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Bread Baking with Herbs: Breads, Muffins, Focaccia, and More (The Country Baker)

Mimi Luebberrmann

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Mimi Luebberrmann : Bread Baking with Herbs: Breads, Muffins, Focaccia, and More (The Country Baker)

before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bread Baking with Herbs: Breads, Muffins, Focaccia, and More (The Country Baker):

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Bread Baking with Herbs is an invitation to celebrate good food, good health, and enticing aromas everyday. Starting with the basics, Mimi Luebberrmann shares her lifelong passion for baking and for the herbs that have made her breads irresistible favorites. Herbed Olive Focaccia, Tarragon and Onion Bread, Rosemary Cheese Spirals, and Sweet Savarin with Basil Peaches are just the beginning! Bread Baking with Herbs has everything you need to turn your kitchen into a sensory paradise, including more than 65 sumptuous recipes—as well as easy shortcuts for the busy baker. In

addition to wonderful recipes, Mimi offers tips for growing and using your own herbs. Pungent, savory, aromatic, flavorful herbs—such as cilantro, coriander, dill, sweet marjoram, and many others—can be grown easily in a garden, planter, or window box and used fresh or dried to enhance all kinds of baked goods. Bread Baking with Herbs shows you how to dry them without losing the precious essential oils, and includes techniques and recipes for preparing infused oils, herbed honeys, spectacular pesto, and much more. People have been baking bread for thousands of years—kneading the dough, watching it rise, and pulling loaves, biscuits, and muffins warm from the oven to share with family and friends. Bread Baking with Herbs reclaims this tradition for even the busiest household. Easily made, quickly devoured, and long remembered for their sumptuous herbal flavors, here are recipes to use again and again. About the Author Mimi Luebberrmann is the author of several cookbooks, including Little Herb Gardens, Terrific Tomatoes, and Pay Dirt: How to Raise and Sell Herbs and Produce for Serious Cash. She lives on Windrush Farm in Petaluma, California.

Herbal Inspiration! From the Inside Flap Bread Baking with Herbs is an invitation to celebrate good food, good health, and enticing aromas everyday. Starting with the basics, Mimi Luebberrmann shares her lifelong passion for baking and for the herbs that have made her breads irresistible favorites. Herbed Olive Focaccia, Tarragon and Onion Bread, Rosemary Cheese Spirals, and Sweet Savarin with Basil Peaches are just the beginning! Bread Baking with Herbs has everything you need to turn your kitchen into a sensory paradise, including more than 65 sumptuous recipes—as well as easy shortcuts for the busy baker. In addition to wonderful recipes, Mimi offers tips for growing and using your own herbs. Pungent, savory, aromatic, flavorful herbs—such as cilantro, coriander, dill, sweet marjoram, and many others—can be grown easily in a garden, planter, or window box and used fresh or dried to enhance all kinds of baked goods. Bread Baking with Herbs shows you how to dry them without losing the precious essential oils, and includes techniques and recipes for preparing infused oils, herbed honeys, spectacular pesto, and much more. People have been baking bread for thousands of years—kneading the dough, watching it rise, and pulling loaves, biscuits, and muffins warm from the oven to share with family and friends. Bread Baking with Herbs reclaims this tradition for even the busiest household. Easily made, quickly devoured, and long remembered for their sumptuous herbal flavors, here are recipes to use again and again. About the Author Mimi Luebberrmann is the author of several cookbooks, including Little Herb Gardens, Terrific Tomatoes, and Pay Dirt: How to Raise and Sell Herbs and Produce for Serious Cash. She lives on Windrush Farm in Petaluma, California.