



Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues

By Jeff Hertzberg M.D., Zoë François

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Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues By Jeff Hertzberg M.D., Zoë François

From the bestselling authors of the ground-breaking Artisan Bread in Five Minutes a Day comes a much-anticipated new cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes.

With nearly half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread?as long as they can do it quickly and easily. When fans hailed their pizza and flatbread recipes as the fastest in their books, Jeff and Zoë got busy creating all new recipes. With a batch of their stored dough in the fridge and a pre-heated oven or backyard grill, you can give your family what they crave...

Home-made, mouth-watering pizzas, flatbreads, and sweet and savory tarts, prepared in minutes!

In Artisan Pizza and Flatbread in Five Minutes a Day, Jeff and Zoë show readers how to use their ingenious technique to make lightning-fast pizzas, flatbreads, and sweet and savory tarts from stored, no-knead dough. In addition to the classic flatbread doughs and pizza crusts, there are alternatives with whole grain, spelt, and gluten-free ingredients, and the authors include soups, salads, and spreads that turn flatbreads or pizza into a complete meal. In just five minutes a day of active preparation time, you can create favorites like Classic Margherita, Pita pockets, Chicago Deep Dish, White Clam Pizza, and Blush Apple Tart. Artisan Pizza and Flatbread in Five Minutes a Day proves that making pizza has never been this fast or easy. So rise...to the occasion and get baking!

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Editorial Review

Review

Praise for "Healthy Bread in Five Minutes a Day"

..."Zoe Francois and Jeff Hertzberg have amazingly demystified the arcane and delightful world of artisan bread. Now, on the heels of time sensitivity (Hello... 5 minutes Really? Yes!), comes a baking book for the health-conscious, and it couldn't be more timely. Bottom line, I would crawl across a desert of broken glass to hop into their loaf pan..." --Andrew Zimmern, Travel Channel host, food writer and radio personality

..."it's a vast improvement over the laborious process of making artisan breads using classic methods... in their new book, Hertzberg and Francois have gone one step further... baking breads that use less sugar, healthy grains, fruits and vegetables, and are friendly to those with allergies or food sensitivities..." -- Associated Press

..."you can make high-quality homemade bread. There's no need to knead or be held hostage by the clock waiting for the dough to rise... under their five-minutes-a-day me

Praise for "Artisan Bread in Five Minutes a Day" and "Healthy Bread in Five Minutes a Day"

"Soon the bread will be making itself... The crusty, full-flavored loaf that results may be the world's easiest yeast bread." --The New York Times

"If man cannot live by bread alone, it may be because Jeff Hertzberg and Zoe Francois didn't publish their book sooner... [They've] developed a method that makes any home into a mini artisan bake shop... Hertzberg and Francois' practical, common-sense method... is, quite simply, genius." --Robin Mathers Jenkins, Chicago Tribune

..."even people who've spent their lives avoiding the kitchen can whip up a loaf of bread in five minutes..." --The Today Show

..."a book that has eliminated that marathon of prep and angst... the aroma's wonderful, and there's a slightly sour tang... ooh, that's dynamite! This is fabulous..." --Lynne Rossetto Kasper, on The Splendid Table radio show, 12/15/2007

..."whenever we need bread, I just dip into the container, pull out some dough, let it rest a bit and then bake a loaf, rolls, or pizza. This method is amazingly simple--and creates authentic European-style fresh bread... The cost? about 40 cents for a one-pound loaf!" --Woman's Day Magazine

Praise for "Artisan Bread in Five Minutes a Day" and "Healthy Bread in Five Minutes a Day"

About the Author

The authors met in their children's music class in 2003 and wrote the best-selling *Artisan Bread in Five Minutes a Day*, and *Healthy Bread in Five Minutes a Day*.

Jeff Hertzberg, M.D. grew up eating New York pizza and spent years trying to figure out how to make dough that was convenient enough to use for daily pizza, flatbreads, and loaves. But really, he just wanted to learn to throw pizza dough high into the air. He lives in Minneapolis with his wife and two daughters.

