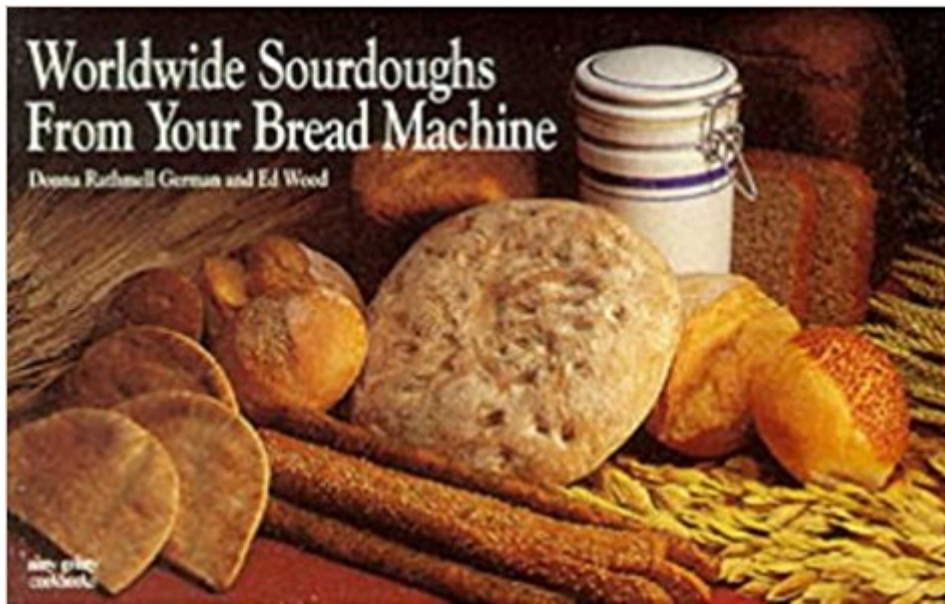


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Worldwide Sourdoughs From Your Bread Machine (Nitty Gritty Cookbooks)



Synopsis

Worldwide Sourdoughs from Your Bread Machine (Nitty Gritty Cookbooks)

Book Information

Series: Nitty Gritty Cookbooks

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Best Sellers Rank: #374,905 in Books (See Top 100 in Books) #40 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Bread Machines](#) #313 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

Customer Reviews

Most sourdough cookbooks fall into one of two camps: The hedgers, who add baking powder or commercial yeast to all their recipes, presumably just in case their starter doesn't perform as desired; and the purists, who never add extra leavening to anything. This book straddles the line nicely, providing both kinds of recipes sorted into sections to suit your mood and the amount of time you have available for baking. There is a great chapter explaining how sourdough works and why you need so much time to bake using it, and another devoted to the ins and outs of adapting sourdough for bread machine use. There is a section of recipes using commercial yeast and the regular bread machine cycle, a section using wild yeast and the bread machine cycle, and a section of wild yeast recipes using only the dough cycle. The authors tell you approximately how many hours each step will take, which is very helpful when planning your baking, but I will confess to being somewhat turned off by the fact that they describe their starters in terms that seem to be specific to Ed Wood's dried starters for sale ('fast', 'slow', 'Russian', 'Austrian', etc.) Aside from the odd spelt and kamut bread recipes, there are a lot of rye recipes in this book, pitas and rolls, a selection of bread flavors from around the world, and the very best plain sourdough French bread I have ever made. This book is a great addition to any sourdough baker's collection.

I have used this cookbook for years, and decided to order one for my daughter, since it is one of the best sourdough cookbooks around. The recipes are well organized, and the results are stunning! For anyone who does sourdough baking, the varieties are quite intriguing, and the occasional odd ingredients are not usually difficult to find, or substitute for. It's been around a while, but since .com has it, I'm delighted to buy it for gifts.

This is a great book! It has explanations and instructions on several ways to make sourdough bread: Using the BM totally; using the dough cycle only of the BM; and using the BM with yeast and sourdough starter. So you can make it "your way". Worth every penny.

Using the old fashion sourdough starter instead of using yeast gives the sourdough bread a distinct old fashion flavor. Using a bread machine is of course a modern way of baking bread. If you like mixing the old with the new, this cookbook is for you.

I am so interested in sourdough and I also have a Breadman bread machine. How to combine the two? This book clarified so much for me, like how to handle the dough, how to store it, how to feed it, and more. I made the basic white bread mix and let it set for the requested 8 hours, and it was okay and edible. The author is right: you need to know what kind of starter you have and go from there. I think my starter is a medium-fast kind, so I will try 6 hours next time as the first attempt was a little dense. I will be referencing this book in the future, for sure. Now, for a simpler approach to "sourdough" bread making, I use any recipe, slog in about 1/3 to 1/2 cup of starter, cut down on the yeast, and add some gluten. Have the machine mix it for about 5 minutes or so (you have to judge this yourself), then shut the machine off and let everything sit for about 30 minutes or so. Then start with the appropriate setting. The heinous addition of a bit of regular yeast makes the 1 pound loaf rise over the top of the pan, and the 100% whole wheat bread (except for the sourdough starter) is very light with good crumb. A slice of this bread does not fit into the standard toaster sideways or upside down! Sometimes the butter melts right through to the other side...practicing...practicing. I have even used this method for English muffins. Very light and tender, but not a lot of the "nooks and crannies" for sauce or butter. Nonetheless, very good! Can be used for hamburgers or other sloppy sandwiches without disintegrating! Anyway, this is a good reference. Buy it.

Great book, fast shipping too. Bread is our staff of life. Upon reading, one important factor is I must have on hand an incandescent light bulb and a large styrofoam ice chest for use before they both

are instinct. These 2 items will give a warm temperature for rising the starter or dough. Great information.

ms. rathmell writes well - easy to follow , seriously researched . i've bought several of her bread machine books over the last 20+ years , & use them often . Book arrived as described : used in very good condition.

This is a great little book in the series of bread machine books by the same author. Pretty old print, though. 1994 so your machine may not be in there and you have to improvise.

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