

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread

By Peter Reinhart

Download now

Read Online 

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread

By Peter Reinhart

Co-founder of the legendary Brother Juniper's Bakery, author of the landmark books *Brother Juniper's Bread Book* and *Crust & Crumb*, and distinguished instructor at the world's largest culinary academy, Peter Reinhart has been a leader in America's artisanal bread movement for over fifteen years. Never one to be content with yesterday's baking triumph, however, Peter continues to refine his recipes and techniques in his never-ending quest for extraordinary bread.

In *The Bread Baker's Apprentice*, Peter shares his latest bread breakthroughs, arising from his study in several of France's famed *boulangeries* and the always-enlightening time spent in the culinary academy kitchen with his students. Peer over Peter's shoulder as he learns from Paris's most esteemed bakers, like Lionel Poilâne and Phillippe Gosselin, whose *pain à l'ancienne* has revolutionized the art of baguette making. Then stand alongside his students in the kitchen as Peter teaches the classic twelve stages of building bread, his clear instructions accompanied by over 100 step-by-step photographs.

You'll put newfound knowledge into practice with 50 new master formulas for such classic breads as rustic *ciabatta*, hearty *pain de campagne*, old-school New York bagels, and the book's Holy Grail—Peter's version of the famed *pain à l'ancienne*. En route, Peter distills hard science, advanced techniques, and food history into a remarkably accessible and engaging resource that is as rich and multitextured as the loaves you'll turn out. This is original food writing at its most captivating, teaching at its most inspired and inspiring—and the rewards are some of the best breads under the sun.

— Food52, Most Anticipated Cookbooks

— Every Day with Rachael Ray, Round-Up

 [Download The Bread Baker's Apprentice: Mastering the A ...pdf](#)

 [Read Online The Bread Baker's Apprentice: Mastering the ...pdf](#)

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread

By Peter Reinhart

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart

Co-founder of the legendary Brother Juniper's Bakery, author of the landmark books *Brother Juniper's Bread Book* and *Crust & Crumb*, and distinguished instructor at the world's largest culinary academy, Peter Reinhart has been a leader in America's artisanal bread movement for over fifteen years. Never one to be content with yesterday's baking triumph, however, Peter continues to refine his recipes and techniques in his never-ending quest for extraordinary bread.

In *The Bread Baker's Apprentice*, Peter shares his latest bread breakthroughs, arising from his study in several of France's famed *boulangeries* and the always-enlightening time spent in the culinary academy kitchen with his students. Peer over Peter's shoulder as he learns from Paris's most esteemed bakers, like Lionel Poilâne and Phillippe Gosselin, whose *pain à l'ancienne* has revolutionized the art of baguette making. Then stand alongside his students in the kitchen as Peter teaches the classic twelve stages of building bread, his clear instructions accompanied by over 100 step-by-step photographs.

You'll put newfound knowledge into practice with 50 new master formulas for such classic breads as rustic *ciabatta*, hearty *pain de campagne*, old-school New York bagels, and the book's Holy Grail—Peter's version of the famed *pain à l'ancienne*. En route, Peter distills hard science, advanced techniques, and food history into a remarkably accessible and engaging resource that is as rich and multitextured as the loaves you'll turn out. This is original food writing at its most captivating, teaching at its most inspired and inspiring—and the rewards are some of the best breads under the sun.

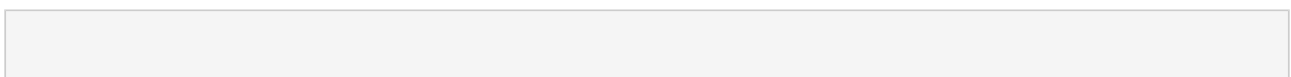
— Food52, Most Anticipated Cookbooks

— Every Day with Rachael Ray, Round-Up

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart

Bibliography

- Sales Rank: #47969 in Books
- Brand: Brand: Ten Speed Press
- Published on: 2001-11-14
- Released on: 2001-11-14
- Original language: English
- Number of items: 1
- Dimensions: 10.28" h x 1.05" w x 9.40" l, 3.26 pounds
- Binding: Hardcover
- 320 pages



 [Download The Bread Baker's Apprentice: Mastering the A ...pdf](#)

 [Read Online The Bread Baker's Apprentice: Mastering the ...pdf](#)

Download and Read Free Online *The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread* By Peter Reinhart

