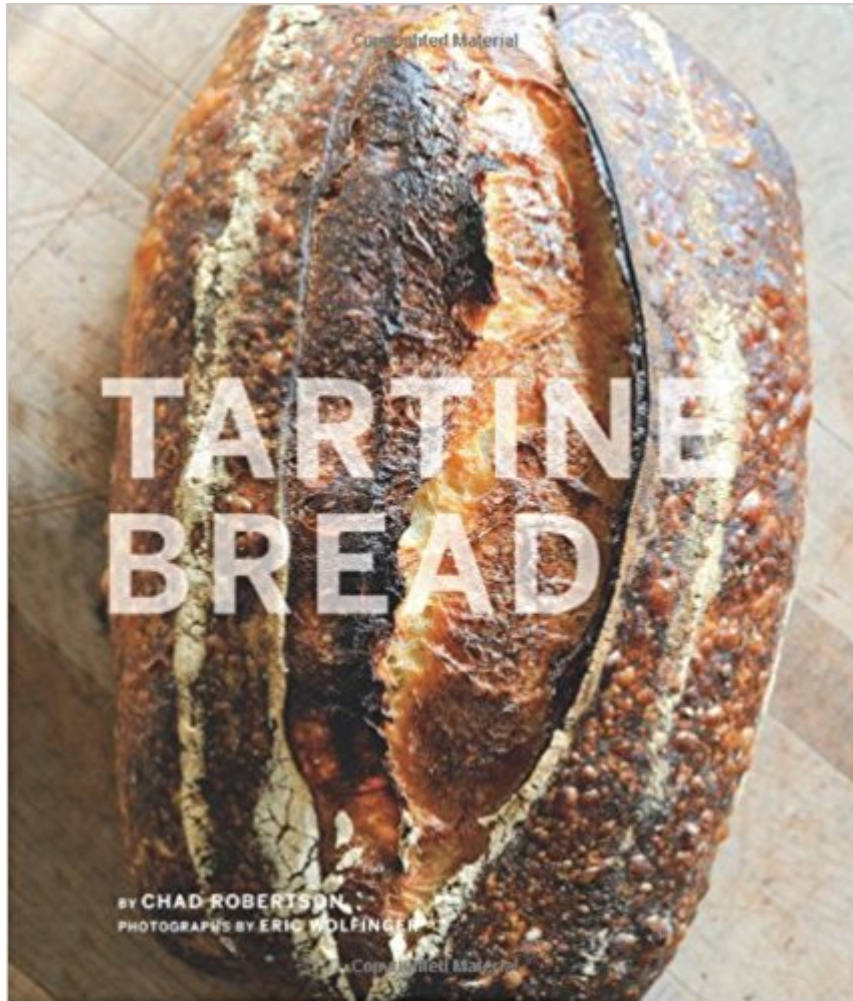




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Tartine Bread



Synopsis

For the home or professional bread-maker, this is the book of the season. It comes from a man many consider to be the best bread baker in the United States: Chad Robertson, co-owner of Tartine Bakery in San Francisco, a city that knows its bread. To Chad, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. He developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. A hundred photographs from years of testing, teaching, and recipe development provide step-by-step inspiration, while additional recipes provide inspiration for using up every delicious morsel.

Book Information

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Customer Reviews

The Definitive Baking Guide From San Francisco's legendary Tartine Bakery.

The Tartine Way The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. At 5 P.M., these rugged, magnificent loaves are drawn from the oven. The first cut yields steam and room-filling aroma, exposing an open and tender interior underneath the burnished, substantial crust. This distinctive bread was developed by renowned baker Chad Robertson over a decade of working with one of the finest artisan bakers in the United States and France, followed by another decade baking solo in a small wood-fired oven on the coast of Northern California. The following for this singular bread far exceeds the bakery's limited daily production. Only a handful of bakers have apprenticed to learn the techniques Chad has

developed. Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. Chad then explains how it all works and shows how variations from this master recipe lead to wonderfully diverse breads. Soon you will be able to create your own unique and personal loaf. Also included are more than 30 sweet and savory recipes using the day-old bread to make sandwiches, classic soups, puddings, delicious baked French toast, and an addictive Kale Caesar.

Chad Robertson (co-owner, with his wife, Elisabeth Prueitt, of San Francisco's Tartine, Bar Tartine) brings his master Tartine Bread technique to those who may not have the chance to try the famed Bay Area loaves hot out of the oven. This "baker's guidebook" is divided into four parts: Basic Country Bread; Semolina and Whole-Wheat Breads; Baguettes and Enriched Breads; and Day-Old Bread. Robertson's basic recipe is explained in depth with numbered steps, and consists of making a natural leaven and baking in a cast-iron cooker. The author's passionate tone and tales of baking apprenticeships, along with top-notch step-by-step photos, elevate the title from mere manual to enjoyable read. The later sections include variations on the basic recipe; bread-to-use recipes for sandwiches; bruschetta; and salads and entrees made with croutons and breadcrumbs. The sophisticated and clean design, exceptional photos, and padded cover give the book a luxurious feel. (Nov.) (c) Copyright PWxyz, LLC. All rights reserved.

