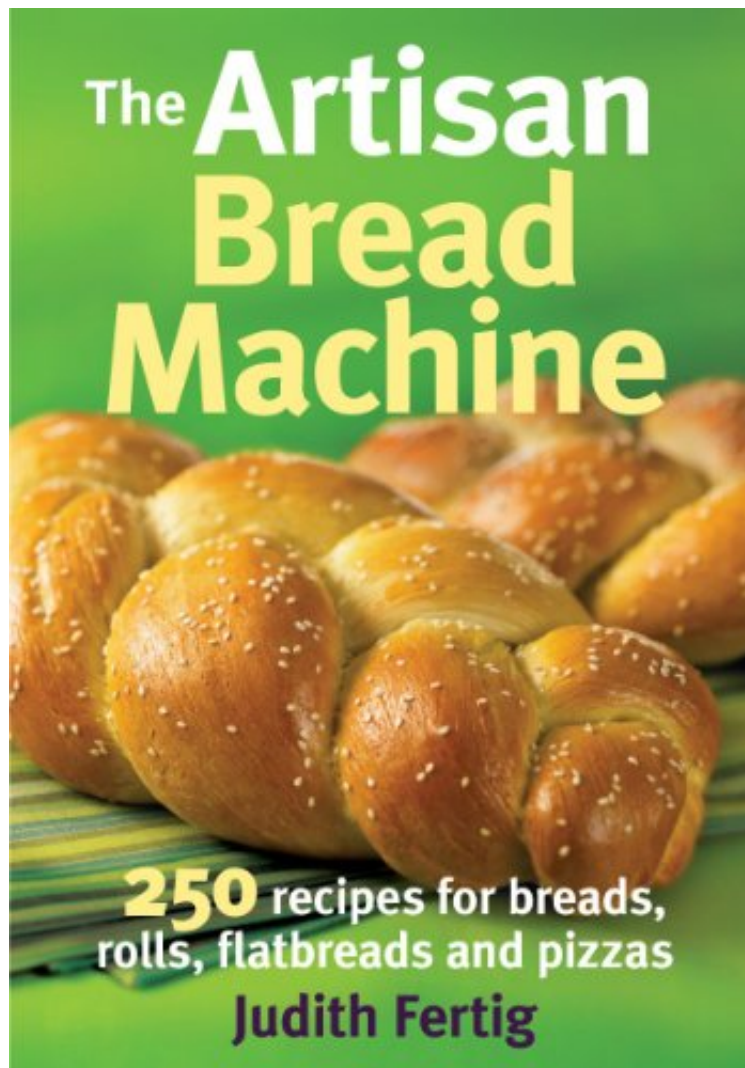


The Artisan Bread Machine: 250 Recipes for Breads, Rolls, Flatbreads and Pizzas

Judith Fertig

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#589407 in Books 2011-03-10Original language:EnglishPDF # 1 10.00 x .63 x 7.00l, 1.34 #File Name: 0778802647320 pages | File size: 48.Mb

Judith Fertig : The Artisan Bread Machine: 250 Recipes for Breads, Rolls, Flatbreads and Pizzas before purchasing it in order to gage whether or not it would be worth my time, and all praised The Artisan Bread Machine: 250 Recipes for Breads, Rolls, Flatbreads and Pizzas:

5 of 5 people found the following review helpful. Metric Conversions are very misleading!By LaRiveraineLike many cooks and bakers these days, I like to use metric measures for my recipes. I was delighted to find both US volume amounts and metric amounts on each recipe, for each size bread pan used, in this book. After 2 failed attempts to make the Acadian buckwheat bread as well as once for the Anadama bread, I realized that I had assumed that all the metric

amounts provided were in "volume" measures of mL and not in weight measures, as in mg!! So, for example, 1-1/2 tsp of salt is also given as 7 mL; 1-3/4 tsp of yeast is given as 8 mL. What was this author thinking?? Who, anywhere, uses metric volume measures for dry ingredients?? Because of this misleading oddity in every recipe, I've marked my evaluation of the book as average. This is mainly because of my disappointment in not having appropriate metric measures in grams or milligrams to use, which was one of my main reasons for buying this new book. After retrying these recipes with my old cups and measuring spoons, the recipes produced tasty breads. But I'm still mad! 2 of 2 people found the following review helpful. Too bad the metric conversions aren't by weight! By Helen D. The recipes look interesting, although I haven't tried any yet. The stars are based on layout and a quick read of the recipes. I like having the separate recipes for different loaf sizes. But, it was a very odd choice to include "metric" by converting imperial volume measures to metric volume measures. It's much more common to use a weight-based metric system. (Which would have solved the measuring issue the author raises in the introductory material.) I will just weigh as I go the first time I make each recipe and annotate the book. 3 of 3 people found the following review helpful. Half Okay By Wose I enjoyed the recipes for the breads which is maybe half the book. The breads come out pretty good and I especially appreciate that you get the same recipe but for different size loafs. You can't just halve a recipe when you see a recipe for a 2 lb loaf and want a 1 lb loaf so it's very helpful to have the 1, 1 1/2, and 2 lb versions. The second half of the book covering rolls, flatbreads and pizzas was not so great since these all require baking time in the oven. I use a bread machine specifically because I don't want to have to bake in the oven so these don't work for me. Had I known that I would have sought out a different book. But I did enjoy the bread section so not a bad purchase overall. Hope this review helps a little in making your decision.

