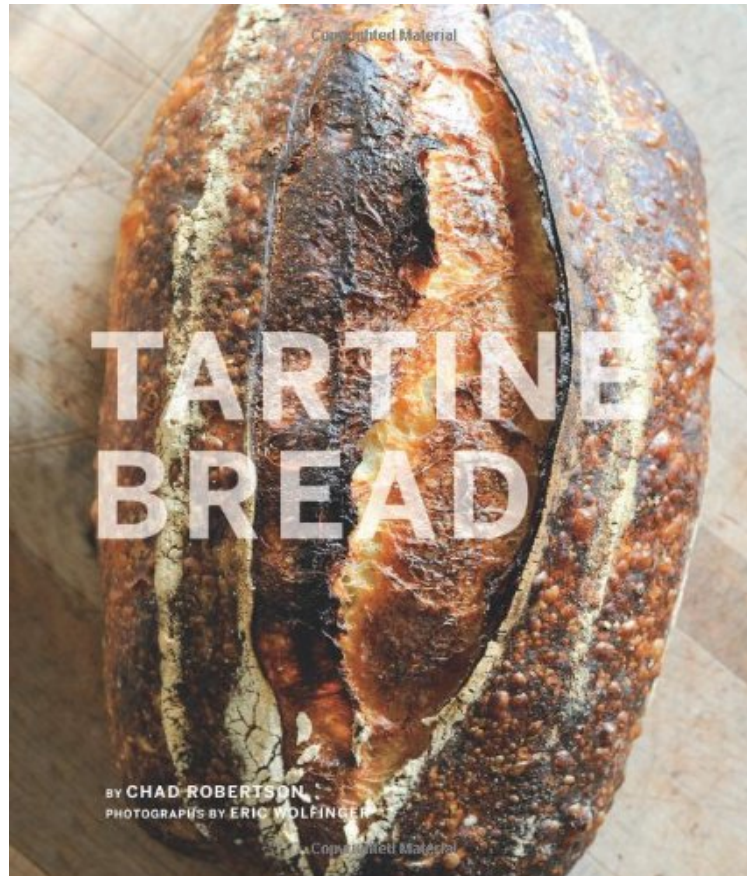


(Free) Tartine Bread

Tartine Bread

Chad Robertson

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#3307 in Books Chronicle Books 2010-09-29 Original language: English PDF # 1 10.50 x 1.50 x 9.001, 2.94
#File Name: 0811870413304 pages Chronicle Books (CA) | File size: 34.Mb

Chad Robertson : Tartine Bread before purchasing it in order to gage whether or not it would be worth my time, and all praised Tartine Bread:

2 of 2 people found the following review helpful. Great instruction for "artisanal" breads at home By Joanna D. This book has recipes and methods for creating your own artisanal breads--including natural leavened bread and baking in a Dutch oven, a trick to recreate the steamy environment of a true bread oven. The sections are: Basic Country Bread, Semolina and Whole-Wheat Breads, Baguettes and Enriched Bread. If you notice, it doesn't have an emphasis on any grain except wheat. This is NOT for the beginning bread baker. I've baked bread since I was an eleven year old, but I still find this kind of baking challenging, especially making natural leaven and sourdough. Baking in the Dutch Oven does indeed help create good crusty round loaves, and if you are somewhat experienced in bread baking, have patience to wade through the advice here and are meticulous about details, you can get some of those stunning, holey, crusty wheat loaves that make incredibly good sandwiches, bruschetta and even bread pudding, French toast and croutons. Nice to have it in Kindle format. 0 of 0 people found the following review helpful. Really good read for understanding dough and yeast By Mark Chen Really good read for understanding dough and yeast. I've made the Country Loaf once, which is the basic sour dough. It takes some patience cultivating your own starter and getting the

timing right for the leaven and proofing the dough but it's an awesome feeling making your own bread. Feeding my starter every day for 3 months felt like I was raising a kid until recently I decided to leave it in the fridge. Thank you Chad Robertson for sharing your bread wisdom with us. Will definitely make more sourdough loaves in the future. Also if you haven't had really good sourdough bread before, you should have it at least once before you start on his recipes. It'll give you a good baseline for what to look for when you're tweaking your sourdough routine. Tartine bread in SF is a good place to start for tasting good bread. 0 of 0 people found the following review helpful. It was excellent. On my daughter's recent recommendation By Peter A. Rowley I attended the one-day workshop at King Arthur for sourdough a year or so ago. It was excellent. On my daughter's recent recommendation, I purchased Tartine Bread with the hopes of improving upon my bread even though my wife exclaimed when she heard I was buying another bread baking book, "What? Your bread is great. Don't change a thing." I like Tartine's approach, as Robertson wants his bakers to respond to the condition of the dough and not to the written directions. I will definitely extend my rise time, as my house is cold in the hopes of getting more air. I also cannot wait to try the dutch oven, which captures the steam that so quickly dissipates in the oven. Good book, with the steps photographed clearly.

For the home or professional bread-maker, this is the book of the season. It comes from a man many consider to be the best bread baker in the United States: Chad Robertson, co-owner of Tartine Bakery in San Francisco, a city that knows its bread. To Chad, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. He developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. A hundred photographs from years of testing, teaching, and recipe development provide step-by-step inspiration, while additional recipes provide inspiration for using up every delicious morsel.

From Publishers Weekly Chad Robertson (co-owner, with his wife, Elisabeth Prueitt, of San Francisco's Tartine, Bar Tartine) brings his master Tartine Bread technique to those who may not have the chance to try the famed Bay Area loaves hot out of the oven. This "baker's guidebook" is divided into four parts: Basic Country Bread; Semolina and Whole-Wheat Breads; Baguettes and Enriched Breads; and Day-Old Bread. Robertson's basic recipe is explained in depth with numbered steps, and consists of making a natural leaven and baking in a cast-iron cooker. The author's passionate tone and tales of baking apprenticeships, along with top-notch step-by-step photos, elevate the title from mere manual to enjoyable read. The later sections include variations on the basic recipe; bread-to-use recipes for sandwiches; bruschetta; and salads and entrees made with croutons and breadcrumbs. The sophisticated and clean design, exceptional photos, and padded cover give the book a luxurious feel. (Nov.) (c) Copyright PWxyz, LLC. All rights reserved. "...the most beautiful bread book yet published..." -- The New York Times About the Author Chad Robertson trained at the Culinary Institute of America and, with his wife Elisabeth Prueitt, won the James Beard Outstanding Pastry Chef Award in 2008. Eric Wolfinger is a photographer, surfer, and bread-making apprentice at Tartine Bakery. Like Chad, he lives in San Francisco.