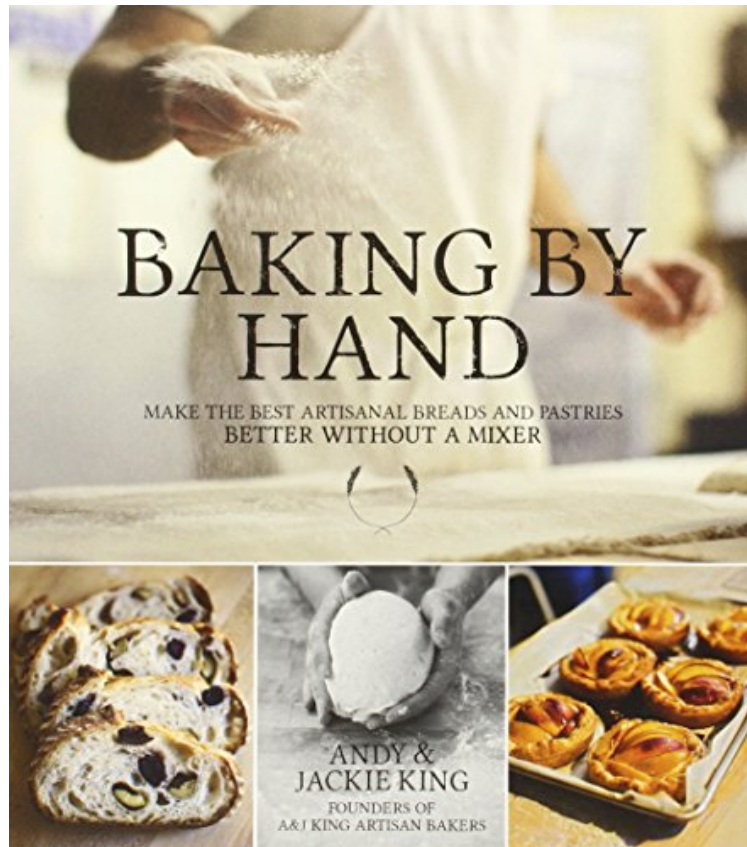


Baking By Hand: Make the Best Artisanal Breads and Pastries Better Without a Mixer

Andy King, Jackie King
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Andy King, Jackie King : Baking By Hand: Make the Best Artisanal Breads and Pastries Better Without a Mixer before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking By Hand: Make the Best Artisanal Breads and Pastries Better Without a Mixer:

2 of 2 people found the following review helpful. Excellent book for the beginner/moderate baker. By secretzwI would describe myself as being a moderately experienced baker. However, I could never quite achieve the perfect loaf. I have tried about a half a dozen times to bake different types of loaves, but all failures. This book enabled me to bake not only a success, but bake what I consider to be the perfect loaf. If read from the beginning, it gives you a solid foundation for what you should be looking for throughout any of the recipes to be sure that you're on the right track. It goes through different niche products, why you may need them or not need them, what could be substituted for them, etc. It's not trying to sell you on anything. The book is written as a friend giving you the "low-down" on bread-making. There are some instances where tighter reviewing/editing would have done the book some good: some things are slightly not clear, pages direct to pages that may or not be helpful or have all the information you're expecting, etc. But the information is there. And more importantly, if read through (the beginning/intro at least), you gain knowledge

so that things can be deduced. All in all, my first successful loaf was achieved with this book. I could not have hoped for a better read, or educational instructions. Thank you so much for this book. 0 of 0 people found the following review helpful. Not All about Bread By Abby_Wabby This book is not all about Bread...it's more about pastry but it's detailed and good info. 2 of 2 people found the following review helpful. Very, very good. By Leonardo da Vinci If you are passionate about bread making this book will offer invaluable information and well tested recipes.

Make the Best Bread at Home with Just Your Hands Nothing beats the intoxicating smell of freshly baked bread. But what if you could create those beautiful artisan loaves in the most traditional way possible: with just your own two hands? Baking by Hand shows you how to do just that. Keep your mixer in the closet as Andy and Jackie King teach you long-forgotten methods that are the hallmarks of their exceptional bakery. They'll take you through all of the steps of making amazing bread, from developing your own sourdough culture, to mixing by hand, traditional shaping techniques and straight on to the final bake. Most importantly, you'll learn the Four-Fold technique—the key to making the kind of bread at home that will simply be top tier in any setting. In this book, Andy and Jackie feature their stand out bakery recipes, including favorites such as their North Shore Sourdough, a perfectly crusted and open-crumbed Ciabatta, and their earthy, healthy and wonderful Multigrain loaf. And that's only half the story. The Kings also offer up techniques and recipes for their much-loved pastries like Concord Grape Pies and Rhubarb-Ginger Tarts, combining seasonality, locality and a passion for fresh ingredients. And they're all ready for you to make—without a mixer. AJ King Artisan Bakers is located in Salem, Massachusetts, and was named one of America's 50 Best Bakeries by The Daily Meal.

“What we need are bakeries like [AJ King] in every town and village.” JEFFREY HAMELMAN, director of the King Arthur Bakery, bestselling author of Bread, which won the Julia Child Award, recipient of the Bread Bakers Guild of America's Golden Baguette Award and past coach and member of the gold-medal winning Baking Team USA “Andy and Jackie make absolutely the only bread I would put in front of my guests. [They] truly are masters of their craft.” TONY BETTENCOURT, chef of Sixty2 on Wharf (Salem, MA), and featured on Bravo TV's “Rocco's Dinner Party” “I haven't seen baking like this since I worked in France.” JAMES MARTIN, author, celebrity chef and host of the Good Food Channel's “United Cakes of America” “Andy and Jackie King have built a hugely successful business because of the quality of their bread, pastries and desserts. Our customers rave about them.” AMELIA NICO MONDAY, The Market Restaurant (Annisquam, MA), featured in Food Wine magazine “Set foot inside a great restaurant and the feeling is usually admiration, even awe. Enter a great bakery like AJ King, and it's more like giddiness...did we say giddiness? We meant love.” BOSTON MAGAZINE, Best of Boston Award “Cooks will find Baking By Hand an invaluable addition to their cookbook collection.” NINA SIMONDS, author of Spices of Life and food journalist “About the Author Andy and Jackie King are professionally-trained bakers who started AJ King Artisan Bakers bakery in Salem in 2006. They both attended the New England Culinary Institute where they met. Andy worked at the James Beard Award Winning restaurant Arrows and then both Andy and Jackie worked at Maine's premiere artisan bakery, Standard Baking Co. before starting their own bakery closer to home.