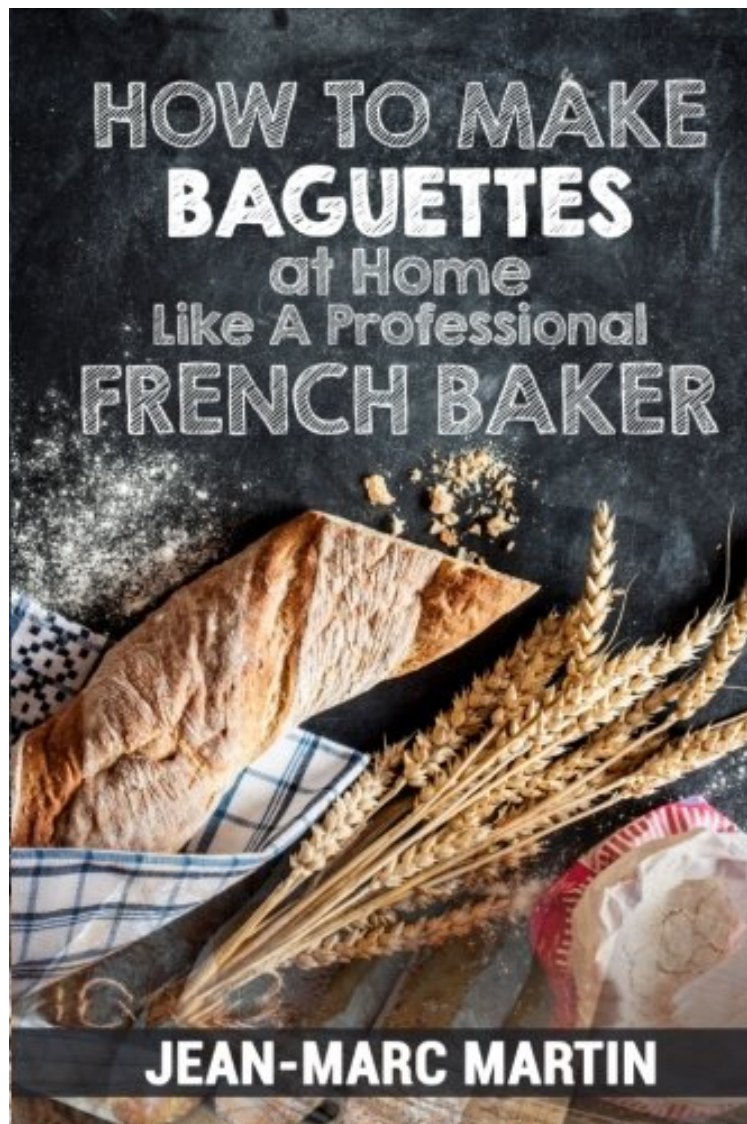


[Free pdf] How To Make Baguettes At Home Like A Professional French Baker: Authentic Recepte Of Artisan Bread Baking

How To Make Baguettes At Home Like A Professional French Baker: Authentic Recepte Of Artisan Bread Baking

Jean-Marc Martin

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Jean-Marc Martin : How To Make Baguettes At Home Like A Professional French Baker: Authentic Recepte Of Artisan Bread Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised How To Make Baguettes At Home Like A Professional French Baker: Authentic Recepte Of Artisan Bread Baking:

1 of 1 people found the following review helpful. This got me so excited about baking that I wandered outside and cleaned my garage. By A. Mollhoff I hate to leave a bad review but in this case I really must. I'm sure Jean-Marc is a great guy but the pamphlet needed a good hard editing. The information in this booklet could easily be found on any web search. Purists would be up in arms over the idea of adding lemon or honey as baguette is traditionally made of only four ingredients (Flour, Water, Salt, Yeast). The acid in the lemon juice would retard the yeast growth and the honey would increase it... this is the bread equivalent of a person simultaneously taking cocaine and a sleeping pill. The devil in making baguette is that it's easy to make a decent one but hard to make a perfect one and unfortunately, the information in this doesn't give enough information towards making a perfect one. 0 of 0 people found the following review helpful. Nice book By Customer Great ideas. I use the rating system frequently when I am making a purchase so that I can be aware of any problems associated with the product I am looking to purchase. I appreciate other customers sharing their experience whether good or bad with me so I can make an educated decision as to where I put my money. I try to do the same, so that my honest and unbiased review can help others to spend their hard earned money well. When I give star ratings, the number of stars is MY honest opinion on how I feel about the product I am reviewing. If I give a 5 star rating that means that I've been wowed and truly love that product. It probably has features that put it above what would normally be expected. Items that I have given a 4 star ratings are items that do exactly as I would expect, but do not stand out. If an item gets a 3 star rating that is because my feeling about the product is neutral. I do not consider it a negative, but it just did not give me the 'wow' factor for a 4 or 5 star review. Vary rarely will I give a 1 or 2 star rating unless the item is completely worthless and not worth the money, and I am only giving that rating as a warning guide to others. Should my opinion change, I will edit my review to reflect as such. I want you, the consumer to get high quality items at affordable prices! If my review has been helpful, kindly click 'yes'!

1 of 1 people found the following review helpful. The book was OK but really, just OK. ... By MHThe book was OK but really, just OK. Even if it would be difficult to do or to find the correct ingredients, at least give the correct way of making them - and then give the alternate method. It didn't make we want to rush into the kitchen to bake.

Baguettes. Crusty, golden and unsattainable, except, from an artisan bakery. Most of us assume there's no way anyone could make a baguette at home. This has always been a general belief. However, there is no truth in this, and here is a book that has successfully put down this old assumption completely. The author, Jean-Marc Martin, is a Frenchman brought up in the fine art of baking homemade baguettes. After moving to the United States in 2001, his desire for the 'real baguette', has led him on a quest to perfect the homemade baking recipe that would give your taste buds a feel of the 'real baguette' experience. *How To Make Baguettes At Home Like A Professional French Baker* will give you all the secrets you need to know in order to make the perfect baguette at home, regardless of your baking experience. Buy *How To Make Baguettes At Home Like A Professional French Baker* today and impress your family and friends!