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The Ultimate Sourdough Starter Guide Tartine and the single greatest loaf of bread! Focaccia Bread - Rustic Artisan Flour - Recipe by Peter Reinhart From Artisan Breads Every Day

~~Obsessives — Bread~~

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Shaping a Boule from Peter

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Fundamentals of Artisan Bread  
and Pizza [A Cookbook] REVIEW  
2020 Peter Reinharts Artisan  
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Peter Reinhart's "Artisan Bread Every Day" is an outstanding tool in my kitchen now that baking challah has become a passion. The cold fermentation method allows one to prepare the batter, refrigerate it, and then bake the bread on one of the four

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subsequent days, or divide the batter among four bowls and have fresh bread on each of the following days.

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Every Day: Reinhart, Peter ...  
America's favorite baking~~

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instructor and innovator Peter Reinhart offers time-saving techniques accompanied by full-color, step-by-step photos throughout so that in no time you'll be producing fresh batches of Sourdough Baguettes, 50% and 100% Whole Wheat Sandwich

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“Peter Reinhart’s thoughtful, steady presence combined with his matchless teaching skills and down-to-earth approach make reading and using Artisan Breads Every Day a great pleasure. His information

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demystifying the preparation and use of sourdough starters is both much needed and superb."

Reinhart

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Loaves, Soft and Crusty Cheese Bread, English Muffins, Cinnamon Buns, Panettone, Hoagie Rolls, Chocolate Cinnamon Babka, Fruit-Filled Thumbprint Rolls, Danish, and Best-Ever Biscuits.

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Peter Reinhart's Artisan Breads Every Day distills the renowned baking instructor's professional techniques down to the basics, delivering artisan bread recipes that anyone with flour and a fridge can make and bake with

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As my gas oven only heats up to  
220 C I have not achieved the  
oven spring that Mr Reinhart



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Every Day. Despite this, however, Artisan Breads Every Day is a useful addition to any bread book collection as not many books use the techniques that Mr Reinhart uses here.

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This is an adaptation of the instructions for making a starter outlined by Peter Reinhart in his "Artisan Breads Every Day." It takes a little more or less than a week of mixing flour with liquid - ...

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~~Sourdough Starter Recipe - NYT  
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Every Day By Peter Reinhart  
Hardcover, 224 pages Ten Speed  
Press List Price: \$30.00. Makes 2  
large loaves, 4 small loaves, or

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Reinhart

many rolls.

~~Recipe: Classic French Bread:~~  
NPR

America's favorite baking instructor and innovator Peter Reinhart offers time-saving techniques accompanied by full-

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color, step-by-step photos throughout so that in no time you'll be producing fresh batches of Sourdough Baguettes, 50% and 100% Whole Wheat Sandwich Loaves, Soft and Crusty Cheese Bread, English Muffins, Cinnamon Buns, Panettone, Hoagie Rolls,

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Chocolate Cinnamon Babka, Fruit-Filled Thumbprint Rolls, Danish, and Best-Ever Biscuits.

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Peter Reinhart demonstrates a technique from his book "Peter

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Reinhart's Artisan Breads Every Day." Available in bookstores November 2009.

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To be honest, hearing stories like

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Every Day breadmaking seem intimidating, when it's really not all that difficult to do! Peter Reinhart's Artisan Breads Every Day breaks down bread-making into simple and easy to follow steps that remove the stress from trying your hand at artisan



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Peter Reinhart August 2011 Peter  
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Day. 3.5/4. reviews (63) 98%.  
make it again. Go to reviews.

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Recipes For World Class

~~Bagels recipe | Epicurious.com~~

Reinhardt  
The renowned baking instructor distills professional techniques down to the basics, delivering artisan bread recipes that anyone with flour and a fridge can bake

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with ease. Reinhart begins with the simplest French bread, then moves on to familiar classics such as ciabatta, pizza dough, and soft sandwich loaves, and concludes with fresh specialty items like pretzels, crackers, croissants, and bagels.

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NPR coverage of Peter Reinhart's  
Artisan Breads Every Day: Fast  
and Easy Recipes for World-class

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Breads by Peter Reinhart and Leo Gong. News, author interviews, critics' picks and more.

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The renowned baking instructor distills professional techniques

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down to the basics, delivering every-day fast and easy artisan bread recipes that anyone with flour and a fridge can bake with ease. Reinhart begins with the simplest French bread, then moves on to familiar classics such as ciabatt...



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“For most cooks, artisan bread baking is close to metaphysics. And each succeeding book about it only tends to deepen the mysteries and make trying it even more unlikely. Peter Reinhart's

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Artisan Breads Every Day is one of the first books of its kind that actually made me want to stop reading and start baking."

