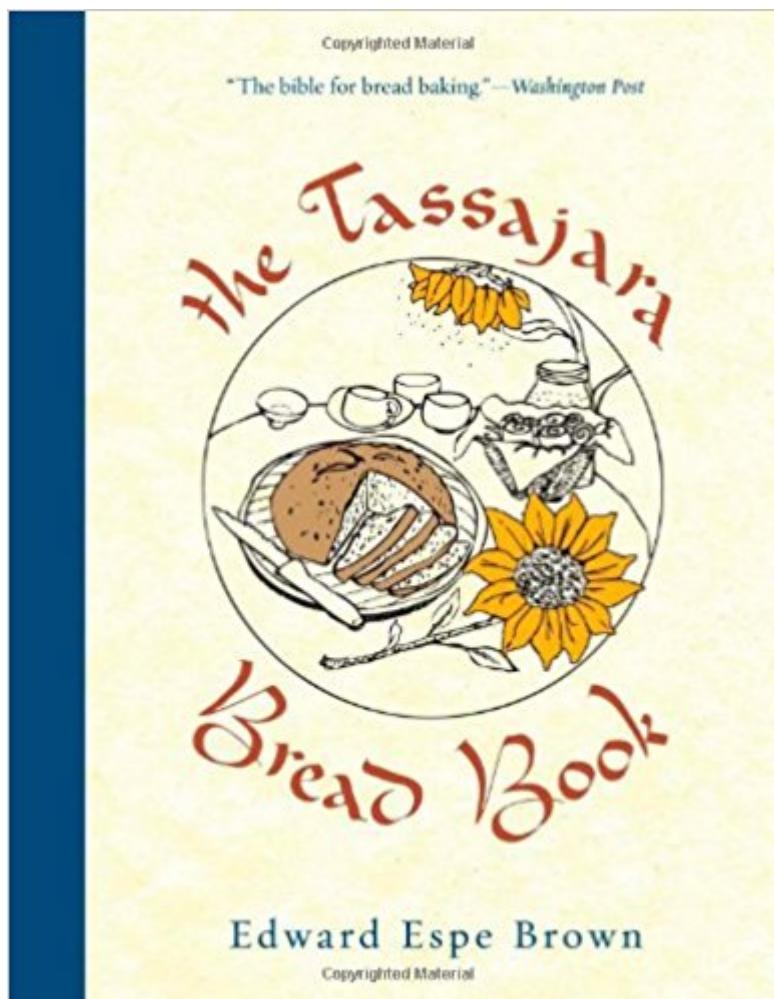


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# The Tassajara Bread Book



## Synopsis

The Tassajara Bread Book has been a favorite among renowned chefs and novice bakers alike for more than thirty years. In this deluxe edition, the same gentle, clear instructions and wonderful recipes are presented in a new paperback format with an updated interior design. Deborah Madison, author of *Vegetarian Cooking for Everyone*, says, "This little book has long been a guide for those who want to bake but don't know where to begin, as well as for those who want to go beyond and discover not just recipes, but bread making itself."

## Book Information

Paperback: 192 pages

Publisher: Shambhala; Reprint edition (February 15, 2011)

Language: English

ISBN-10: 1590308360

ISBN-13: 978-1590308363

Product Dimensions: 7.2 x 0.6 x 9.2 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 177 customer reviews

Best Sellers Rank: #372,901 in Books (See Top 100 in Books) #93 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #326 in Books > Cookbooks, Food & Wine > Baking > Bread #613 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Natural Foods

## Customer Reviews

"The bible for bread baking." •The Washington Post "A baking Zen priest after [our] own heart!" •O, The Oprah Magazine "This was the first cookbook I ever bought for myself back when it was first published. To this day, I consider The Tassajara Bread Book to have been a major influence not just on my cooking and baking, but on my attitude and philosophy about food in general. Thank you, Ed Brown, for this lasting gift." •Mollie Katzen, author of *Moosewood Cookbook* "I feel a special fondness for this book, which helped launch me on my way to baking bread. Edward Brown's warmth shines through on every page, the recipes remain wonderfully unusual (I love the three-layer corn bread, which I've never seen elsewhere), and the overall experience is one of brilliant simplicity." •Mark Bittman, author of *How to Cook Everything* "Like thousands of cooks of my generation, I have in my kitchen an ancient

volume of The Tassajara Bread Book, its cover gritty with flour, its spine cracked from use, its pages stained with molasses, and dog-eared with decades of perusal. It is the book that taught me how to make bread and its simple wisdom has been present in every loaf I have baked. I will recommend it with enthusiasm to a new generation of cooks.                <img alt="smiley face" data-bbox="14925 125 14955 1

are well done and helpful to guide one through the various techniques. The recipes are quite sound with lots of variations. I think it is especially helpful for beginning bakers to learn the basic "springboard" recipes as it encourages creativity and an understanding that so many different variations can come from one basic recipe. Brown reminds us to think about the food we are making and eating. Above all, I found this book a good reminder of why I started baking bread in the first place - the slowing down, the feel of the dough under your hands, the smell and satisfaction of a simple loaf of bread that you made yourself.

This is the cookbook I turn to the most often. It is written with so much love, knowledge, and heartfelt dedication to the simple art of bread making. If you have never made bread before, as I hadn't, the beginning has an explicitly detailed set of directions for producing your first loaf of bread, complete with beautiful hand-drawn pictures. Everything else in the book follows that original recipe. Every single recipe I have made from this book was delicious and well worth the effort. The cinnamon buns were enjoyed by all of my friends on multiple occasions. The banana bread was super moist and amazing. The many muffin variations were all equally delicious. I couldn't recommend this cookbook more.

Got turned on to Edward Espe Brown from the documentary, "How to Cook Your Life." A passage in the movie struck a chord with me. Edward talked about how breadmaking helped your hands be the best they can be. It stimulates pressure points and uses muscles differently. I put the book on my wish list. Since receiving the book, I have made several batches of bread, cinnamon rolls, and pizza crust. Every recipe has tasted wonderful. It also has provided a good conversation point with my wife and kids as they are interested in what I am doing and what yummy things they might get to eat. The book is written in a very educational style with clear steps and diagrams. Edward provides a good tip of preparing the basic recipe as it is, the first time. This allows you to get a grasp on the process, build a little confidence, and know how the dough should look and feel as you move along. Further in the book, there is a balance between guidance and the freedom to make your own choices and observe the outcome. I have a new respect for breadmaking. This book has helped to feed my body and soul a bit. I would highly recommend it for beginners, discoverers, and anyone who is looking to find a little happiness and some patience.

I got my first copy of this book in the 1970's and it has remained my favorite ever since. This is not a book for people who want to dump ingredients into a machine and have bread happen... this is a

book for people who love to make bread by hand. My best friend gave me my first copy of the book and it remains a treasure. I have 10s of bread recipes, and the sponge method used in the Tassajara Bread Book remains the best way to reproducibly make excellent breads that incorporate whole grains. It is fun to read -- describes a spirited view of the whole bread making process, along with many options for creative ingredient options. My first copy is about 40 years old, and still the best!

I can't exist in the kitchen without this book for amazing bread and roll recipes. Easy to follow and makes bread making spiritual. Throw out your anxiety pills and try this instead!

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