Bread machines are once again gaining in popularity, and artisan bread is the hottest "new" bread. The latest bread machines allow even the most inexperienced home cook to successfully bake bread every time. Now a loaf of bread -- that actually looks like a loaf -- can be made right in the bread machine. In her new book, Judith Fertig combines the convenience of the bread machine with the huge resurgence of interest in the time-honored tradition of artisan breads. The 250 recipes in this book use the bread machine to create signature breads from around the world, including: Classic white breads Whole-grain breads Flavored breads Sourdough breads Flatbreads and pizzas Gluten-free breads Sweet breads Savory rolls Sweet rolls Festive breads The Artisan Bread Machine also includes a comprehensive section on how to work with various types of flours, such as doppio zero, sorghum, white whole-wheat and durum flours, as well as other special bread-baking ingredients that are now on the market. The book features trouble-shooting tips and techniques throughout and handy, easy-to-follow information on baking techniques using bread machines.

Home cooks interested in using their bread machines to make a variety of bread will enjoy "The Artisan Bread Machine: 250 Recipes for Breads, Rolls, Flatbreads and Pizzas" by Judith Fertig. Recipes featured in the book include Acadian Buckwheat Bread; Authentic Focaccia; Brioche Buns; Cinnamon Apple Kuchen; Chicago Deep-Dish Pizza; and Rosemary and Olive Bread. (NWITimes.com nwitimes.com 2011-05-11) Judith Fertig is as versatile as cookbook authors can be. As for The Artisan Bread Machine, there are recipes for 1-pound loaves of bread as well as two other sizes. This is good news for me since I have one of the first bread machines that made a pound loaf. Until this cookbook, I thought the machine that makes a pound loaf had been forgotten. The recipes also incorporate the wider range of flours available now. Since we're more sophisticated about our bread preferences, The Artisan Bread Machine meets those needs. Like my popover pan, Fertig's book has motivated me to dust off my bread machine as well! (The Cookbook Shelf cookbookshelf.wordpress.com 2011-06-06) My conclusion is that this is a great bread machine cookbook if you like to do part whole wheat breads, are interested in making sourdough breads from scratch, or like to make other all white flour breads. The Anadama Bread recipe is a keeper for me. I am looking forward to trying one of the other sourdough recipes. The directions for all of the recipes are very clear and it makes this cookbook very easy to use. Just don't lose your place as to what you've already put in your pan like I did once and had to correct. If you have dough enhancer that you can get at a store nearby, then the 100 percent whole wheat recipes may be feasible for you. They aren't for me at this point, but I liked the other recipes enough to say that I really like this Bread Machine book. If you like using your bread machine at home and are always tempted to buy fancy breads from a bakery, this cookbook would be a blessing. You can try all the breads you've been curious about without having to spend four to six dollars a loaf! (Suzanne Sniffen Making Things Stretch 2011-04-20) Another Robert Rose book that may have you loving bread again, is the Artisan Bread Machine Book by Judith Fertig (Robert Rose 2011). I like this book because it offers a new view of how to use bread machines. along with recipes for in-the-machine baked breads, and "artisanal" breads where you use the machine to make the dough, and then finish the bread in the oven, shaping it and adding different ingredients. There are even recipes for gluten free breads (gluten-free becoming increasingly popular). And none of the recipes are so arduous that you would need hours and hours to finish them. Nothing tops the smell and the taste of just-out-of-the-oven, hot, crusty bread. The Artisan Bread Machine book will offer you new ways to use your bread machine. So take it out of the back of the closet. And start baking! (Advice Sisters 2011-04-11) I love this book!

Bread machines are once again gaining in popularity, as new machines allow you to make a loaf of bread that actually looks and cuts like a loaf instead of a tube. Now, even the most inexperienced home cook can successfully bake bread every time. In her new book, Judith Fertig combines the convenience of the bread machine with the huge resurgence of interest in the time-honored tradition of artisan breads. One of the things I love about this bread machine recipe book is that Judith provides exact measurements for all sizes of bread machines from those that make a 1 pound loaf to 1 1/2 pounds, 2 pounds or three. There's no need to second guess if your bread machine is a different size than the recipe calls for as there can be in other bread machine recipes. The 250 recipes in this book use the bread machine to create delicious breads from around the world, including whole-grain and flavored breads, sourdough breads, flatbreads and pizzas, gluten-free breads, sweet breads, rolls, both sweet and savory and festive breads. I also like this book because Judith also includes a comprehensive section on how to work with various types of flours, such as doppio zero, sorghum, white whole-wheat and durum flours, as well as other special bread-baking ingredients that are now on the market. The Artisan Bread Machine also contains trouble-shooting tips and techniques as well as valuable, easy-to-follow information on baking techniques using bread machines. This is a cookbook I will keep on my shelf and use over and over throughout the years. (Karen Ciancio CookingNook.com 2011-04-11)About the AuthorJudith Fertig is a food writer, recipe developer and best-selling author. The author of 200 Best Fast and Easy Artisan Breads and many other cookbooks, she's been featured on the Food Network and in USA Today and the New York Times. She lives in Kansas City, Missouri.