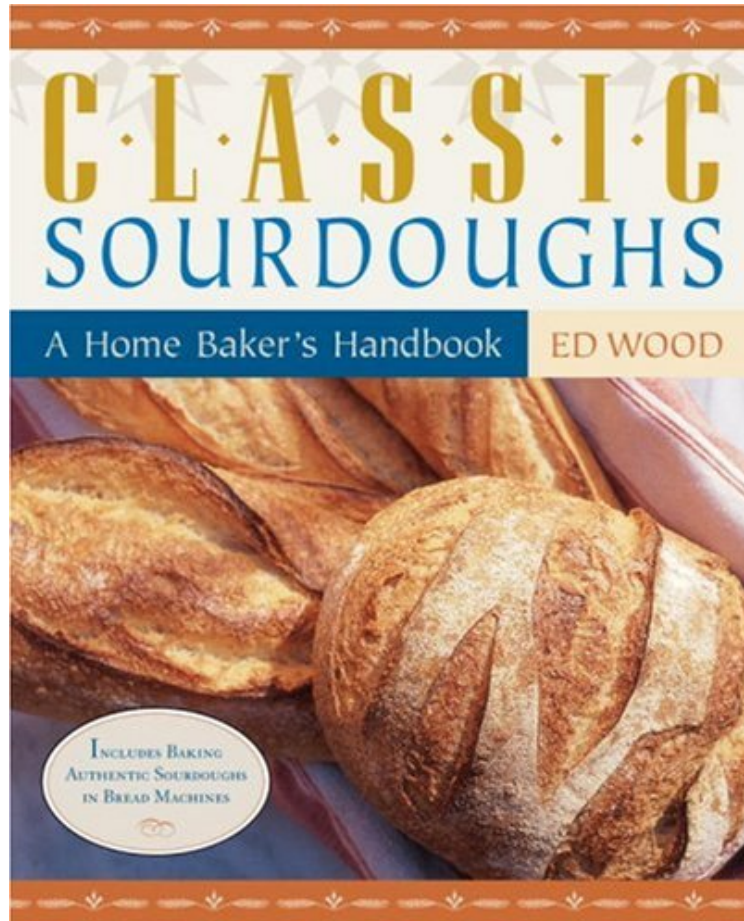


(Ebook free) Classic Sourdoughs: A Home Baker's Handbook

## Classic Sourdoughs: A Home Baker's Handbook

*Ed Wood*

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**Ed Wood : Classic Sourdoughs: A Home Baker's Handbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Sourdoughs: A Home Baker's Handbook:

0 of 0 people found the following review helpful. Good book with a little different way of mixingBy Kindle Customer  
Good book with a little different way of mixing. If you don't have a dough mixer, this book has by hand instructions. also has bread machine instructions. I use a kitchenaid mixer for the last mix. also has other sourdough recipes, pancakes, waffles etc. well written  
8 of 8 people found the following review helpful. Fantastic!By Tessa B.  
I've only had this book a few days, and have only tried a few recipes, but already love it. Unlike other cookbooks that fill up the vast majority of pages with personal anecdotes and rambling stories about something that happened 400 years ago in a kitchen, this author keeps the information concise, helpful, and clear. He gives you what you NEED to know about keeping your starter happy, kneading and baking bread, and the rundown on fancy gizmos you may have been told that you need. Each recipe is laid out on its own page, with clear EASY TO FOLLOW instructions. Unlike other cookbooks, this author does not skip steps or forget to tell the reader when to add a certain ingredient. He doesn't use

funky fonts that make it hard to read and he actually gives a brief description of what each recipe tastes like - and he keeps that description to two sentences, tops. He sells all the different varieties of sourdough starter that are described in the book and spends about 5 pages giving a brief rundown of all of them at the end. Over all, this is a FANTASTIC cookbook and I am extremely pleased with the purchase. The only downside I can possibly think of is that all of these recipes need to set for at least 3 hours, almost all of them for 12, and a fair portion for 23 in total before they can be baked. The only exception is for biscuits, which can be made faster. If you're looking for a cookbook that will show you how to whip up something sourdough in just a few minutes, you won't be happy with this one. In fact, I am so pleased with this cookbook that I would buy another by this author even if the subject matter was the preparation of foods I never eat. 0 of 0 people found the following review helpful. It is OK I guess. By Faye B This book is OK I guess. Too many confusing details for me.

Bread lovers and baking enthusiasts who covet the mouthwatering aroma and tantalizing taste of the most esteemed of breads, sourdough, will delight in CLASSIC SOURDOUGHS, an updated version of our essential baker's companion, WORLD SOURDOUGHS FROM ANTIQUITY. Author and sourdough aficionado Ed Wood describes the basics of preparing a sourdough culture, and then moves on to building, shaping, and baking these storied loaves from the ground up. En route, Wood mixes hard science with a profound respect for baking traditions, emphasizing the importance of ingredient selection and paying homage to the baking techniques practiced by the ancient Egyptians. Baking, history, chemistry, cultural anthropology-this is truly a sourdough magnum opus, an engaging, authoritative volume that, most importantly, will show you how to prepare these scrumptious breads in your own kitchen. Includes over 90 delicious recipes and an up-to-date chapter on baking authentic sourdoughs in bread machines. New information on Dr. Wood's latest discovery-a culture considered to be the authentic San Francisco sourdough-that will allow you to re-create the world-famous taste of San Francisco bread in your own home.

Brings the tradition of sourdough cooking into focus. It is easy, interesting reading and doesn't make sourdough baking seem complicated. —Sharon Maasdam, The Oregonian  
A Match Made With Leaven: A True Story of Loafing, Lust, and Loss —headline of review with recipe tested by The Palm Beach Post  
About the Author ED WOOD is a pathologist, biologist, wild yeast expert, and master baker. In 1993, he was invited to participate in a National Geographic project to reproduce the first leavened breads at an excavated baking site in Egypt. Through his company, Sourdoughs International, he sells dried authentic sourdough cultures he has collected from around the world. He lives and bakes in Cascade, Idaho.