"...the most beautiful bread book yet published..." -- The New York Times

Well argued and clearly laid out book in praise of and about the value of naturally leavened breads, (sourdoughs)The recipes are extensive and detailed and the inclusion of Eric Wolfingers' copious photos aids in identifying the various steps and stages you pass through to produce an acceptable loaf.A great book for anyone interested in stretching their skills into the baking arena.Just follow the book faithfully, and you will have good (maybe great) bread in one to three attempts, even quicker if you go online and supplement the book with the multiple videos people have posted about baking the "Tartine" loaf, (especially with respect to the sections on stretching and shaping the dough)Right up there with "On Food And Cooking" by Harold McGee as a book that will have a very long shelf life in your kitchen.

This book has recipes and methods for creating your own artisanal breads--including natural

leavened bread and baking in a Dutch oven, a trick to recreate the steamy environment of a true bread oven. The sections are: Basic Country Bread, Semolina and Whole-Wheat Breads, Baguettes and Enriched Bread. If you notice, it doesn't have an emphasis on any grain except wheat. This is NOT for the beginning bread baker. I've baked bread since I was an eleven year old, but I still find this kind of baking challenging, especially making natural leaven and sourdough. Baking in the Dutch Oven does indeed help create good crusty round loaves, and if you are somewhat experienced in bread baking, have patience to wade through the advice here and are meticulous about details, you can get some of those stunning, holey, crusty wheat loaves that make incredibly good sandwiches, bruschetta and even bread pudding, French toast and croutons. Nice to have it in Kindle format.

My first loaves are on final rise, I will post pics when done. This is a beautiful book, romance by bread. The feel of the cover, size, and stories are heartwarming. The instructional pictures are very helpful, and experiences of other novice bakers enlightening. I love how variations on timing are explained, because bread making should not be time consuming, but rather, it should be a rhythmic part of the day. I did a slow 1st rise overnight so I could get up this morning and shape the final loaves. Update: After two bakings the seasoning of my dutch oven has burned off and now the loaves stick. Will be re-seasoning with Avocado oil to try and avoid this problem, and/or reduce heat to 450.

Really good read for understanding dough and yeast. I've made the Country Loaf once, which is the basic sour dough. It takes some patience cultivating your own starter and getting the timing right for the leaven and proofing the dough but it's an awesome feeling making your own bread. Feeding my starter every day for 3 months felt like I was raising a kid until recently I decided to leave it in the fridge. Thank you Chad Robertson for sharing your bread wisdom with us. Will definitely make more sourdough loaves in the future. Also if you haven't had really good sourdough bread before, you should have it at least once before you start on his recipes. It'll give you a good baseline for what to look for when you're tweaking your sourdough routine. Tartine bread in SF is a good place to start for tasting good bread.

if you are looking for bread books, stop here! and buy Tartine bread, we are loving this book, it have long reading explanations that make you understand the process beyond a recipe, the recipes come in a different level of difficult but its all step down clear if you like making bread and have patience

this book would make you master the bread!

Fantastic purchase; I bought it on Kindle first, and was disappointed in the book *in that format*. It's informative and densely packed, and therefore you need to be able to move from page to page with relative ease. We haven't really figured out how to do that on Kindle yet, at least not efficiently.

Simply the best bread in the world. Everyone should taste Chad's bread before they die... its that good. This book has changed everything. I may not make as good as bread as Chad but with this book my bread is very close which if you know me is pretty amazing. I mean having this good of bread in your own house whenever you want it... amazing.

I've owned this book for a couple of years. I consider myself an intermediate baker, having entered into bread baking through the no-knead method and looking for something beyond. I have tried Peter Rinehart's books and while I very much like the variety he offers, I haven't been as satisfied with the product as I am with the Tartine bread. I was initially daunted by the process, but have come to be very comfortable with it, falling into a routine and coming to understand how it best works in my kitchen, which is really what this cookbook is about: the method offered is very elaborate, but once you understand it and understand how the dough is supposed to be, you can adapt it to your purposes and the author encourages each baker to do this. The product of these recipes is, by far, not simply the best bread I have ever made, but some of the best bread I have ever eaten. It far surpasses the quality of the artisan loaves in my town (admittedly not SF, but the bakeries here aren't too bad). The crust is shatteringly crisp, offset by wonderfully airy yet firm middle, with a mild tang from the sourdough (which also helps it keep nicely). I usually bake one loaf and offer another up to a friend, which always leads to a request to learn how the bread is made. I think it is really revelatory to many that you can make such a remarkable loaf of bread in your own kitchen, which is, again, exactly what the book promises. The book isn't an encyclopedic reference for bread recipes and the breads that move away from use of the dutch oven, like the baguette or brioche recipe will yield results not really that different from a book like Rinehart's. But if you want to learn to make transcendent country bread loaves, with some whole wheat and semolina variations, this is the book for you.

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