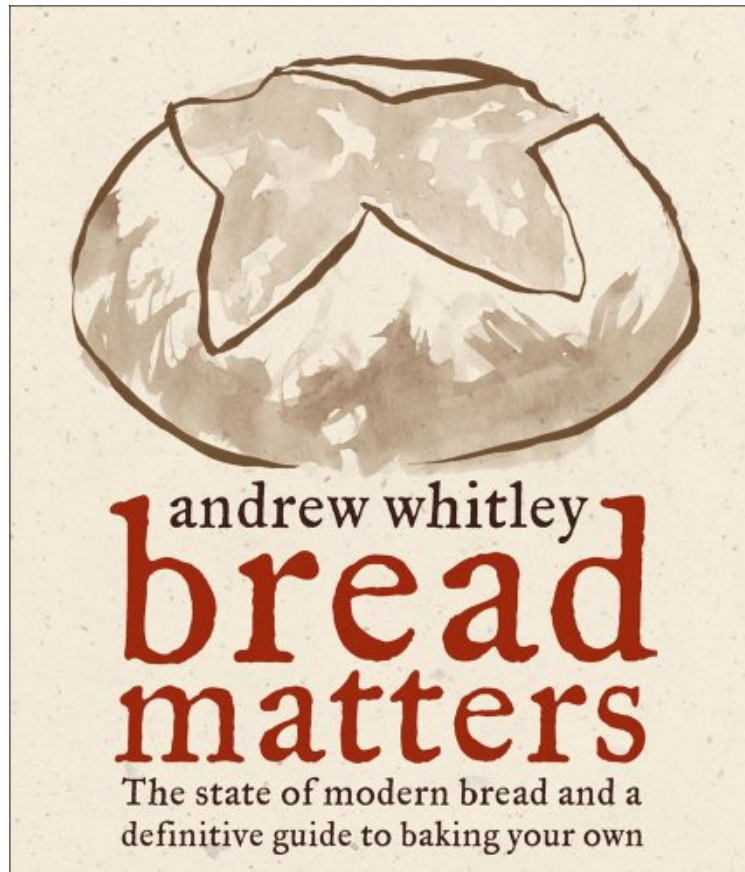


(Ebook free) Bread Matters: The State of Modern Bread and a Definitive Guide to Baking Your Own

Bread Matters: The State of Modern Bread and a Definitive Guide to Baking Your Own

Andrew Whitley

**Download PDF | ePub | DOC | audiobook | ebooks*



DOWNLOAD



+

READ ONLINE

#226208 in Books Andrews McMeel Publishing LLC 2009-09-15 2009-09-15 Ingredients: Example
Ingredients Original language: English PDF # 1 8.80 x 1.60 x 7.60l, 2.68 #File Name: 0740773739416 pages |
File size: 59.Mb

Andrew Whitley : Bread Matters: The State of Modern Bread and a Definitive Guide to Baking Your Own
before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread Matters: The
State of Modern Bread and a Definitive Guide to Baking Your Own:

1 of 1 people found the following review helpful. Very Fine Artisan Bread BookBy FroggyThis is probably the current
go-to book for anyone who wants to learn the basics of artisan bread and especially of naturally-leavened breads. It is
also highly readable. There are many other bread books that contain more recipes or more very technical information,
yet this is the book I find myself lending to novice sourdough wheat and sour rye bakers. It belongs on any bread
baker's bookshelf.0 of 0 people found the following review helpful. All you ever needed about breadBy
ElisabethBread Matters is an extremely complete dissertation on every aspect of the bread which is such an important
item in most of our diets, together with some criticism of the additives used in much industrial breadmaking. It
examines the nutrient aspect resulting from various milling methods of the grains used to make the flours involved

together with a detailed examination of all the factors encountered in making bread. It lists the many materials that can but not necessarily should go into bread with their affects on the finished product. Finally the author gives instructions and recipes for making all types of breads, buns, sourdoughs, sweetbreads etc. A must for anybody really interested in bread. 1 of 1 people found the following review helpful. Bread does matter By Praxeas Andrew Whitley's book is a tour de force. It manages to be both a useable cookbook and an informative study of bread today, and how it matters. This should be of interest both to the foodie browser and to those who want to learn how to bake. It debunks some myths that make bread-making intimidating and provides enough understanding to make intermediate bread-makers feel they can branch out beyond his good recipes. Of particular use is his treatment of sourdough - he demythologizes the whole question of starters, and good-naturedly makes fun of people who cosset their cultures like delicate children. Go bake!

In Bread Matters, Andrew Whitley, professional organic baker, founder of Bread Matters, and cofounder of the Real Bread Campaign, exposes the terrible state of modern commercial bread and shares his recipes for making great, nutritious bread at home. Using the skills he has amassed during more than 25 years as a professional bread baker, Whitley clearly explains the process in detailed discussions of the tools, ingredients, methods, and tricks of the breadmaking trade. He also offers more than 50 foolproof recipes for all types of bread, including yeast-free and gluten-free loaves, as well as uses for leftover crumbs once they've passed their prime. Bread Matters is an essential bread book for beginning and seasoned bakers alike. Once you see how easy it is to make your own delicious bread at home, you may never buy commercial bread again. "Anyone who understands bread as a transformational food the way Andrew Whitley does, is a friend of mine. In his wonderful book, Bread Matters, he not only brings this powerful and ancient symbol down to earth and demystifies the process, but also communicates from his heart how anyone can easily participate in the joys and rewards of the bread baking craft." --Peter Reinhart, author of Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor "Now and then, a book about food is so revelatory, so shocking, that it is likely to change the industry. Andrew Whitley's new book is such a work." --Rose Prince, The Daily Telegraph "What an important book; passionate and polemical and full of truth. The chapter too on gluten-free baking is original and inspiring." --Bee Wilson, Sunday Telegraph and New Statesman "Whitley gets down to brass tacks about what exactly makes artisan bread healthier and tastier, then offers such alluring cases in point as arkatena from Cyprus...and dozens of others, both savory and sweet." --Saveur

`What an important book; passionate and polemical and full of truth. The chapter too on gluten-free baking is original and inspiring.' Bee Wilson, Sunday Telegraph and New Statesman `This will be the most important book on baking since the publication of Elizabeth David's "English Bread and Yeast Cookery".' Rose Prince 'Makes for interesting reading, and Whitley makes the information accessible by using easy-to-follow tables where appropriate...Throughout the book Whitley has dotted interesting historical footnotes to recipes and practical tips to recover from baking disasters. The book is comprehensive in its span of recipes and its examination of the baking process.' Caterer and Hotelkeeper 'A superb and necessary new book.' Bee Wilson, The Sunday Telegraph 'Every bit as feisty as the title implies...a good sense book that includes recipes for sour-dough and gluten-free baking.' The Independent About the Author In 1976, Andrew Whitley converted a stone barn next to his house into a small bakery. There, he refined his bread making techniques and grew his own organic fruit and vegetables. In 2002, he founded Bread Matters, an organization devoted to improving the state of bread. He teaches baking classes and continues his mission in Cumbria, England. In 2008, he was one of the founders of the Real Bread Campaign in Britain, which works to increase the production and enjoyment of wholesome bread made without additives.