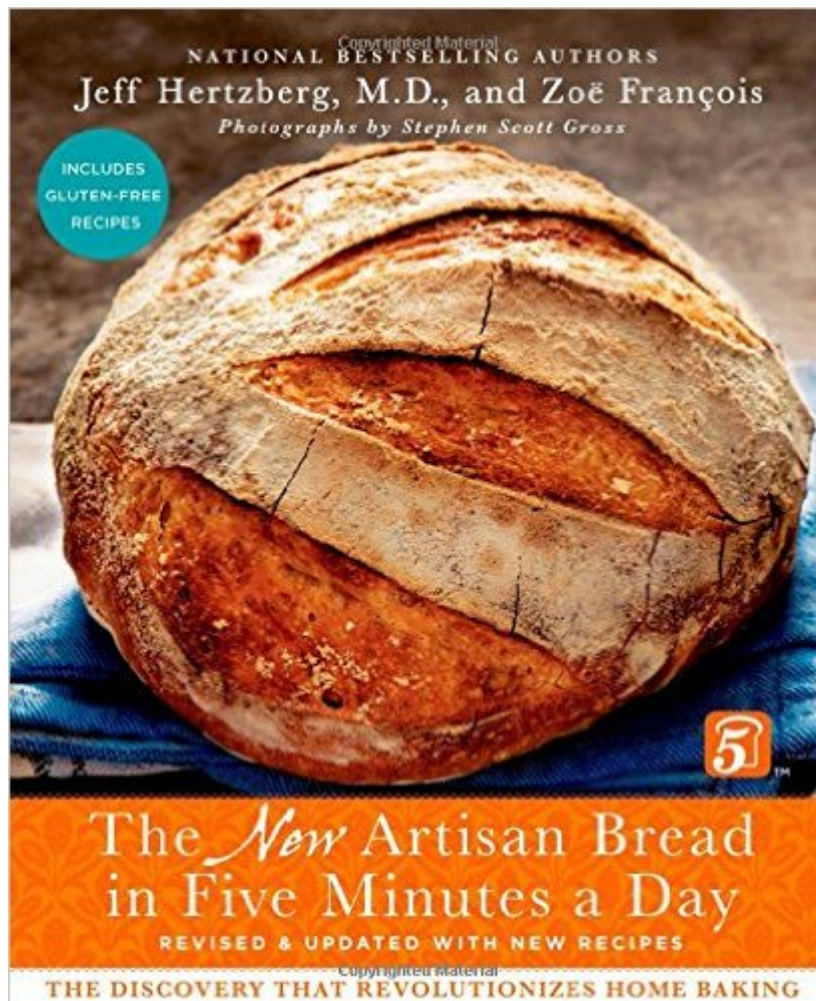


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# The New Artisan Bread In Five Minutes A Day: The Discovery That Revolutionizes Home Baking



## Synopsis

A fully revised and updated edition of the bestselling, ground-breaking *Artisan Bread in Five Minutes a Day*—the revolutionary approach to bread-making. With more than half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. Based on fan feedback, Jeff and Zoë have completely revamped their first, most popular, and now-classic book, *Artisan Bread in Five Minutes a Day*. Responding to their thousands of ardent fans, Jeff and Zoë returned to their test kitchens to whip up more delicious baking recipes. They've also included a gluten-free chapter, forty all-new gorgeous color photos, and one hundred informative black-and-white how-to photos. They've made the "Tips and Techniques" and "Ingredients" chapters bigger and better than ever before, and included readers' Frequently Asked Questions. This revised edition also includes more than thirty brand-new recipes for Beer-Cheese Bread, Crock-Pot Bread, Panini, Pretzel Buns, Apple-Stuffed French Toast, and many more. There's nothing like the smell of freshly baked bread to fill a kitchen with warmth, eager appetites, and endless praise. Now, using Jeff and Zoë's innovative technique, you can create bread that rivals those of the finest bakers in the world in just five minutes of active preparation time.

## Book Information

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## Customer Reviews

As far as culinary skills go, I'm just an average guy in the kitchen. For years my wife has done the majority of the cooking, because she's better at it and much faster than I am. We typically divide the duties with me outside at the grill (if the meal requires anything to be grilled) and her inside doing

the real work. Because of some work schedule changes, I've had to up my game a bit in the kitchen, but I still just consider myself a B student in the kitchen. This cookbook completely changed my "average" image though. I've been baking bread with the original edition of *Artisan Bread in Five Minutes a Day* since January 2011 and I have literally become renowned in my neighborhood and at work for baking amazing bread. One by one I've had half the dads in my neighborhood over and taught them how to bake amazing bread. It couldn't be simpler. For the basic recipe, you mix yeast, salt, water, and flour in a big tub and put it in the fridge to rise and chill overnight. Then the next day you can start baking. Bake however much you want, and then leave the rest of the dough covered in the tub for up to two weeks. You never have to kneed or punch the dough. And besides the initial rise, you only need to let the formed loaves (I always bake more than one) rest and un-chill for about a half hour before you bake them. I can whip up a batch of dough in less than ten minutes. I store all my ingredients in plastic storage containers out in the garage, so I just grab what I need and bring it into the kitchen.

If you've never seen the first version of this book, *Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking*, then spend a few minutes reading its reviews. Then, if you decide you like the reviews of the original version, come back here and buy this updated one instead. The updates are welcome improvements over the original. There are some obvious improvements: \* A couple dozen new recipes \* A chapter of gluten-free recipes \* More color photographs Less obvious changes, but more important to me: \* Recipes now include weight measurements for flour! This is important to me. In the first edition of this book, when measurements were only given by volume, I wasn't always sure I was getting the right amount of flour, and would sit down and work out weight calculations by hand. Now, the authors have done the calculations for me. \* The authors have learned a LOT from their readers! They have a regularly updated website where readers post questions and comments and recipe variations. The authors have incorporated much of this information into the new edition. For example, the "tips and techniques" chapter has been significantly expanded to address a variety of issues that have come up over the last several years (such as "What do I do about changes in the dough toward the end of its storage life?"). If you already have the first edition, should you invest in this new one? It depends. Here's how I look at it: \* If you are an avid follower of the authors' website, then you are probably "up-to-date" on subtle tips, new recipes, and so on.

When the first edition of this book came out, it was greeted with a mixture of enthusiasm and

skepticism. Enthusiasm from those who were excited to discover that you could make great bread without hours of kneading and punching down down, and skepticism from those who not only didn't believe it possible, but argued that the kneading was the best part of bread making. The enthusiasts won out, and the idea of developing the gluten in bread dough via a wetter-than-usual dough and long rise times instead of long kneading took off, especially after Mark Bittman publicized this book via his non-knead bread recipe. I've been making all sorts of no-knead breads for several years now, including white, wheat, rye, and semolina varieties, in loaves, rolls, and buns, using the recipes from the original edition of this book. The new edition expands on the traditional recipes found in the original, and adds a number of sweet and savory breads like Wisconsin Beer Cheese bread and dessert breads. In between you'll find peasant loaves, pizzas and focaccias, and even some gluten free breads. All are based on the same basic no-knead dough recipe or some simple variant of it. You mix up this simple dough- 3 cups of water, 6-1/2 cups of all-purpose flour, a tablespoon of yeast, and a tablespoon of Kosher salt, let it rise, and then put it in the refrigerator. Now you've got enough dough for several loaves, and you can use it almost right away, or up to two weeks later! Ideally, you'll make enough for a week, and then enjoy fresh baked bread every day, removing just enough for one loaf from your batch of ready made dough. The techniques explained in this book are half the story. You still need good flour.

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