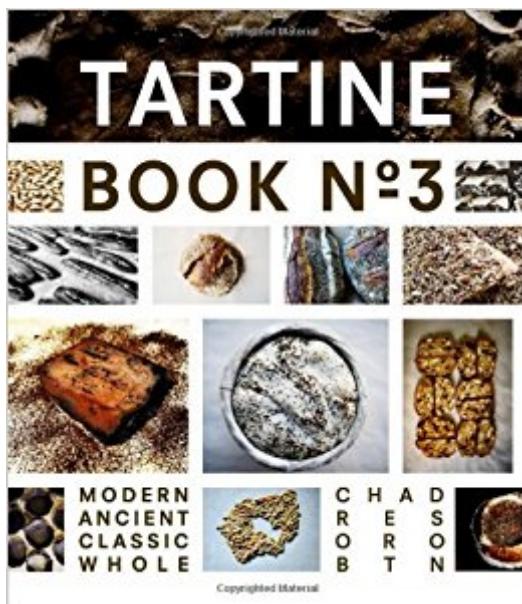


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Tartine Book No. 3: Modern Ancient Classic Whole



Synopsis

The third in a series of classic, collectible cookbooks from Tartine Bakery & Cafe, one of the great bakeries, Tartine Book No. 3 is a revolutionary, and altogether timely, exploration of baking with whole grains. The narrative of Chad Robertson's search for ancient flavors in heirloom grains is interwoven with 85 recipes for whole-grain versions of Tartine favorites. Robertson shares his groundbreaking new methods of bread baking including new techniques for whole-grain loaves, as well as porridge breads and loaves made with sprouted grains. This book also revisits the iconic Tartine Bakery pastry recipes, reformulating them to include whole grains, nut milks, and alternative sweeteners. More than 100 photographs of the journey, the bread, the pastry and the people, make this is a must-have reference for the modern baker.

Book Information

Hardcover: 304 pages

Publisher: Chronicle Books (December 17, 2013)

Language: English

ISBN-10: 1452114307

ISBN-13: 978-1452114309

Product Dimensions: 9 x 1.5 x 10.5 inches

Shipping Weight: 3.1 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 117 customer reviews

Best Sellers Rank: #29,287 in Books (See Top 100 in Books) #40 in Books > Cookbooks, Food & Wine > Baking > Bread #95 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

"...aspiring bread bakers and those who love them will want to invest in this third tome from Tartine master baker Chad Robertson." - Los Angeles Times "The porridge bread from Bar Tartine in San Francisco is why I love gluten. I want to slather it in butter and serve it to all of my guests - all of the time. Find the recipe in Chad Robertson's latest cookbook." - Alison Roman, Bon Appetit "The book provides flexible and accessible modern recipes, while illuminating the ways in which bread has changed over time." - Cathy Erway, Civil Eats

Chad Robertson is co-owner of Tartine Bakery & Cafe and Bar Tartine in San Francisco, where he lives.

I should be clear that I'm writing this as a younger professional baker who has focused on whole grains, at work and at home. I've only been doing this a couple years and I have a lot to learn. Overall I highly recommend this book and am happy that I purchased it. The recipes are good, the proportions have been well researched, and after doing a dozen or so I'm very happy with what I've eaten and learned. *Tartine Bread* is what got me into bread baking in the first place and in many ways changed the direction of my life. With that said, I have some constructive criticisms of the new book - I focus on the bread section, I'm not interested in pastry. And an aside: I see in other reviews beginning bakers who had difficulty - I don't think this is a book for beginners, start with *Tartine Bread*, and even then only if you are dedicated. These methods make the best breads that exist, but not without a learning curve. The flaw of this book, and of many baking books and the food publishing industry in general, is that they are simply recipe books. Recipes are nice, they give you a place to start, and they slowly but surely add to one's intuitive knowledge - but they don't teach you much about the big picture. I was really really hoping that this book would build on *Tartine Bread* in that direction. *Tartine Bread* laid out a good foundation, both in technique and in some background theory, but it left me wanting so much more. I had high hopes that this book, focusing on whole grains, would have dived deeper into the nuances of naturally leavened baking, both in general and with the variety of different grains. There are some simple examples: He has bumped up the salt percentage to 2.5% from the 2% used in *Tartine Bread*. Why? Has he changed his overall opinion on salt, or does the change arise from using more whole grains? He adds wheat germ to every loaf in the book; why? That seems so random, and yet there is no explanation (unless I missed it). The time in the dutch oven in this book has been extended to 30 minutes before the cover is removed. Why? Even the basic structure of the recipes lacks important explanation. But more profoundly, I think there's a lot he leaves out about the overall skill of baking - and for me, I want skills, not blueprints. My loaves turn out pretty good, but I've never pulled a loaf from my oven that has the open, creamy crumb structure I have seen at *Tartine* or in his pictures. There must be so much to say about the nuances of managing a leaven, about the feel of the dough at different stages, about the final proof and what you look for and how that pertains to whole grains, about hydration and how it affects each variable in the process.. and about how each grain reacts differently to the whole baking process.. not to mention all the factors that affect the crust and structure of the loaf through the end of the bake. And there still isn't one book with practical, comprehensive information about milling and flours.. (aging vs. not aging fresh milled flour, flour strength, how fine vs. course milling affects the loaf, etc etc etc..) Again - I write this as a baker who

