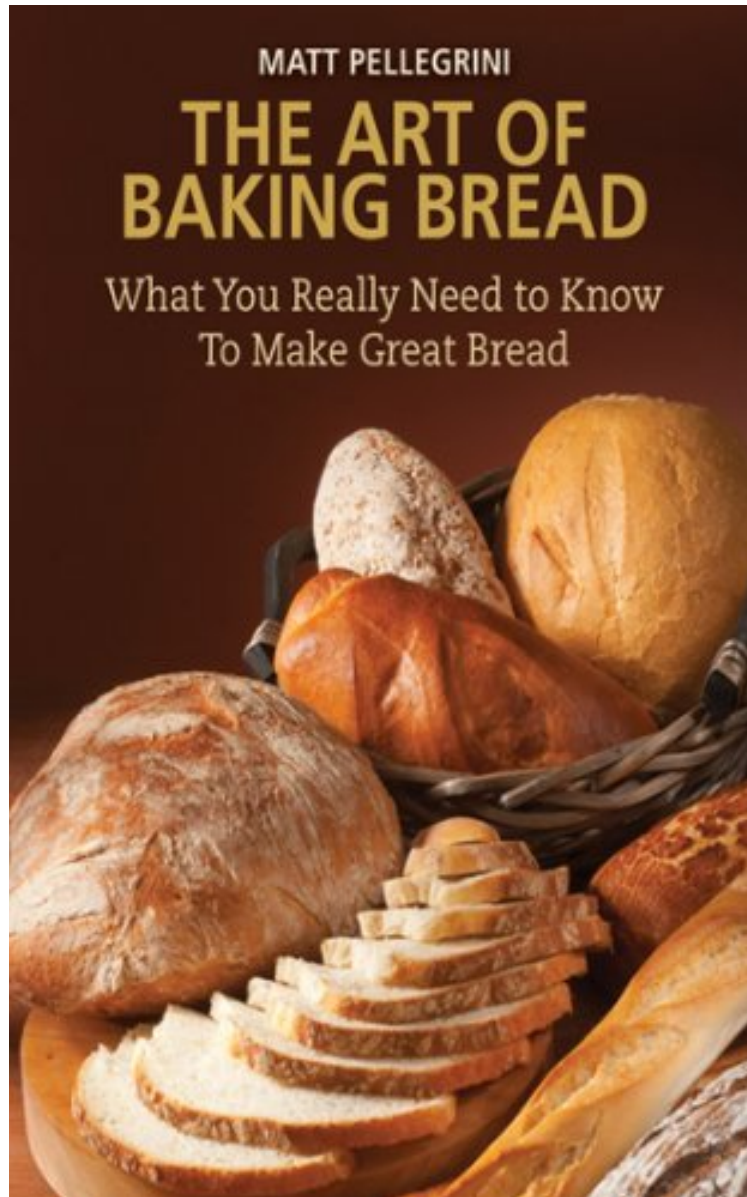


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The Art of Baking Bread: What You Really Need to Know to Make Great Bread

Matt Pellegrini

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1 of 1 people found the following review helpful. Great book for beginnersBy twhiteThis 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.1 of 1 people found the following review helpful. TechnicalBy WeinerVery 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 of bread.0 of 0 people found the following review helpful. baking breadBy Steven Johnstone-MosherSome good information on bread baking. I found it interesting and the one bread that I so far have baked was pretty good.

A beginner's guide to baking bread perfectly every time.Sidestep years of unrewarding trial and error and learn to bake like a master with one comprehensive book. With over 230 color photographs, more than 150 detailed step-by-step instructions covering basic to advanced techniques, over 200 tips and sidebars filled with invaluable information and troubleshooting advice, plus clear 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 an artisan baker. *The Art of Baking Bread* accomplishes what no other book hasmdash;it teaches the secrets of professional bakers in language anyone can understand. Matt Pellegrini offers home cooks confidence in the kitchen and precise, easy-to-follow blueprints for creating baguettes, ciabatta, focaccia, brioche, challah, sourdough, and dozens of other delicious rolls and loaves that will make you the envy of your fellow bakersmdash;professional or otherwise. 238 color photographs

About the AuthorMatt 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.