



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

Jeff Hertzberg , Zoë François , Stephen Scott Gross (Photographer)

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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 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.

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

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From Reader Review The New Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking for online ebook

Wench says

An excellent variety of recipes, and well-written. I was already sold on the concept behind this book thanks to KAF posting a recipe. Now I have LOTS more to try.

Marcia says

This is non-traditional way of baking homemade bread for the super busy working person. The technique does require some supplies (not expensive) that I don't have in the house yet, so I haven't tried the actual results yet but I will. I enjoyed the book enough that I checked out the youtube channel as well. I was looking for a bread book with a nice variety of recipes and this one fits the bill. I probably won't be making bread any other way from now on.

Erin says

I love the layout of this book. The explanations are quite clear and it provides a bread troubleshooting guide. My first attempt at making artisan bread was a huge success. I can't wait to try another recipe. I am never going to use a bread machine again.

Erica Hudson says

This book changed my perception on bread and the time and energy involved in making good bread consistently. I LOVE this book. Make one batch of bread from the master recipe and you'll love it too.

Beverly says

I love bread. There is nothing like fresh out of the oven fresh bread. I've made monkey bread, dinner rolls and pumpkin bread on a regular basis, but crusty semi french was too much trouble. The kneading was good for my muscles, but it never came out right. This was so easy I felt guilty. Measure, mix and refrigerate. Two hours or next day or up to 14 days take some and bake. The temp outside is 106, I'm going to freeze for another more opportune time, yea it can do that too!

Phyllis says

I really looked forward to having bread dough ready and waiting in the refrigerator. I bought the big bin that barely fit in my frig, flour etc. I made a small batch and then the large batch. I'm sorry to say I am unimpressed. The loaves were just okay. I may try again, but for now, I can only give 3 stars.

Kristen says

I have made enough bread from this book in the last couple weeks to give it five stars.

No kneading=no mixers and paddle attachments to clean from your Kitchenaid or Bosch. It really is a simple process. You make a wetter than usual dough that does one rise on the counter and you can use cold or warm water, makes no difference at all to the yeast. Then you stick the container of dough in the fridge and you can make bread every day for one to two weeks, depending on how much dough you started with. On baking day, you cut or yank off one or two pounds, let it sit for a while, then put it in the oven and it bakes.

I've made sandwich type bread, challah, pumpernickel, and boule so far. Everything has been really delicious and I've gone through about two pounds of dough a day---my kids evidently love it. So my dough batches haven't made it an entire week, but because it actually only takes a couple minutes to throw the dough together, I can remake dough whenever I run out. The two rising times do ask for some planning---i.e., early morning bread probably won't work for you unless you get up around 4:30 on a regular basis. But you can take dough out in the morning and have it baked by mid-late morning, or for dinner that evening or after school snack.

The idea really is creative and helpful and is encouraging me to make specialty breads I never would have thought of, simply because it's so quick.

HeatherAnne Norbury says

Starting at the title, I was VERY skeptical. I mean, really? Yummy, beautiful homemade bread in 5 minutes a day? Who do they think they're kidding? I have always wanted to bake... to BE someone who BAKES. I even own a top of the line bread machine to help this time-crunched mama (ostensibly) make bread more easily. Even as "easy" as that is, it still just didn't happen all that often. And frankly, bread machine crusts are just not the same as bread baked in the oven.

Skeptical or not, I really wanted to believe that I could fit baking into my daily life. The introduction did nothing to make it sound any less "too good to be true". Then they shared their secrets: 1) "Mix enough dough for several loaves and store it in the refrigerator" and 2) "Pre-mixed, pre-risen, high moisture dough keeps well in the refrigerator." (my emphasis). This dough is WET and as a result, requires no kneading, no proofing the yeast, no resting/rising/resting, no punching down (in fact, NEVER punch it down), no stress or fuss whatsoever. With my trusty kitchen scale and my Kitchenaid mixer, I can put a large batch of dough together in under 15 minutes. The only thing I have to do each day for fresh bread is pull off a ball of dough, shape and bake. There is some resting and baking time involved, of course, but the actual active work required takes mere minutes. I have even cooked a few loaves in the slow cooker (!!!) with zero resting time.