Zoë François is a pastry chef trained at the Culinary Institute of America, but she is a pizzaiola at heart. While writing *Artisan Pizza and Flatbread in Five Minutes a Day* she traveled far and wide to eat every pizza and flatbread she could find. In addition to tossing pizzas she creates desserts on her pastry blog zoebakes.com. She lives in Minneapolis with her husband and two sons.

The authors answer questions on pizza, flatbread, and all things bread at PizzaIn5.com.

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Artisan Pizza and Flatbread in Five Minutes a Day

1

PIZZA AND FLATBREAD ARE THE FASTEST BREADS WE MAKE: STORING THE DOUGH MAKES THE DIFFERENCE

By the time we finished our second bread cookbook, we came to a basic truth: our pizzas and flatbreads were the fastest and often the most beloved recipes in our repertoire. Why? Because unlike loaf breads, they require little or no rest time after shaping them. So if you have a batch of our stored dough in the fridge (where it's been developing richer flavor over its storage life), and you've preheated your oven, you can be as little as ten minutes away from piping hot pizza, or even less for fresh pita flatbread. For busy people, there is no quicker dinner--as always, active time is under five minutes a day, because you spread the preparation time for your premixed dough over many pizzas and flatbreads.

We've included soups, dips, and spreads that turn flatbreads or pizzas into a complete and speedy meal. Ingredients will include grains and toppings from around the world, as well as healthier alternatives where possible. So this book can become the basis for entire meals that are perfect for busy households.

New pizzerias are popping up all over the United States, and pizza remains the nation's number one purchased meal. Despite this, there aren't many pizzacookbooks on the market today. And most recipes rely on dough that yields just one precious pie--not an option for most busy people. We have a voracious appetite for pizza, and so do our readers (that's what they told us on our Web site). Making your own pizza is much easier than it looks, and the options for toppings and crust mean that there's a world of variety. As in all our books, **the secret to baking it fresh every day is that the dough is on hand, in your refrigerator, all the time.** Storing the dough makes all the difference. Since you only mix once, but bake up to eight pizzas or flatbreads over a couple of weeks, you divide the prep time over all the pizzas and flatbreads you make from the batch.

Whether you're an old hand at baking or a novice, our helpful tips will let you perfect your pies. We start with basics in Chapter 2 (Ingredients), Chapter 3 (Equipment), and Chapter 4 (Tips and Techniques). And then you can start baking exquisite pies with our Master Recipe (Chapter 5).

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Users Review

From reader reviews:

David Hernandez:

This Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues are generally reliable for you who want to be described as a successful person, why. The key reason why of this Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues can be on

the list of great books you must have is usually giving you more than just simple reading food but feed an individual with information that maybe will shock your before knowledge. This book will be handy, you can bring it all over the place and whenever your conditions both in e-book and printed types. Beside that this Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues forcing you to have an enormous of experience including rich vocabulary, giving you demo of critical thinking that we know it useful in your day activity. So , let's have it and revel in reading.

Jose Gower:

The book untitled Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues contain a lot of information on the item. The writer explains your girlfriend idea with easy approach. The language is very clear to see all the people, so do not necessarily worry, you can easy to read the item. The book was compiled by famous author. The author will take you in the new era of literary works. It is possible to read this book because you can keep reading your smart phone, or device, so you can read the book throughout anywhere and anytime. If you want to buy the e-book, you can wide open their official web-site along with order it. Have a nice study.

Austin Barnes:

This Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues is completely new way for you who has attention to look for some information given it relief your hunger associated with. Getting deeper you into it getting knowledge more you know or perhaps you who still having small amount of digest in reading this Artisan Pizza and Flatbread in Five Minutes a Day: The Homemade Bread Revolution Continues can be the light food to suit your needs because the information inside that book is easy to get by anyone. These books build itself in the form that is reachable by anyone, yes I mean in the e-book application form. People who think that in book form make them feel drowsy even dizzy this guide is the answer. So there is absolutely no in reading a book especially this one. You can find actually looking for. It should be here for you. So , don't miss the item! Just read this e-book variety for your better life in addition to knowledge.

Mark Guerrero:

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