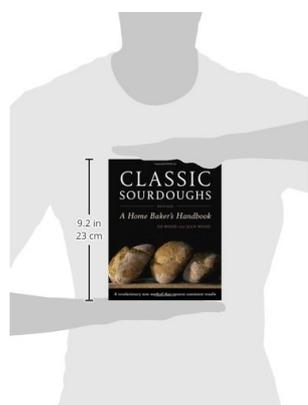


# [PDF] Classic Sourdoughs, Revised: A Home Baker's Handbook

Ed Wood, Jean Wood - pdf download free book

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**Books Details:**

Title: Classic Sourdoughs, Revised:

Author: Ed Wood, Jean Wood

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## Description:

Sourdough: The Gold Standard of Bread

More and more home bakers are replacing mass-produced breads and commercial yeasts in favor of artisan breads made with wild cultures and natural fermentation. Whether you want to capture your own local yeasts, take advantage of established cultures like San Francisco Sourdough, or simply bake healthier, more natural loaves, you'll find no better guides than renowned sourdough

authorities Ed and Jean Wood.

In this updated edition of *Classic Sourdoughs*, the Woods reveal their newly discovered secret to crafting the perfect loaf: by introducing a unique culture-proofing step and adjusting the temperature of the proofs, home bakers can control the sourness and leavening like never before. The reward? Fresh, hot sourdough emerging from the oven just the way you like it—every time. Starting with their signature Basic Sourdough loaf, the Woods present recipes featuring rustic grains and modern flavors, including Herb Spelt Bread, Prairie Flax Bread, and Malt Beer Bread, along with new no-knead versions of classics like White French Bread. They round out the collection with recipes for homemade baguettes, bagels, English muffins, and cinnamon rolls, plus a chapter on baking authentic sourdoughs in bread machines.

Steeped in tradition, nuanced in flavor, and wonderfully ritualized in preparation, sourdough is bread the way it was meant to be. So join the sourdough renaissance and bring these time-honored traditions into your own kitchen.

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