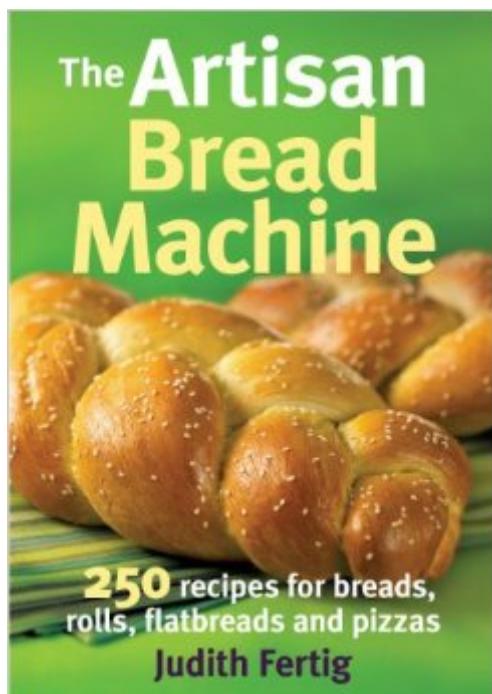


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The Artisan Bread Machine: 250 Recipes For Breads, Rolls, Flatbreads And Pizzas



Synopsis

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.

Book Information

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Customer Reviews

Sidebarl watched Judith testing many of these recipes with several different sizes and shapes of bread machines bubbling throughout her kitchen and dining room. It was a sight to behold. Every week or so she'd send out the message that if you wanted some loaves of her fresh baked bread, to stop by, pick up, and get out! (Cause she was so busy with the testing, she didn't have time to sit down and visit.) So like any good friend, I'd go and chat for a second (maybe two) and then I'd get out. With so many loaves of bread, most went into the freezer. So it was just last week that I

unearthed a loaf of her pumpkin bread. It was a nice plump loaf of yeast bread with a light burnt orange color and a definite fragrance of pumpkin. Much lighter and more subtle than the traditional quick bread, and absolutely delicious. Truthfully, there wasn't a loaf of bread that I didn't like. Now you might be thinking, how did I eat all of these loaves of bread. I shared them of course. There was a rustic English Granary-Style Bread that we couldn't keep out of our mouths. A simply divine Bacon, Green Onion, and Blue Cheese Bread. Brioche that was lighter than air and perfect for making the best bread pudding in the world. And a particular favorite of mine because I like dark breads - the Sauerkraut Rye. So if you have a bread machine, especially if it's been in your cupboard. Pull it out. Put it on the counter. Get this book and start baking!

Yesterday afternoon, I took some bread I'd made over to a friend to sample. She gave a small piece to her one year old daughter. We were both surprised when her daughter chose the bread over a sugar cookie! The bread happened to be Anadama Bread made from my bread machine with a recipe from a new cookbook, The Artisan Bread Machine by Judith Fertig. I tried these recipes from this cookbook: Old Fashioned Buttermilk Bread, Oatmeal Honey Bread, and Anadama Bread! primarily bake whole wheat bread. I was especially curious about how her recipes worked out with my Zojirushi Bread Machine. So, first I'll address her whole wheat recipes. She says that you either need to use part bread flour and part whole wheat or add Artisan Dough Enhancer (there's a recipe in the cookbook) with 100% whole wheat. I use a recipe that allows me to only add Wheat Gluten to my whole wheat flour. I couldn't find the ingredients for the Dough Enhancer at my local grocery store and I do live in a large metropolitan area. I believe I'd need to go to a natural foods store. Since I didn't have the dough enhancer, I chose to make the Anadama Bread using my usual fresh whole wheat modification. Ms. Fertig adds that you need to watch the dough and add 1-2 Tbsp of flour as needed. I usually get my bread set up and leave it. I have found this substitution to work really well for me: In a recipe that calls for whole wheat flour, 1 cup whole wheat flour = 1 cup + 2 Tbsp. fresh whole wheat flour. This substitution works with this book as well. The Anadama Bread is the bread my daughter's little girl held tightly onto. My 7 year old raved about it. I loved its molasses, cornmeal crunch mixed with the wheat flour. It was surprisingly not too dense. It wasn't airy, though. It was just right. The Oatmeal Honey Bread was served to the guests at my son's birthday party in the form of peanut butter and jelly sandwiches. Everyone said, "This is homemade bread, isn't it?!" I answered affirmatively. It was well liked. I thought it turned out a little too moist though. It would need to be eaten that day--which is pretty easily done in my home. The final bread I made is the Old Fashioned Buttermilk Bread. It involves a buttermilk sponge--a type of sourdough starter. My

sponge did not double in size in 24 hours, though I covered it and followed all the directions. I used it as is and made the bread. The bread looked almost undone on top, but when I took it out of the pan and sliced into the bread, it was perfectly done. 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% 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 \$4-\$6 a loaf! I do like this cookbook and the reasons I've given it 4 stars are that I don't think my sponge turned out as it was supposed to and though that bread was great, it didn't taste sour at all. Also, I would have loved a whole wheat recipe without dough enhancer. It isn't practical for me. Still, it's a great bread machine cookbook! Please note that I received a complimentary copy of this book from Robert Rose Publishing for review.

Let me preface this review with my mantra: all bread machines are not created equal. What recipe may work in one machine may turn out to be a burnt brick in another. I know this first hand because I have owned or own 2 Zojirushis, Emeril's bread maker, 2 Panasonics, an early Williams Sonoma brand, a Welbilt, a Westbend and maybe some others I have forgotten about. That said I will review this book. What is the most amazing thing about this book that I have not seen other authors do, is to show the recipes in 1, 1.5, 2, 3 pound sizes. That covers most of the bread makers out there. I own at least a dozen bread machine cookbooks and I always have to try and adapt the recipes to fit my particular bread machine with only limited success. It is already done for you in this book. Three cheers for the author! Not all of her recipes are sized but that is because you would only use the dough mode rather than bake the bread in the machine. Now as for success: it really depends upon your machine AND you watching the dough-making process when trying a recipe for the first time. Most people assume all you have to do is toss the ingredients into the machine and walk away. **WRONG!** This is what the manufacturers want you to think, but it is not correct. It took me a long time to figure this out. You must watch the dough when trying a recipe for the first time. The most important thing is to make sure the dough is neither too wet nor too dry. I am afraid this only comes

from experience in bread making. Yes you can just add the ingredients and walk away, I have done that and still do it, but there is a 50/50 chance you will bake a brick. As long as you understand this, then you can't blame the author for a recipe failure. Sometimes you do everything right and the bread still turns out like a brick. I think the reason so many bread machines turn up in a thrift store is because the owner simply does not understand that even with a bread machine, bread making isn't as easy as it sounds. I have only tried a few recipes so far from the book and some turned out great, and one, not so great. I did have to add more water or flour to some recipes to make the dough the right consistency. What I do like is that this book has a greater variety of bread recipes than other books. They all look very good and I can't wait to try them.

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