The renowned baking instructor

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distills professional techniques down to the basics, delivering artisan bread recipes that anyone with flour and a fridge can bake with ease. Reinhart begins with the simplest French bread, then moves on to familiar classics such as ciabatta, pizza dough, and soft

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sandwich loaves, and concludes with fresh specialty items like pretzels, crackers, croissants, and bagels. Each recipe is broken into "Do Ahead" and "On Baking Day" sections, making every step—from preparation through pulling pans from the oven—a

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breeze, whether you bought your loaf pan yesterday or decades ago. These doughs are engineered to work flawlessly for busy home bakers: most require only a straightforward mixing and overnight fermentation. The result is reliably superior flavor

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and texture on par with loaves from world-class artisan bakeries, all with little hands-on time.

America's favorite baking instructor and innovator Peter Reinhart offers time-saving techniques accompanied by full-color, step-by-step photos

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throughout so that in no time you'll be producing fresh batches of Sourdough Baguettes, 50% and 100% Whole Wheat Sandwich Loaves, Soft and Crusty Cheese Bread, English Muffins, Cinnamon Buns, Panettone, Hoagie Rolls, Chocolate Cinnamon Babka, Fruit-

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Filled Thumbprint Rolls, Danish, and Best-Ever Biscuits. Best of all, these high-caliber doughs improve with a longer stay in the fridge, so you can mix once, then portion, proof, and bake whenever you feel like enjoying a piping hot treat.



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In this follow-up to his award-winning book *The Bread Baker's Apprentice*, Peter Reinhart offers groundbreaking methods for baking whole grain breads that taste better than any you've ever had. We know whole grain breads

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are better for us, but will we actually eat them, much less take time to bake them? Yes, says beloved baking instructor Peter Reinhart, but only if they are very, very good. So Reinhart, with his decades of experience crafting amazing artisanal breads, has

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made it his mission to create whole grain breads that are nothing short of incredible. And because his approach is also simpler and less labor intensive than conventional techniques, you'll choose to make and eat these breads. His fifty-five recipes

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for whole grain sandwich, hearth, and specialty breads, plus bagels, crackers, and more, incorporate widely available whole wheat flour as well as other flours and grains such as rye, barley, steel-cut oats, cornmeal, and quinoa. Each is so rich with flavor and

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satisfying texture that white-flour counterparts pale in comparison. Written in Reinhart's famously clear style and accompanied by inspiring photographs, these recipes were perfected with the help of nearly 350 testers. Introductory chapters provide a

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tutorial, with step-by-step photographs, of the delayed fermentation method that is at the heart of these recipes, as well as a crash course in baking science, discussions of grains other than wheat, and more. Advanced bakers will relish

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Reinhart's innovative techniques and exacting scientific explanations, and beginning bakers will rejoice in the ease of baking wholesome breads with such extraordinary flavor.

For 30+ brand-new recipes and

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expanded 'Tips and Techniques', check out The New Artisan Bread in Five Minutes a Day, on sale now. This is the classic that started it all - Artisan Bread in Five Minutes a Day has now sold hundreds of thousands of copies. With more than half a million



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copies of their books in print. Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly.

Crusty baguettes, mouth-watering pizzas, hearty sandwich loaves, and even buttery pastries can

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easily become part of your own personal menu, Artisan Bread in Five Minutes a Day will teach you everything you need to know, opening the eyes of any potential baker.

The heart and soul of classic

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Every Day, Fast And Easy Recipes For World Class Reinhart

bread baking, from master baker Peter Reinhart From whole-wheat, sourdough, and rye to pita, focaccia, and naan, this classic cookbook from expert baker Peter Reinhart shows you how to produce phenomenal bread. Reinhart details each step in the

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process, giving you the knowledge and confidence to create countless versions of your own. Not merely a book of bread recipes, this book is an in-depth dive into the world of bread baking, filled with highly tested formulas to take your bread game

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## Recipes For World Class Reinhart

Provides guidance for making one's own whole grain bread, covering topics such as the wheat kernel, enzymes, and the process of delayed fermentation, and presents fifty-five recipes for

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whole grain sandwich, hearth, and specialty breads as well as bagels, crackers, and other items.

The only comprehensive book, in English or Italian, to cover the entire range of Italian baking, from breadsticks and cornetti to

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focaccia, tarts, cakes, and pastries. This latest edition, updated for a new generation of home bakers, has added four-color photography throughout, plus new recipes, ingredients and equipment sections, source guides, and weights. Carol Field

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introduces artisanal doughs and techniques used by generations of Italian bakers. Every city and hill town has its own unique baking traditions, and Field spent more than two years traversing Italy to capture the regional and local specialties, adapting them



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through rigorous testing in her own kitchen. Field's authentic recipes are a revelation for anyone seeking the true Italian experience. Here's a chance to make golden Altamura bread from Puglia, chewy porous loaves from Como, rosemary bread

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sprinkled with coarse sea salt, dark ryes from the north, simple breads studded with toasted walnuts, succulent fig bread, and Sicilian loaves topped with sesame seeds. One of the most revered baking books of all time, The Italian Baker is a landmark

