

(Download ebook) Tartine: The Boxed Set

## Tartine: The Boxed Set

*Elisabeth Prueitt, Chad Robertson*  
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**Elisabeth Prueitt, Chad Robertson : Tartine: The Boxed Set** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tartine: The Boxed Set:

8 of 8 people found the following review helpful. May not be for the beginner, but you can certainly give it a try. By Jason W. Peters I have tried on a few occasions to bake my own bread. I do enjoy cooking and have several really good cook books. I have made a couple of Julia Child's bread recipes and they have always turned out wonderful. The Tartine recipe is very simple to make, but it does require a lot more time. Like Julia and Chad both point out that the flavor develops over and extended bulk rise. So it not alot of work on your part, but rather dough raising in a bowel. The great thing about Chad's book is he gives you a very detail written description of what you should expect to see, smell and taste during all phases of the process. Only time will give you the confidence to know you have everything in hand. That being said, even though I a still learning to shape my dough and score the top to get that final oven spring, my bread (Chad's recipe) is fantastic? I have never seen or had so much open and aerated crumb. They have include many photos to show you all the key steps along the way. No figure 1, example 2 comments to go with it and I think the book is better for it. You can refer back to the pictures while you are making this to compare what you are doing to his examples. If you do need some help or hint's checkout the Recipes for Tartine bread group on face book and see what others have already done... Others have mentioned there disappointment with the book not having more recipes, but what Chad has done with this book is give you the tools, technique and confidence to image your own bread creations. He also includes some wonderful recipes on what to do with the bread. I made the savory bread pudding for my wife the other night... OMG this is now one of our favorites side dishes and it is so easy to prepare? Don't past this one up. If you like good bread this book is for you! 3 of 3 people found the following review helpful. Superb Set of Books By Martin J. Rafanan Very seldom does a set of cook books live up to their billing but in this case, you can't go wrong. If you are interested in baking and want to duplicate the "tartine method" in your own kitchen, you will find this set of books extremely helpful. I've used the Tartine Bread Book to make incredible bread in my own kitchen following the directions in the book. Although this is time and technique intensive, the outcomes are spectacular. I'm enjoying these books immensely and they are ACTUALLY getting used! That says it all. Congrats to

Chad Robertson and his crew. 2 of 2 people found the following review helpful. My favorite bread book. By BeMandyI have been on a bread journey. Tartine Bread is enlightening, easy to read, and has great recipes. Chad Robertson speaks to the person who is trying to make great bread at home. If you want to make bread, this is the book. I have skimmed the Tartine Bakery book and can't wait to start baking. But I can't seem to stop baking bread.

Two of the most gorgeous, celebrated, and bestselling baking books of the past five years, from San Francisco's beloved Tartine Bakery, are presented together for the first time. A richly textured slipcase that captures the rustic elegance of a baker's apron features both Tartine and Tartine Bread. Including recipes for luscious pastries, unforgettable desserts, and inimitable breads, and awash in award-winning photography, there is no better gift for baking enthusiasts than Tartine: The Boxed Set.

"Tartine is a remarkable book that allows the home baker to recreate breakfast pastries, tarts, cakes, and puddings from the renowned California bakery. Most importantly, many of the desserts from the book have a rustic charm but are still delicious and beautiful enough to be showstoppers. The photography, taken behind the scenes at the Tartine Bakery, captures the dream-like quality of the desserts and the remarkable skill of the artisans who make them." - The Gastronomers Bookshelf, December 2009  
About Tartine: "this is my favorite bakery in the United States." -- Mark Bittman, The New York Times  
About Tartine Bread: "...the most beautiful bread book yet published..." -- The New York Times  
"[Chad Robertson's] earnest and lovely Tartine Bread (Chronicle Books, \$40) shares secrets of the naturally fermented kind. A co-owner of the beloved Tartine Bakery in San Francisco's Mission District (I've almost missed flights standing in line for croquet monsieur and bread pudding) are worth attempting. And his 37 pages of detailed instructions and clear photographs are proof he really wants you to succeed. - Christine Mulhke, New York Times Book , December 5, 2010  
About the Author  
Elisabeth Pruiett is a co-owner and proprietor of Tartine Bakery. She lives in San Francisco.  
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