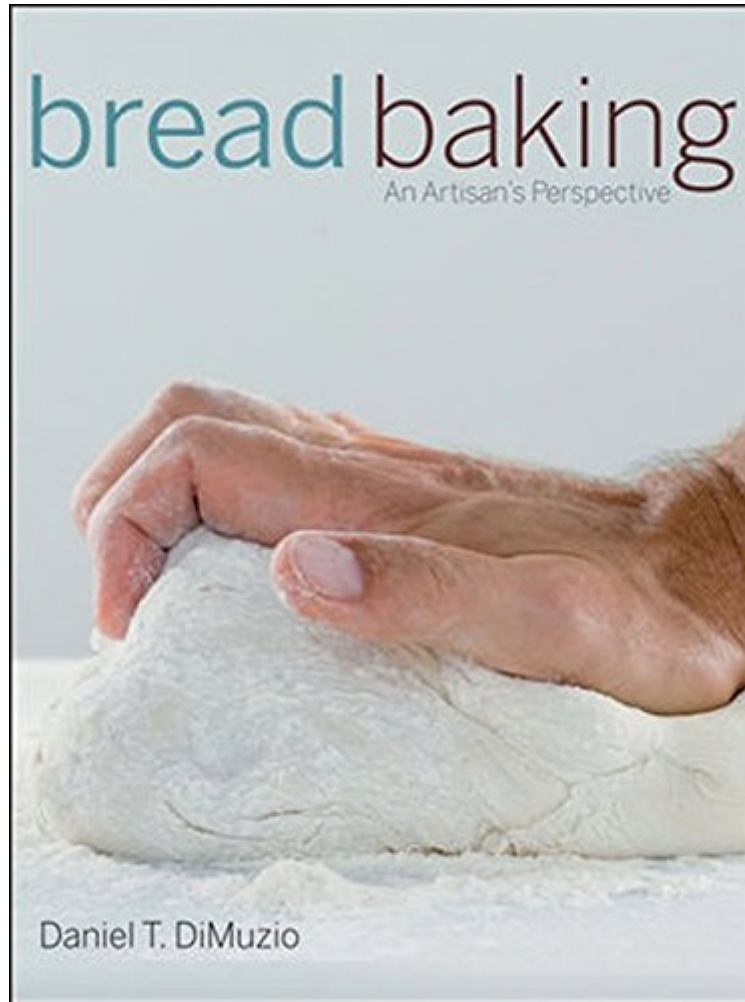


Bread Baking: An Artisan's Perspective

Daniel T. DiMuzio

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Daniel T. DiMuzio : Bread Baking: An Artisan's Perspective before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread Baking: An Artisan's Perspective:

0 of 0 people found the following review helpful. Learn to not only bake bread but also how to create your own bread formulasBy Tyler LewisI was assigned this textbook for Breads class and was impressed with the information and layout of the text.First of all, baking (and especially bread baking) is a science. This book does a good job of explaining the ins and outs of bread baking so that the reader will gain not only the knowledge of how, but also what, when, and why. Each chapter offers a different aspect of the bread baking process and discusses in depth the processes happening during this step and the science behind it. Likewise, there is an experiment/lab at the end of each chapter that emphasizes what was learned. This is beneficial because bread baking is less about the specific recipe and more about the ingredients and the steps. Most other culinary textbooks offer a recipe and expect you to follow it - this book

