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Bread Alone: Bold Fresh Loaves from Your Own Hands

Daniel Leader, Judith Blahnik
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#306613 in Books William Morrow and Company Inc. 1993-11-19 1993-11-19 Original
language:English PDF # 1 10.00 x 1.13 x 8.00l, 2.17 #File Name: 0688092616336 pages | File size: 69.Mb

Daniel Leader, Judith Blahnik : Bread Alone: Bold Fresh Loaves from Your Own Hands before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bread Alone: Bold Fresh Loaves from Your Own Hands:

0 of 0 people found the following review helpful. A great book for baking By Oldman1A great book for baking. This is a 2nd copy that I purchased and will give as a gift. This book is what 'hooked' me on baking rustic bread 20 years ago following retirement.. I have visited the Catskill home of BREAD ALONE (Bakery) on more than one occasion over the years. Baking bread is a hobby for me and my efforts have been guided over the years by Daniel Leader's book BREAD ALONE. The stories of his visits to bakeries all over the world, the design of ancient ovens as told in the book has always held my attention and I periodically pick up the book and read it again. Well, scared, foot-noted, dog-eared, and worn it still serves me. A wonderful learning tool and one that highly recommend. 3 of 3 people found the following review helpful. My favorite book since the 1990's.... By T. Worthing Most interesting book on bread I've ever read, especially the parts about European bouchers and wild yeast. I borrowed this book in the 1990's and made

some excellent loaves of Pain Au Levain. Forward to 2016, finally bought this book and am re-reading it now. Still love this book and Daniel Leader's guidance in making excellent loaves of authentic breads made with spring water, homemade starter (not packaged yeast) and organic flours. 2 of 2 people found the following review helpful. ... in an attempt to learn how to bake breads like the ones featured in this book. By Marvin I bought my first copy of this book back in the mid-1990's in an attempt to learn how to bake breads like the ones featured in this book. It became a part of my life and every week I would remove my chefs from the frig and bake bread all weekend. I then had to move and the book was packed away for years with many of my belongings. A few years back, a close friend of mine told me she had bought a sourdough started in San Francisco and wanted to bake me a loaf from it. I bought her a used copy of Bread Alone (it turned out to be a signed copy). I have not heard from her in a long time and I still haven't received the promised bread from her. Now I'm resettled in a new home with a new wife and she has all this bread flour stored away in the freezer. I bought another used copy of Bread Alone (lost my first copy, years ago) and yesterday I baked my first bread in almost 20 years. It was as wonderful as before and I am grateful to Mr. Leader of sharing his talent and skill with the world. This is a wonderful book and all those concerned with editing errors - get over it as it is about baking and not publishing.

"Good bread is hard to find and easy to make," says Dan Leader as he draws you into the ancient world of traditional bread baking. Unlike any other bread book, Bread Alone will provide you with a comprehensive guide to creating the country-style breads that have consistently captured the imagination and the taste buds of the world. In a richly told tale, Leader chronicles his crossings of America and Europe to locate the most vital ingredients at the source, to learn from the methods of the world's great bakers, and to perfect their traditional techniques. His recipes are ones that have been used for centuries: large sourdough ryes, rich and dark raisin pumpernickel loaves, real French pain au levain, big round wheats with walnuts, crusty baguettes, high and airy breads, and more. Made from organic, stone-ground grains, these breads are slow-leavened, hand-shaped, and baked to perfection on heated baking tiles. As you read through the recipes, you can almost smell the ancient aroma of baking bread. And as you begin to bake, you will learn the importance of the primary ingredient in great bread: your own observations. These are some of the breads and techniques you will master: In the chapter "Becoming Bread," you will learn to identify and shop for the highest quality flour available. And you will seek it out because you'll taste the difference. Making a poolish will become second nature to you as you master the Learning Recipe: Classic Country-Style Hearth Loaf and its delicious variations. Whatever your schedule, there is a bread for you. In the chapter "Straight-Dough Breads: Traditional Breads for a Modern Life-Style," you are shown how to start and finish a recipe in five hours, or morning-to-night, or night-to-night. You will bake sourdough bread in its many forms. By gently introducing the concept of sourdough, how it is made, how it is maintained, and how to get the best flavor from it, Leader demystifies it and makes it accessible to you. Discover the wonders of rye bread: From the dense and chewy Finnish Sour Rye to the fragrant Danish Light Rye, everyone's tastes are served. The mystery of pain au levain, French for "bread from a sourdough or wild yeast," unfolds into an understandable, user-friendly process. From My Personal Favorite Pain au Levain, a typical large Parisian loaf, to Pain au Levain with Pecans and Dried Cherries, the "Family of Traditional Pain au Levain" includes some of the best loaves baked around the world. A perfect baguette is a beautiful thing. From shaping to scoring, you will learn how to make the authentic French baguette at home. The purpose of an organic certifier, find out how and why one farmer becomes dedicated to his role as land steward. Brioche, Chocolate-Apricot Kugelhopf, Panettone, and Semolina Sesame Rolls are a few recipes you will find in "A Family of Breads Inspired by Traditional French and Italian Breads." Finally, when a quick bread is all you have time to bake, you will find recipes for such delights as Vanilla Bean Butter Loaf; Dried Pear, Port, and Poppy Seed Loaf; and Provolone Sage Corn Loaf. Bread Alone is the bread book that cooks and bakers have been waiting for. From the wheat fields of the Midwest to the hot and steamy boulangeries of Paris, you will travel the long and delicious road to flawless bread baking. You will emerge a better baker and with a deeper understanding of what it takes to make perfect loaves. Bakers entertain you with stories of their love of baking (even in the most adverse situations). Bread Alone is the bible of bread books and a must-have for bread lovers everywhere.

From Library Journal Here is a wonderful collection of delicious recipes and bread lore. Leader, a former New York City restaurant chef, runs Bread Alone, a popular Woodstock, New York, bakery well known for its breads baked in wood-fired brick ovens. Blahnik is a food writer and editor. Leader is an example of the dedicated artisans described in Joe Ortiz's excellent *The Village Baker* (LJ 12/92); as he became increasingly fascinated with bread-making, he traveled to Europe and throughout the United States to uncover the secrets of the craft. The results are his traditional and "tradition-based" breads such as Country-Style Loaf with Herbs and Onion, Sourdough Rye, and Pain au Levain with Olives and Rosemary. The recipes are extremely detailed, and the accounts of Leader's adventures in the world of bread bakers are both readable and fun. Highly recommended. Copyright 1993 Reed Business Information, Inc. About the Author Daniel Leader is the owner and baker of the Bread Alone Bakery in New York's Catskill Mountains. Dan's food career began when, nine months short of his undergraduate philosophy degree from the University of Wisconsin,

he realized his need to work with his hands as well as his mind. He enrolled at the Culinary Institute of America in Hyde Park, New York, graduated at the top of his class, and, worked as a chef for some of New York City's hottest restaurants, La Grenouille and the Water Club. Then, after eight years of cooking food "too fancy to eat," he became obsessed with the idea of creating something wholesome, timeless, and beautiful. Great bread and Bread Alone were born. Dan lives in Boiceville, New York, with his wife, Sharon, and four children, Liv, Nels, Octavia, and Noah.