

Baking Artisan Bread: 10 Expert Formulas for Baking Better Bread at Home

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Ciril Hitz : Baking Artisan Bread: 10 Expert Formulas for Baking Better Bread at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Artisan Bread: 10 Expert Formulas for Baking Better Bread at Home:

While "bread" once implied a simple, sliced white loaf from the supermarket, consumers have begun to consider the product in a more sophisticated light. Bread enthusiasts are more aware of the diverse array of high-quality breads than ever before and are seeking out handmade artisan products at local farmers' markets, organic grocery stores, specialty shops??even the Internet. Baking Artisan Bread will show that finding these specialty breads is as easy as looking in your own kitchen! Baking Artisan Bread provides a simplified, formula-based approach to baking bread at home,

making the mixing, the rising, and the baking itself more approachable and less intimidating. With step-by-step full-color process shots and clear directions, chef Cyril Hitz will show you how with just 10 formulas you can create more than 40 different products?"how's that for streamlined?