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Baking Artisan Bread: 10 Expert Formulas for Baking Better Bread at Home Includes Baguettes, Focaccia, Brioches, Croissants, Challah, and More! (Paperback) - Common

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6 of 6 people found the following review helpful. The book may be good, but on the kindle it absolutely sucksBy Donn ClarkThe book may be good, but on the kindle it absolutely sucks. It doesn't come with the dvd, the pictures cannot be expanded so you can see it in detail, and the tables are written so small that my old eyes can't hope to read them (and some of that is the recipes.5 of 5 people found the following review helpful. Holla Holla Challah ChallahBy A. KoOkay, so if you have not guessed by now, the only recipe I have done in this book is the challah recipe. Like most of the recipes in this book, there are errors. I found the errata online and printed them out. Using the errata fixes the challah recipe and makes it great. It's easy to make (when you cheat using a bread machine to mix the dough and generate the right rising temperature), only takes maybe 1 hour of hands on work, 5 hours of waiting total, etc. The book actually tells you that this is the fastest bread to make. Other recipes in the book can actually take days. Days!

That is why I have only done the challah recipe. But, this challah recipe is the best one I have used so far. It actually WORKS. Consistency - great. Appearance - great (i use a six strand braid. look on utube to find out how to do this). Taste - great. Happy family eating bread - great. One time I was too lazy and busy to make the bread so I bought it at the market like I used to. Store bought bread now tastes nasty to me. It was spongy and had no flavor. I can no longer buy challah bread since my taste buds have become more refined and appreciative. I must warn, I think that buying the ingredients for the loaf costs more than buying the bread in the store. But, the taste and quality of the ingredients (organic eggs, filtered water, yadda yadda) plus the smell of your home while the bread is baking can all make up for this. Just a point I thought I would mention. In summary: good:- recipe after errata have been distilled- cd helps understand what it means to roll the dough into rounds- taste of bread is wonderful- you know what is in your bread- better ingredients = can eat more and might not make you as fat as store bread- family loves it- kitchen smells great bad:- go find the errata online and print it out to include with your book- ingredients may cost you more than buying store-bought loaf. might depend on if you use organic ingredients- might want to invest in a bread machine to do the kneading and rising for you. i put bad since this adds an additional cost and space taken up in your kitchen

3 of 3 people found the following review helpful. If you're more baker than proofreader...By P. Willson...you'll like this book. I have been trying to master Ciabatta for six months, using a number of different recipes, with -- shall we just say -- very mixed results. The King Arthur recipe is really bad, btw, though I do like their 200th Anniversary cookbook for pastries. An online bastardization of Mr. Hitz's ciabatta recipe was pretty good, but not quite right -- too dense. My first batch of ciabatta following the recipe in this book is almost perfect! The photos are clear, the instructions well-laid-out, and the rationale and explanations for ingredients and procedures are helpful and logical. Steps that seemed excessive in other recipes now make sense, and procedures that were tricky to pull off are now manageable. (And I haven't even looked at the DVD yet.) I would have appreciated more detail in the introductory chapters -- for example the recipes call for bread flour, but he mentions rather casually that for artisan bread, 11.3 - 11.7 percent protein is best. Well, KAF bread flour is 12.7%, whereas their all-purpose is 11.7% -- so when I realized the problem halfway-through measuring, I went with some of each and then added a bit of very low-protein Italian flour. A discussion of substitutions or adjustments would be helpful -- what happens if you only have higher-protein flour? There are indeed problems with incorrect page references -- how to pleat a couche was not where it's supposed to be, which was a bit frustrating, but I figured it out based on some pictures -- heck, my couche was improvised to begin with. So -- the book loses one star for poor proofing (ha!!). It would be wonderful if Mr. Hitz could publish a book on pumpernickel and rye breads -- that's the next challenge, although I have always wanted to make fresh croissants...And now I am going to have some warm ciabatta and good olive oil.

Maine at Valley Forge: Proceedings at the Unveiling of the Main Marker October 17, 1907 (1908)