is a voracious learner who is never satisfied with his skills and knowledge. For someone that just wants a recipe book, it's a great recipe book - my favorite. 5/5. But as a tool to learn, 2/5.. Basically, I'm bummed that a guy who clearly has so much passion and knowledge and wisdom seems to be holding back. I'd much rather he focus on the craft itself than page after page of pretty photos which are a reminder of my elusive goal to develop as a baker! So I write this review largely to cast my vote: I don't think we need any more recipe books. I want to learn the knowledge and craft that are behind it all..

I love this book. I love Chad and Tartine, too. He's a fantastic baker, and a great guy, and I enjoyed meeting him in his esteemed bakery. I own the first Tartine book and had this one pre-ordered for months before it just arrived in time for the holidays. This morning I made the Salted Chocolate Rye Cookies and they are simply awesome. I've already read most of the book and I'm going to have quite a bit of fun with many of the recipes. I highly recommend this book to anyone who has at least moderate baking experience and wants to go to the next level with recipes that use whole, ancient grain flours and cultured milk and cream such as kefir. The reason I'm giving taking a star off the rating for this book is that it needs attention in the accuracy of some of the recipes. I'm going to point one as an example. The Chamomile-Kamut Shortbread recipe was obviously not given enough attention to detail by the editor. It asks for 10g of chamomile flowers to be infused into 53g of honey. Well, that's great on paper, but trying to do this in reality produces a sticky mess of the worst quality. You'll end up with almost all of your honey being bound by the flowers and/or tea-bag you're using. You may be able to squeeze out 1 tablespoon out of the original 1/4 cup quantity of honey. The recipe goes on to tell you to "Remove the chamomile and discard." Then it never tells you what to do with the chamomile infused honey. And later at the end tells you to "then fold in the lemon zest and chamomile flowers". Well, for someone with experience it's not going to be a problem to figure out to whip the honey with the butter and ignore the chamomile flowers instruction, but for someone relatively new to baking it would be a problem. These kinds of confusing instructions could, and should have been avoided in a book of this quality. UPDATE: I just finished baking these and noted yet another error/inaccuracy in the same shortbread recipe. It instructs to cut the shortbread into 1x2" cookies and that the recipe would yield about 5 dozen cookies. That means 60 cookies at 2 sq. in. per cookie, or 120 sq. in. of shortbread needed to get that yield. I'll let you decide how to get that from a 6x10" pan (i.e. 60 sq. in. of baked surface). In other words, the actual yield is half of what the recipe promises. Yes, the book was definitely rushed to print before it was ready for prime time. I also agree with one of the previous comments that points out that the

book has an air of pretentiousness about it. Though, as they say, it ain't bragging if you can do it, and they definitely can do it at Tartine. Still, let's remember Charlie Trotter and pause...take a breath...and be human again. One more thing that I was thrilled about was the primer on kefir and making kefir cream and butter. It was sort of a synchronicity for me as I had just started culturing raw milk kefir about 3 weeks ago and made kefir cream and butter about 4 days before the book showed up. I was super stoked about this and will be making the Lemon-Poppy-Kefir Pound Cake as soon as my next batch of kefir cream is ready so I can beat it into butter. On that note, if you have not yet had real kefir-cultured butter from raw cream, well, I'm simply hoping you will do yourself a favor and make it so that you can understand what an incredible difference it makes.

I was happy to see a bread book from Tartine that used ancient grains and also visited the Berkshires Mountain Bakery on a few occasions. I was excited to jump right in and try the ode to Bourdon. I have repeatedly tried to follow the recipe but find it quite burdensome. The starter has worked on the second go and seemed to be active. The problem arises when mixing the 'high extraction' (50/50 whole wheat/bread flour) and the whole wheat flour and the whole grain white wheat flour, which I did manage to get rising however during the 4 to 5 hour first rise, after the overnight autolyse, the dough begins once again to turn into wallpaper paste. It loses all its life and you end up with a heavy wet dough that I've simply added some more flour to and will now bake off, knowing that it isn't going to be good and will be hard and heavy. This is my second attempt and I've wasted a lot of product as well as a lot of time. I've had great success with King Arthur so I think adding a teaspoon of yeast and following their recipes will get me back to making bread again.

If you enjoy the science of food and breadmaking, you will enjoy the research and facts in Tartine's 3rd book. I enjoyed an earlier cookbook from this bakery and have enjoyed reading the Kindle version.

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