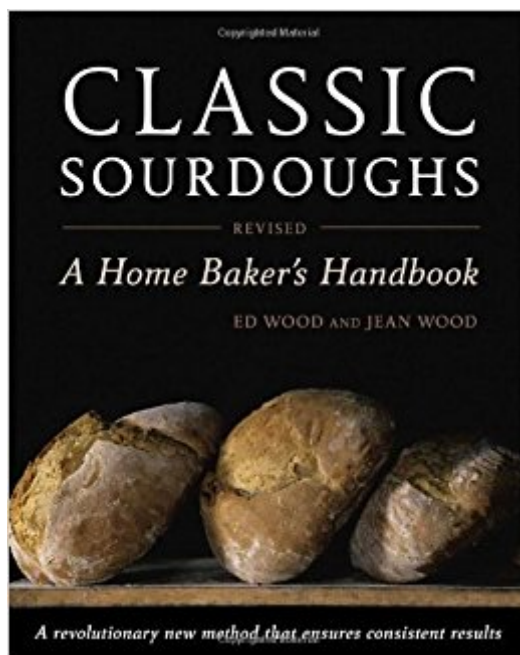


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Classic Sourdoughs, Revised: A Home Baker's Handbook



Synopsis

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.

Book Information

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Customer Reviews

Praise for the PREVIOUS edition – “[The] new edition of Wood’s classic global

explorations of wild yeast is a big event in the baking world and a must for sourdough fans. •The Arizona Republic •“Brings the tradition of sourdough cooking into focus. It is easy, interesting reading and doesn't make sourdough baking seem complicated. •Sharon Maasdam, The Oregonian

ED WOOD, MD, PhD, is a physician and research scientist whose quest for ancient sourdough cultures began in Saudi Arabia, where he served as a chairman of pathology at a Riyadh hospital. He returned to the United States with a bevy of sourdough cultures and began blending the art of baking with the rigor of science. He and his wife, JEAN WOOD, founded Sourdoughs International, which ships sourdough cultures from Cascade, Idaho, to seventy-eight countries around the world.

I looked at many other sourdough cookbooks and only found one other that did not list recipes asking for commercial bakers yeast. I wanted real sourdough recipes so selected this book and "Wild Bread: Hand-baked sourdough artisan breads in your own kitchen" by Lisa Rayner. This book has far more recipes than the book by Lisa Rayner. It is nice to have both selections but if I had to select only one, this would be the one I would pick and is the one I recommend to close friends just getting started using sourdough. The recipe selection is fantastic. The only thing I could see missing from this book was dessert items but those can be found on the web. The chocolate sourdough cake recipe offered by King Arthur Flour Company's web-site is very good as long as you know they are looking for starter with a thick pancake batter consistency. I was really glad to have a copy of this book after getting my starter. It really helped answer the question of, "Now what do I do with it?" I am very anxious to try the waffle recipes. I can say the pizza dough recipe turned out better than the previous recipes I have tried and the challah recipe makes one huge challah. I don't see a need for the proofing box Wood recommends, particularly during the warmer months but otherwise I am loving this book. He does not suggest fancy equipment and the recipes so far have been excellent. Honestly, a canning jar with starter and a copy of this book would be an excellent gift for those who enjoy baking and those who enjoy a healthy lifestyle. Update: Jan 2013, still using this book and a Danish dough whisk and the King Arthur flour sourdough starter stored in the King Arthur sourdough crock. I mostly use the no knead recipe as it is so easy with a Danish dough whisk. The whisk was an purchase too.

I do not like this book. The terminology is different then every thing else I've read. There's very little in here about kneading, which for a beginner is the hardest part of sourdough, or bread making in

general. It also wasn't helpful for someone that wants to only bake bread occasionally, I felt overwhelmed by the directions. If I was in the kitchen with this guy, he might ruin baking for me. He didn't sound personable at all.

I wanted to start baking with sourdough, but was overwhelmed by the amount of conflicting information on the web. Ed Wood's book is the perfect step by step manual. It answers every possible question you could have in one easy to navigate book, and explains WHY you're doing what you're doing. I cannot recommend this book high enough for folks interested in sourdough baking.

This seems to be "the" book for me on Sourdough. I have had mixed success with it, but this book has upped my game quite a bit. It's really a great book for those interested in Artisan style bread baking.

Very useful Book! I'm new to the world of baking and sourdough was a mystery for me. I found this book to be a a very useful guide on growing, maintaining and baking amazing bread with my very own sourdough culture! However i do have to say that now i use this book as more of a guide when baking. I found over the last 6 or so months i've been fine tuning the recipes and processes to suit my culture and my baking environment. My proofing times are quite a bit shorter than those described in the book (which isn't to say they're wrong) i just found my culture is very active and needs less time especially on the second rise. One tip i'd suggest to anyone else who is starting out is to keep notes on things like consistency of the starter culture and then the dough as you're baking. I was stuck a few months ago when all of a sudden my finished loaves where crap. They wouldn't spring anymore in the oven and they turned out very flat and unimpressive. I managed (through trial and error) to work out that my starter culture wasn't hydrated enough in combination with a longer than needed have second rise. This book is great if you want a very in depth explanation of the whole process.. I have to say i was a little overwhelmed after watching all the different ways to do it on youtube or in forums. This book can be a little daunting at first. but once you understand the principals outlined in the book its really quite easy and fun! These days i've started to rely more on judging the consistency of my starter culture (keeping it like a thick pancake mixture or a thick milkshake) and then judging when the starter is fully activated. Proofing time varies for me now depending on what the dough looks and feels like rather than strict times and measurements. By doing this i am able to recreate great loaves every time now :) and now i'm like

"why was i ever hesitant to get into sourdough?!" :)Highly recommend this book for anyone with little or no experience in baking bread!Its really not that hard to start doing it!

This is a remake of his other book. basicly the same recipes with a few added one the big difference is he changed the mixing method which is a little more confusing to me. However still a good book, and might be easier for you. I prefer the first one.

Great information and great recipes. Sorry I felt forced to purchase it to go with my SF sourdough starter, but well worth the price and thicker than I expected.

This is the first book I bought for sourdough bread baking and it really got me into the whole crazy sourdough baking world. It has really great simple recipes, including no knead breads - what a riot....

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