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Every Day Fast And Easy Recipes For World Class Reinhart work that continues to be a must-have for every serious baker. Winner of the International Association of Culinary Professionals Award for best baking book Named to the James Beard Baker's Dozen list of thirteen indispensable baking

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Reinhardt  
Renowned baking instructor, and author of The Bread Baker's Apprentice, Peter Reinhart explores the cutting-edge developments in bread baking, with fifty recipes and formulas

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that use sprouted flours, whole and ancient grains, nut and seed flours, alternative flours (such as teff and grape skin), and allergy-friendly and gluten-free approaches. A new generation of bakers and millers are developing innovative flours and baking

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Every Day That Are Designed to Extract the Grain's Full Flavor Potential—What Reinhart Calls "the baker's mission." In this lushly photographed primer, Reinhart draws inspiration from these groundbreaking methods to create master recipes and

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Every Day Fast And Easy Recipes For World Class Reinhart formulas any home baker can follow, including Sprouted Sandwich Rye Bread, Gluten-Free Many-Seed Toasting Bread, and Sprouted Wheat Croissants. In many instances, such as with sprouted flours, preferments aren't necessary because so

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much of the flavor development occurs during the sprouting phase. For grains that benefit from soakers, bigas, and sourdough starters, Reinhart provides the precise guidance that has made him such a trusted expert in the field. Advanced



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bakers will relish Reinhart's inventive techniques and exacting scientific explanations, while beginning bakers will rejoice in his demystification of ingredients and methods—and all will come away thrilled by bread's new frontier. \*Correction to the

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Sprouted Whole Wheat Bread recipe on page 63: The volume measure of water should be 1  $\frac{3}{4}$  cups plus 1 tablespoon, not 3  $\frac{1}{4}$  cups.

Master bread baker Peter Reinhart follows the origins of

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pizza from Italy to the States, capturing the stories behind the greatest artisanal pizzas of the Old World and the New. Beginning his journey in Genoa, Reinhart scours the countryside in search of the fabled focaccia col formaggio. He next heads to

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Rome to sample the famed seven-foot-long pizza al taglio, and then to Naples for the archetypal pizza napoletana. Back in America, the hunt resumes in the unlikely locale of Phoenix, Arizona, where Chris Bianco of Pizzeria Bianco has convinced many that his pie

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sets the new standard in the country. The pizza mecca of New Haven, grilled pizza in Providence, the deep-dish pies of Chicago, California-style pizza in San Francisco and Los Angeles—these are just a few of the tasty attractions on Reinhart's epic

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tour. Returning to the kitchen, Reinhart gives a master class on pizza-making techniques and provides more than 60 recipes for doughs, sauces and toppings, and the pizzas that bring them all together. His insatiable curiosity and gift for storytelling make

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American Pie essential reading for those who aspire to make great pizza at home, as well as for anyone who enjoys the thrill of the hunt.

From the authors of the groundbreaking, hugely popular

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Artisan Bread in Five Minutes a Day comes a new cookbook filled with quick and easy recipes for healthy bread Their first book was called "stupendous," "genius," and "the holy grail of bread making." Now, in their much-anticipated second book, Jeff



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Hertzberg, M.D., and Zoë François have taken their super-fast method and adapted it for the health-conscious baker, focusing on whole grains and other healthier ingredients. The method is still quick and simple, producing professional-quality

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results with each warm, fragrant, hearty loaf. In just five minutes a day of active preparation time, you can create delectable, healthy treats such as 100% Whole Wheat Bread, Whole Grain Garlic Knots with Olive Oil and Parsley, Black-and-White Braided

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Every Day Fast And Easy, Black Pepper Focaccia, Pumpkin Pie Brioche, Chocolate Tangerine Bars, and a variety of gluten-free breads. About a dozen of the recipes are 100% whole grain. Healthy Bread in Five Minutes a Day will show you that there is

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time enough for home-baked bread, and that it can be part of a healthy diet. Calling all bread lovers: Whether you are looking for more whole grains, watching your weight, trying to reduce your cholesterol, or just care about what goes into your body, this

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book is a must-have. Jeff Hertzberg and Zoë François met while taking care of their toddlers at a kids' music class, and co-authored their first book, Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking in 2007. The book

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became a bestseller, with rave reviews in the New York Times, Associated Press, the Arizona Republic, and other media all over the United States, Canada, and Europe. They've demonstrated their revolutionary stored-dough method on

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Every Day in San Francisco, Chicago, Minneapolis, Baltimore, Pittsburgh, Atlanta, Tampa, and Phoenix.

Covers the basics of artisan bread-making as well as advanced techniques--from lean-dough

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breads and rolls to flat breads and enriched doughs--in a guide that includes tips, troubleshooting answers and 168 full-color photos.

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