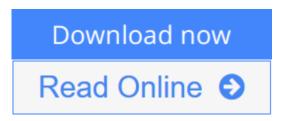


The New Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking

By Jeff Hertzberg M.D., Zoë François



The New Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking By Jeff Hertzberg M.D., Zoë François

A fully revised and updated edition of the bestselling, ground-breaking Artisan Bread in Five Minutes a Day?the revolutionary approach to bread-making

With more than half a million 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. Based on fan feedback, Jeff and Zoë have completely revamped their first, most popular, and now-classic book, Artisan Bread in Five Minutes a Day.

Responding to their thousands of ardent fans, Jeff and Zoë returned to their test kitchens to whip up more delicious baking recipes. They've also included a gluten-free chapter, forty all-new gorgeous color photos, and one hundred informative black-and-white how-to photos. They've made the "Tips and Techniques" and "Ingredients" chapters bigger and better than ever before, and included readers' Frequently Asked Questions.

This revised edition also includes more than thirty brand-new recipes for Beer-Cheese Bread, Crock-Pot Bread, Panini, Pretzel Buns, Apple-Stuffed French Toast, and many more. There's nothing like the smell of freshly baked bread to fill a kitchen with warmth, eager appetites, and endless praise. Now, using Jeff and Zoë's innovative technique, you can create bread that rivals those of the finest bakers in the world in just five minutes of active preparation time.



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Editorial Review

Review

"Every step of Zoë and Jeff's adventures in bread has been fascinating and delicious for us, the home bread bakers who follow them, but this book might be their most exciting yet because they've incorporated years of readers' questions, problems, and discoveries into every chapter. This is truly the all-you've-ever-wanted-to-know edition. And there are plenty of photographs ... at last!" ?Dorie Greenspan, James Beard Award-winning author of Around My French Table and owner of Beurre & Sel cookies

"A fun, easy-to-follow collection for those who aren't afraid to shun baking traditions." ?Publishers Weekly

"With this revised edition, Herzberg and François continue to perfect their already easy and immensely popular bread-baking method. Essential." *?Library Journal*

About the Author

Jeff Hertzberg, M.D. has been a physician, university professor, information technology consultant, and ardent amateur baker. He developed a love of great bread growing up in New York City in the 1960s and '70s and began traveling to bread-loving countries like France, Italy, Germany, Spain, Britain, and Morocco, to sample and learn. He lives in Minneapolis with his wife and two daughters.

Zoë François is a pastry chef and baker trained at the Culinary Institute of America. In addition to writing best-selling cookbooks, she creates tasty desserts on her pastry blog ZoeBakes.com, as well as for the Cooking Channel, General Mills, and many national magazines. Zoë lives in Minneapolis with her husband and two sons.

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