asks you to create the same recipe but alter one step showing you the possible outcomes and the reasons behind them. This book focuses on teaching the reader all of the necessary steps so that they can create their own bread formulas and recipes. Likewise, there is also a chapter on decorative dough pieces and also an appendix of bread formulas. As for the book itself, it's light and not too thick, however the pages are very thin and somewhat flimsy. There are only a couple of color inserts consisting of a few pages each which is frustrating as it's difficult to tell the optimal color looking at black and white pictures. All in all, this is a great book for someone interested in learning not only how to bake great bread, but also every step of the process from choosing ingredients to storage. 5 of 5 people found the following review helpful. A book for professional bakers the serious home baker will love By David J. Griffiths This is the first, recently published, bread book I've purchased. primarily due to author Dan DiMuzio's interview on The Fresh Loaf website, and his continued contributions answering questions and giving advice therein. Written like a textbook, (including worthwhile student exercises) serious home bakers should find this book instructive in both basic, and advanced topics, e.g. Baker's Math. It contains formulae for most or all of the most popular artisan breads many home bakers are making. A very minor caution: a few of the formulae have numerical errors. The author has solicited user's input re found errors, but the publisher has yet to publish/post an errata list. I purchased a few more bread-books since buying this one, but it remains one of the top two I turn to for guidance, information, and, of course, baking good flavored breads. 3 of 3 people found the following review helpful. Everything that was missed in my professional pastry book By Jennifer Miller This book is loaded with detailed information that is normally just skimmed over in my other text books. I am currently working my way through chapter six and it has already improved my bread baking skills. My only negative feed back would be that they discuss some breads in the book that they do not include the recipe for. I have recipes for those in another book, but other people may not have all the books that I do.

A guide to making artisan breads practically and profitably, *Bread Baking: An Artisan's Perspective* includes step-by-step instructions on mixing, fermentation, shaping, proofing and retarding, and baking. Written for both experienced and novice bakers, *Bread Baking* contains more than 150 helpful photos and drawings that illustrate techniques and showcase beautiful artisan bread products. Covering the business of bread-making, this book features practical advice from successful artisan bakers as well as forty plus tested artisan bread formulas, including ciabatta, pain au levain, bagels, honey whole wheat, croissants, and many more. Artisan bread baker and teacher Dan DiMuzio provides invaluable information on troubleshooting, ingredients, laminated dough, and creating dough formulas. Professional bakers and baking and pastry students will benefit from this practical resource to artisan breads.

"Bread Baking is a professional book that really keeps in mind the teaching of young students a skilled craft and sharing knowledge to make them successful."--Vincent Donatelli, Asheville-Buncombe Technical College "This text is the first to offer a comprehensive resource on the art and science of Artisan Bread Baking. With the growing popularity of artisan breads, this book will help prepare the next generation of chefs to continue the long tradition of fine bread baking."--James Usilton, Atlantic Cape Community College From the Back Cover how to make artisan bread properly and profitably While artisan bread in America was once limited to a few small urban bakeries, today artisan bread is available at the local supermarket. Wherever it's found, however, excellent flavor and texture are still the hallmarks of any true "artisan" bread product, and these qualities cannot be faked. They require craftspeople skilled in the art and science of bread baking. Written for both experienced and novice bakers, *Bread Baking: An Artisan's Perspective* offers a complete guide to making artisan breads practically and profitably. Its clear style and straight-forward organization give readers start-to-finish coverage of steps in the bread-baking process, along with explanations of essential techniques, scientific and historical background, and other useful information. This resource also features: More than forty formulas, including ciabatta, pain au levain, bagels, honey whole wheat, croissants, and many more More than 150 helpful photos and drawings that illustrate techniques and showcase beautiful artisan bread products Artisan profiles that offer insights and tips for success in the artisan bread business Extensive coverage of the basics of ingredient selection, mixing methods, fermentation, shaping, and baking In-depth coverage of flour milling, wheat composition, and baker's math *Bread Baking: An Artisan's Perspective* also offers many helpful resources for students. "Learning Outcomes" lay out a road map of each chapter; sidebars highlight important information; bread baking formulas provide the flexibility to bake various batch sizes; and lab exercises, experiments, key terms, review questions, and discussion topics are included for each chapter. Aspiring bakers, as well as professionals wanting to further hone their craft, will find *Bread Baking: An Artisan's Perspective* an essential resource for their pursuit of artisanship in bread baking. About the Author Daniel T. DiMuzio is formerly a baker and a bakery consultant, and is currently Chef Instructor at Culinary Institute of Virginia College. DiMuzio teaches a number of courses in the Baking and Pastry curriculum, including Artisan Bread, Essentials of Bread Baking, Introductory Pastry Skills, and Baking Science. He is a member of the Bread Baker's Guild of America, and has studied with such bread baking luminaries as Michel Suas, Didier Rosada, Jeffrey Hamelman, and Lionel Vatinet.