You do need to put a slow cooker loaf under a broiler for a minute to crisp up the top but this is a super SUPER easy way to make already super easy bread.

I usually get books from the library first before forking out the cash for them. I will definitely be adding this one to my cookbook collection permanently. They also have written "Healthy Bread in 5 Minutes a Day" and "Artisan Pizza and Flatbread in 5 Minutes a Day". This review is for the 2nd edition of their original book and I plan to buy this one as it includes whole grain and flatbread recipes in it, as well as recipes for pretzels, pain d'epi, pumpernickel, rye, beignets, naan and so much more. There is a sizable gluten-free section as well! If you want to fit baking into your life, do yourself a favor and get this book. I'm not sure your waistline will thank me but your taste buds definitely will.

Marie Z. Johansen says

I borrow d this book through inter-library loan and it is now on my wish list to buy.

I have baked bread for more years than I care to acknowledge (?) and finally realize that if I wanted to have success in baking artisan loaves (round and crusty) at home that I had to buckle down and learn a bit about the "science" behind the baking.

This book is broken down beautifully and thoroughly explains the whys and where fires of making seriously wonderful artisan loaves a home...all done in a very accessible, non-stultifying, way.

If you want to learn to bake beautiful crusty artisan breads at home this book should be in your wish list too.....imho....

April says

I love this method of making bread, using the three previous books. I didn't find anything that struck me as better than the original in this one, though.

Sarah says

I've just finished baking my second batch of bread, a second recipe. With my food allergy, it is pretty hard to find bread I can eat; I don't particularly like dropping \$6 on a loaf of bread I don't really like and which will likely get poached by my family. These breads are like making beans from dried-- the amount of actual time spent on the project is minimal, it just takes planning to allow enough time to complete everything.

One thing I don't like is that, considerably frequently, under a recipe it will direct readers to another of the authors' books for more types of whole wheat, pizza doughs, etc. Self-promotion is one thing, but this seems excessive.

Mskychick says

I'm excited to try the GF breads in here!

Julie says

100 stars!

I will eat bread every day! I will make bread my facebook profile picture! I will send people valentines featuring photos of bread.

1. I made bread from scratch with the help of 2 four year olds. This indicates how easy the Five Minutes a Day method it.
 2. My bread crackled when it came out of the oven. Hearts.
 3. My husband later said jealously, "I'm not bread. Look at me, not at the bread." He was telling me a story and I was expressing joy and contentment over my new loaves. This indicates that I love bread.
 4. The bread was delicious.
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Catherine says

To some extent, this is a combination of the authors' first two artisan bread books, but also includes gluten free recipes and FAQs, which provide answers to a lot of the issues I've experienced when using the no-knead, refrigerator storage method. Also provides ingredient weights rather than just volume. The book includes nice color photos, however these are inserted in random sections; e.g., the group of photos placed in the middle of the gluten-free chapter are not of gluten-free items. I'm a big fan of baking no-knead breads, and this is the most cohesive book I've seen on on the topic.

Hope says

I've been making my own bread for years, but prefer non-fussy methods and ingredients. So I couldn't resist this title when it came up for sale for Kindle. I have used Hertzberg's basic dough recipe from an earlier book, but wanted to try something new.

Not only does this book offer recipes, but it offers many tips of the trade (why certain flours affect bread in different ways, lean vs. enriched doughs, how to parbake bread, etc.) An especially helpful example: "Cup for cup, wheat bran is much higher in fiber than whole wheat flour, yet it doesn't affect the taste of bread as much. For those who don't care for the pleasantly bitter, nutty flavor of whole wheat, this [wheat germ] loaf is a mild-tasting, high-fiber alternative."

Lots of helpful tips and a good variety of recipes. The only one I've tried so far (Oatmeal bread with Maple) was delicious.

This book also includes a chapter on gluten-free breads.

