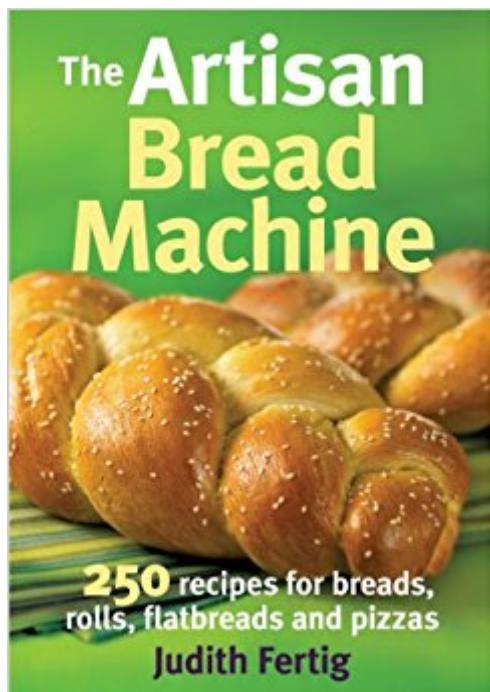


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# The Artisan Bread Machine: 250 Recipes For Breads, Rolls, Flatbreads And Pizzas



## **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**

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](http://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)

Judith 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.

Like 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!

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.

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.

This is an excellent bread machine recipe book with a variety of recipes to choose from; from Basic White Bread to Roasted Bell Pepper and Kalamata Olive Bread. YUMMY! The recipes turn out beautifully with my Zojirushi Virtuoso Bread Machine. I am slowly working my way through this recipe book. The only thing I would like better is if every recipe had a photo with it, but there are some pictures included in the center of the book. Looking forward to baking my next loaf :-)

I received a bread machine as a gift and what a loss for what a single girl would do with it. This book has helped me make my colleagues fat and happy. There is a terrific German kuchen recipe that is now my go-to Sunday morning breakfast treat. Most recipes have different options for the size of dough you'll make. There are tips on how to make the dough and handroll it before baking in the oven too.

I have not tried a great deal of the recipes in this book yet but I am impressed with the large variety. Often it is difficult to find unusual bread recipes calibrated specifically for a machine and this book definitely fits the bill. It couldn't be easier to use as most recipes follow the same directions and the author has included. Ingredients for both smaller and larger pans. It would have been nice if every recipe would have had a photo but there are some pictures included in the center of the book.

This is an excellent bread book. I am slowly working my way through it, making breads and testing them on my family. So far (I've made at least ten different breads, some several times) all have been successful. The goal is to find three or four "go-to" breads for weekly usage, but so far I'm enjoying the journey through the book and its recipes. I highly recommend this book to anyone with a bread machine (I have a Zojirushi). Note that the book calls for "rapid" or bread machine yeast (which is "rapid") and calls the machine setting for such yeast "basic." On the Zoj, the setting is

actually "quick."

Many recipes and the format of the book is really good. I like it.

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