the book says it is. We control our ingredients so I know no GMO and I control my food source. We keep 2 dough containers full one for pizza and the other for bread see their bread book! Once you have your dough made up come in from work or yoga start to finish is no more than 30 minutes to eat the best wholesome pizza. We will have the kids and grandkids over on a weekend and have a pizza party they get to build their own pizzas their own ingredients a

good family time. Get two pizza stones and two pizza peels and go to town. 2 of 2 people found the following review helpful. This book is great! Lots of fun new recipes to try. By LINDA This book is great! Lots of fun new recipes to try! The five minutes a day bread and pizza dough really has changed my life! Makes it soooooo easy and it's really delish! 2 of 2 people found the following review helpful. Tooled For The Home Baker, Whose Hands Are His/Her Finest Tools. By Mark D. Loveland A heritage tour, ... a masterful tool, ... and an exciting syllabus for the dedicated home bread baker with a particular love of pizza and its ancestor focaccia A wonderful work of dedicated research with Zoe's and Jeff's love of the matter shining through on every page Buon appetito (!)

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 tarts 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 active 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!

Praise for "Healthy Bread in Five Minutes a Day" ..". Zoe Francois and Jeff Hertzberg have amazingly demystified the arcane and delightful world of artisan bread. Now, on the heels of time sensitivity (Hello... 5 minutes Really? Yes!), comes a baking book for the health-conscious, and it couldn't be more timely. Bottom line, I would crawl across a desert of broken glass to hop into their loaf pan..." --Andrew Zimmern, Travel Channel host, food writer and radio personality ..". it's a vast improvement over the laborious process of making artisan breads using classic methods... in their new book, Hertzberg and Francois have gone one step further... baking breads that use less sugar, healthy grains, fruits and vegetables, and are friendly to those with allergies or food sensitivities..." --Associated Press ..". you can make high-quality homemade bread. There's no need to knead or be held hostage by the clock waiting for the dough to rise... under their five-minutes-a-day method. Praise for "Artisan Bread in Five Minutes a Day" and "Healthy Bread in Five Minutes a Day" "Soon the bread will be making itself... The crusty, full-flavored loaf that results may be the world's easiest yeast bread." --The New York Times "If man cannot live by bread alone, it may be because Jeff Hertzberg and Zoe Francois didn't publish their book sooner... [They've] developed a method that makes any home into a mini artisan bake shop... Hertzberg and Francois' practical, common-sense method... is, quite simply, genius." --Robin Mathers Jenkins, Chicago Tribune. "... even people who've spent their lives avoiding the kitchen can whip up a loaf of bread in five minutes..." --The Today Show. "... a book that has eliminated that marathon of prep and angst... the aroma's wonderful, and there's a slightly sour tang... ooh, that's dynamite! This is fabulous..." --Lynne Rossetto Kasper, on The Splendid Table radio show, 12/15/2007. "... whenever we need bread, I just dip into the container, pull out some dough, let it rest a bit and then bake a loaf, rolls, or pizza. This method is amazingly simple--and creates authentic European-style fresh bread... The cost? about 40 cents for a one-pound loaf!" --Woman's Day Magazine Praise for "Artisan Bread in Five Minutes a Day" and "Healthy Bread in Five Minutes a Day" About the Author The authors met in their children's music class in 2003 and wrote the best-selling *Artisan Bread in Five Minutes a Day*, and *Healthy Bread in Five Minutes a Day*. Jeff Hertzberg, M.D. grew up eating New York pizza and spent years trying to figure out how to make dough that was convenient enough to use for daily pizza, flatbreads, and loaves. But really, he just wanted to learn to throw pizza dough high into the air. He lives in Minneapolis with his wife and two daughters. Zoë François is a pastry chef trained at the Culinary Institute of America, but she is a pizzaiola at heart. While writing *Artisan Pizza and Flatbread in Five Minutes a Day* she traveled far and wide to eat every pizza and flatbread she could find. In addition to tossing pizzas she creates desserts on her pastry blog zoebakes.com. She lives in Minneapolis with her husband and two sons. The authors answer questions on pizza, flatbread, and all things bread at PizzaIn5.com. Excerpt. © Reprinted by permission. All rights reserved. *Artisan Pizza and Flatbread in Five Minutes a Day*