Editorial Review

Amazon.com Review

"A bread baker, like any true artisan or craftsman, must have the power to control outcomes," says Peter Reinhart, author of *The Bread Baker's Apprentice*. "Mastery comes with practice." As in many arts, you must know and understand the rules before you can break them. Reinhart encourages you to learn the science of bread making, but to never forget that vision and experimentation, not formulas, make transcendent loaves. *The Bread Baker's Apprentice* is broken into three sections. The first is an amusing tale of Reinhart's visit to France and his discovery of *pain à l'ancienne*, a cold-fermented baguette. The second section comprises a tutorial of bread-making basics and Reinhart's "Twelve Stages of Bread." And finally, the recipes: Ciabatta, Pane Siciliano, Potato Rosemary Bread, New York Deli Rye, Kaiser Rolls, and Brioche, to name a few. All recipes include bread profiles and ingredient percentages. Reimagined for modern bakers, these mouthwatering classic recipes are bound to inspire. --Dana Van Nest

From Library Journal

Author of the well-respected *Brother Juniper's Bread Book* and *Crust & Crumb*, baker-turned-culinary instructor Reinhart draws on his baking and teaching experience to provide an authoritative but unintimidating guide to baking professional-quality loaves of all sorts. He begins with an account of a recent tour of specialty bakeries in Paris, including Gosselin, where he learned to make the young baker's unique *pain l'ancienne* which, Reinhart says, would be better called *pain moderne*, as it uses a modern invention (the refrigerator) to produce a "cold-dough delayed-fermentation" baguette, the best he has ever tasted. He found this technique revolutionary, and he includes the recipe here, along with a wide variety of other artisan and classic breads, from Ciabatta to Poilene-Style Miche to Tuscan Bread. The recipes are preceded by a 50-page primer on the "twelve stages of bread," and there are dozens of photographs, including particularly helpful ones of shaping different loaves. Valuable for both the professional and the novice, this is highly recommended for all baking collections.

Copyright 2001 Reed Business Information, Inc.

From [Booklist](#)

The staff of life, homemade bread satisfies many a craving. In *The Bread Baker's Apprentice*, Peter Reinhart, noted bakery operator and author, has written a thorough, well-organized, and helpful introduction to bread baking that nearly everyone can profit from. Classifying the types of breads and presenting ingredients in tables helps the baker understand relationships and commonalities among seemingly dissimilar breads. Reinhart covers only yeast breads except for a single recipe for a triumphal cornbread full of fresh corn and topped with bacon. If a cook can do the math, Reinhart's tables of bakers' "percentages" allow for adjusting the recipes to any model bread machine, and the truly expert may use the numbers to create wholly new breads. A bibliography, a directory of ingredient sources, and a comprehensive list of bread-baking Web sites make this book a fount of practical, valuable baking lore. *Mark Knoblauch*

Copyright © American Library Association. All rights reserved

Users Review

From reader reviews:

John Glass:

This book untitled The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread to be one of several books which best seller in this year, that is because when you read this publication you can get a lot of benefit in it. You will easily to buy this kind of book in the book retail outlet or you can order it by means of online. The publisher on this book sells the e-book too. It makes you quicker to read this book, because you can read this book in your Smartphone. So there is no reason to you to past this e-book from your list.

Lorraine Prinz:

The particular book The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread will bring you to the new experience of reading a book. The author style to spell out the idea is very unique. In case you try to find new book to see, this book very acceptable to you. The book The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread is much recommended to you to read. You can also get the e-book through the official web site, so you can more readily to read the book.

Ruth Williams:

Beside this The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread in your phone, it could give you a way to get nearer to the new knowledge or info. The information and the knowledge you are going to got here is fresh from oven so don't always be worry if you feel like an previous people live in narrow commune. It is good thing to have The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread because this book offers to you personally readable information. Do you occasionally have book but you do not get what it's about. Oh come on, that wil happen if you have this in the hand. The Enjoyable arrangement here cannot be questionable, including treasuring beautiful island. So do you still want to miss it? Find this book and read it from now!

Russell Hardison:

You may get this The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread by look at the bookstore or Mall. Merely viewing or reviewing it can to be your solve issue if you get difficulties to your knowledge. Kinds of this book are various. Not only by simply written or printed but in addition can you enjoy this book by means of e-book. In the modern era just like now, you just looking from your mobile phone and searching what your problem. Right now, choose your ways to get more information about your reserve. It is most important to arrange you to ultimately make your knowledge are still update. Let's try to choose suitable ways for you.

**Download and Read Online The Bread Baker's Apprentice:
Mastering the Art of Extraordinary Bread By Peter Reinhart**

#AXIU309CJWH

Read The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart for online ebook

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart books to read online.

Online The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart ebook PDF download

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart Doc

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart Mobipocket

The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart EPub

AXIU309CJWH: The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread By Peter Reinhart