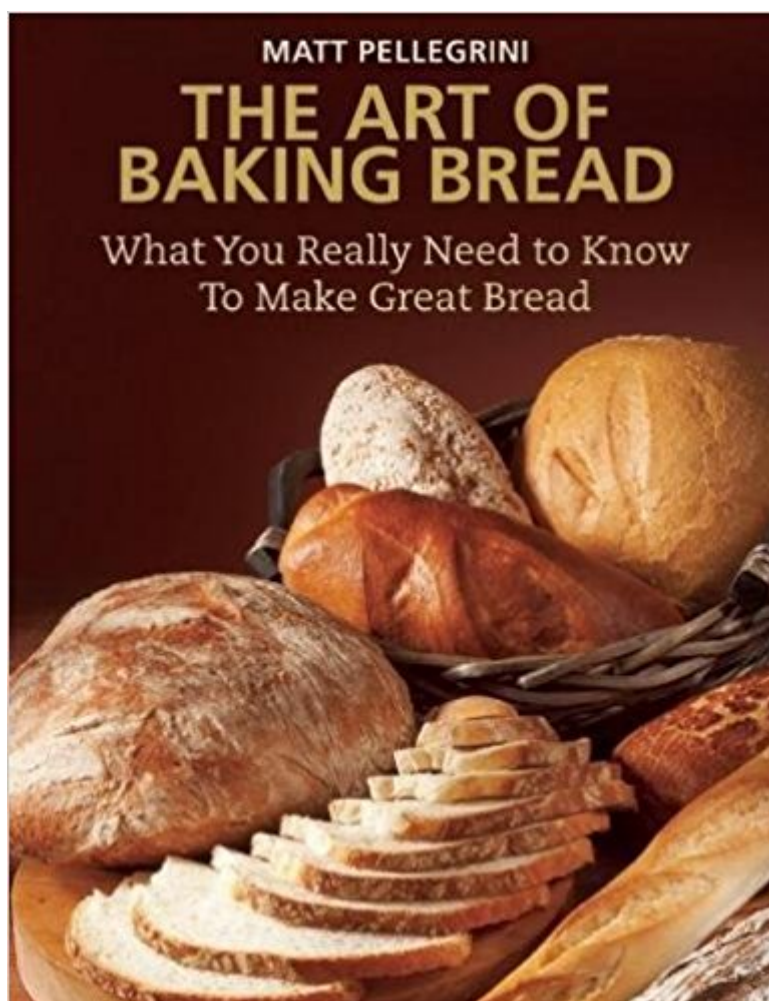


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The Art Of Baking Bread: What You Really Need To Know To Make Great Bread



Synopsis

Sidestep years of unwarranted trial and error and learn to bake like a professional without having to go to school, read book after book, or spend countless hours scouring the internet searching for answers to your most pressing questions. With over 230 color photographs, more than 150 detailed step-by-step instructions covering basic to advanced techniques, and over 200 tips and sidebars filled with invaluable information and troubleshooting advice, along with comprehensive, yet practical, explanations of ingredients, equipment, and the entire bread-baking process, *The Art Of Baking Bread: What You Really Need to Know to Make Great Bread* will teach you to work, move, think, anticipate, smell, feel, and, ultimately, taste like a professional artisan baker. *The Art Of Baking Bread* accomplishes what no other book does—teaching you what the professionals know but don't tell you—and does so in a way that anyone can understand. In the end, you'll possess exceptional know-how and confidence, as well as a precise, easy to understand blueprint for creating baguettes, ciabatta, focaccia, brioche, challah, sourdough, and virtually any other variety that will make your bread the envy of every baker around—professional or otherwise. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Customer Reviews

Matt Pellegrini, a lifelong home baker and cook, is the co-author of *Cowboy: The Ultimate Guide to Living Like a Great American Icon*, which includes an entire chapter on mastering the art of chuck wagon cooking. In addition to a career in writing, Matt has worked as a strength coach, carpenter, litigation attorney, public policy analyst, and many things in between. He lives in Denver, Colorado, with his cattle dog, Appaloosa.

This book is a great book for the novice bread baker. There are not a lot of recipes but it explains each step in the bread making process so a beginner can make great bread of any kind. If you are an experienced baker you won't get a lot out of this book.

Very technical with some long tangents, but in the end, the photos and descriptions helped me to put out a much better bread product at home. Only 4 recipes in this book, so it is really a book to learn techniques in how to make a good loaf of bread.

Some good information on bread baking. I found it interesting and the one bread that I so far have baked was pretty good.

Be Ready! This is a science book. But worth the read to understand great bread making.

Baking good bread is an art. The pictures are beautiful. Insightful thoughts on perfect bread even every time you bake.

I have found after 40 yrs. as a home cook I have often given up because I'm not sure if I am doing the right technique or using the right equipment or the right ingredients. With this book I had no doubt about any of these. I loved all the pictures. And I loved all the breads even more. Each one looks different, feels different and tastes different. I have become addicted to these breads and you will too.

I have had a chance to review the book and it is excellent - I love the recipes. The service was also excellent as I received it right away. Thank you for the great service.

yes, i'm giving this book four stars even though the author lost me on page 12. for future reference, the author might want to refrain from calling his prospective audience "fools." his word and used twice to emphasize that he meant it. the insult turned me off to the book, which actually is pretty good. it also made me much more sensitive to other points that i disagreed with. author states that he wrote this book to enable beginners to decipher other books. he included photos and implies that he needed to do this as this type of resource doesn't exist elsewhere. the photos are excellent and the descriptions and instructions very good. if you are a beginner and are willing to accept his way of doing things it is a welcome addition to the bookshelf. however, he skips kneading with a machine, declares punching down dough "archaic", declares multiple things better than others without proof. he does state that he is ignoring machine kneading because that isn't what his book is about. fair point, but the overwhelming majority of bread will eventually use it. a page or two would be helpful. similarly, he declares punching down to be "archaic" and yet what he terms "folding" is simply punching down and chafing combined. he also makes way too much of what he apparently believes is a unique discovery. why, you can use your oven as a rising box! who knew? as for the implication that his is the only instruction with picture book resource available, i have two on my shelf. "Bread" by Treuille and Ferrigno and "My Bread" by Lahey. others exist. this book has almost no recipes. that (aside from annoying me on page 12) is its major weakness. the above mentioned "Bread" has photos, recipes and instruction and is a better book in my opinion, but as a beginning instruction book this is worthwhile if you don't already own another and don't require recipes. the photos are excellent, the prose is usually clear and most of his suggestions for equipment are good. so, to anyone still reading, what did he annoy me with on page 12 to cause me to write a picky critical review of a basically good book? he states that anyone who doesn't believe that a scale is the most important piece of equipment is a fool. well, good bread has been being baked for hundreds of years without scales. i don't use one. why? the majority of older recipes do not give the ingredients in weights. also, he is wrong about the most important single piece of equipment. it is the oven. i challenge him to a bake off where we each get a single piece of equipment. he gets a scale. i get an oven. i win. summary. good book, but he annoyed me. most people will find my complaints petty. Treuille and Ferrigno's "Bread" is better, mainly for the recipes.

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