



## Local Breads: Sourdough and Whole-Grain Recipes from Europe's Best Artisan Bakers

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When Daniel Leader opened his Catskills bakery, Bread Alone, twenty years ago, he was determined to duplicate the whole-grain and sourdough breads he had learned to make in the bakeries of Paris. The bakery was an instant success, and his first book, *Bread Alone*, brought Leader's breads to home kitchens. In this, his second book, Leader shares his experiences traveling throughout Europe in search of the best artisan breads. He learned how to make new-wave sourdough baguettes with spelt, flaxseed, and soy at an organic bakery in Alsace; and in Genzano, outside of Rome, he worked with the bakers who make the enormous country loaves so unique that they have earned the Indicazione Geografica Protetta (IGP), a government mark reserved for the most prized foods and wines. Leader's detailed recipes describe every step that it takes to reproduce these rare loaves, which until now were available strictly locally.

## Local Breads: Sourdough and Whole-Grain Recipes from Europe's Best Artisan Bakers Details

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## From Reader Review Local Breads: Sourdough and Whole-Grain Recipes from Europe's Best Artisan Bakers for online ebook

### Wouter says

An exceptional book, and a very personal one. Leader talks about his trips to Europe and how he managed to acquire all recipes before he explains how to bake them. Every part (Italy, France, ...) has a nice backstory and the recipes are also expressed in metric units.

I like the storytelling the most, and the recipes I've tried so far have not failed either. Most recipes are fairly unique within the book. I wish there were more pictures present, they look amazing!

The only "downside" to the book is the small quantity in which Leader bakes compared to for instance Hamelman. When Hamelman says in his BREAD book "will make 2 large loaves", he usually calls for +/- 1000gr of flour. Leader thinks 2 large loaves need 500gr of flour. My proofing baskets are too big! So I usually end up with only one loaf.

Of course this is simple to fix: multiply by 2! You do have to think about it.

There are also special sourdough recipes present like buckwheat bâtards or semolina levain used in some regions of Italy. I really like the sourdough parts but there are some straight recipes available too and most Italian recipes of course call for a biga.

Overall, really a must have!

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### Elaine Nelson says

Recommended by Mathias, after the First Friday bread "contest" in March -- he brought pretzels. (I brought the only other bread: 3 different slow-knead loaves.) Made the pretzels yesterday. OMG good. Don't know if I'll make any other recipes while I have it out from the library; most seem to need quite a bit of attention and a baking stone, neither of which do I have right now. But I want to come back to it one of these days.

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### Donna says

There are much better bread books out there. This is the first book I bought when I started making sourdough. I loved Leader's stories behind each type of bread and his research. But after many, many trials, my starter and levains never worked well. And the loaves I made were very hit-or-miss. Some turned out ok, good flavor, but not enough rise, and some were complete duds. I then started noticing typos, missing info, etc... and googled reviews of Leader's book, and realized there are serious errors in his recipes! So many complaints online that confirmed my problems with it. I am a beginner at this, and it was very disappointing to realize the book was at fault! I gave up for a year.

Then I started watching videos by other bakers, and attempted a starter again----and was successful!! So exciting. And I found Emilie Raffa's Artisan Sourdough Made Easy. A fabulous book for beginners!! No, it is not really easy to make sourdough, but if you follow the correct instructions, it is possible to make incredible bread! I have made several really good loaves now. This is really the best way to make bread--with a natural fermented yeast, not store bought yeast. I am still learning, but now I know it is possible! So I cannot recommend Local Breads for the recipes, just the info and stories. My next book will be Tartine by

Chad Robertson.

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### **Marie says**

Absolutely stunning recipes contained herein. Don't expect to be able to make them in a day (most require at least an overnight fermentation of the dough, if not more), but the results are amazing. I also loved reading all the stories of how he traveled around Europe learning from the artisan bakers and collecting their techniques and recipes.

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### **Hadyn says**

I loved the content, the interesting locations Leader traveled to, and the creative recipes. However, the breads were generally hit-or-miss, and I've heard this is typical with his books, that they are published with many mistakes. I would buy this book but check online to see if others have posted corrections.

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### **Katelyn Jenkins says**

Eh, I liked it.

It is a fine cookbook, for sure, something about the design just disinterested me early on.

There are quick snippets of photos of the foods that lead to pages, in which, you need to go back and find the photo to the picture and ugh, it is kind of a mess.

If you are looking for a bread baking book, or looking for another, let me help you! The Larousse Book of Bread by Eric Kayser and The Hot Bread Kitchen by Waldman Rodriguez are fantasic for the inquiring master baker ( I have reviews on these too! )!!

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### **Sarah Rhodes says**

If I were going to buy another cookbook, I'd own this one. At the moment I've had it checked out from the library for about two months straight (oh the perils of being a librarian). I loved the clear explanations of types of pre-ferments. An excellent instruction for someone ready to play with sourdoughs, but it would have confused me if I'd picked it up without experience with bread.

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### **Elizabeth says**

I got this book last year just after Christmas because of getting two copies of Beranbaum's Bread Bible. There are lovely photos and several recipes in the book that I keep meaning to bake and yet I STILL haven't tried any of them!

Hence the 3 star rating. Once I finally bake something, I suspect I'll be adding another star.

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## Jessi says

I have been toying with sourdough baking for a little while, and had good success with some recipes off the internet. This book, however, helped me move up to breads with impressively chewy crusts and fluffy tender insides, close to what you'd get from a nice boulangerie in France. The information about techniques and tricks to replicate professional bakery results in a home environment is first-rate.

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## Ivory says

This is an excellent resource for home breadmakers. While I enjoyed Jeffrey Hamelman's "Bread: A Baker's Book of Techniques and Recipes" for developing a greater understanding of the science and techniques, "Local Breads" has easier descriptions for me to follow and offers better tips for inexperienced and moderately experienced breadmakers. I am looking forward to making many, many breads from this book!

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## James says

Food porn at its finest, the recipes are above my level of ambition, but I still found a fair amount of useful information in here along with some fun reading. Required for people wanting to bake artisan breads, especially in locations not served by the likes of Acme Bakery, etc.

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## Ben Lund says

Too many errors and misleading information in how dough should look, smell, feel like, keep this book from being anything more than an anecdotal memoir of where the author made bread.

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## Julian says

Want a book with great recipes, very clear instructions, a large and informative section at the beginning to explain the ABCs of bread baking and technology, and enough pictures to make your mouth constantly water? Then this is your book. It's been a fantastic resource for this novice. And you'll just want to hang out with Dan Leader and listen to him tell stories all night.

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## Louise says

Lots of helpful techniques about bread baking that you can apply to things other than their recipes. Recipes are good for people just starting to bake bread too. I mostly used this to make my starter.

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## Jeannie Graves says

I open this book multiple times every week, as I bake bread every other day. Great discussion of how bread is viewed, baked, bought, and treasured in many parts of Europe. I have 2 sourdough starters on my kitchen counter that I feed and water daily. I recommend using a metric scale and cupo for measuring ingredienmts, as the person who did the conversions to the American system screwed up big time. My scale is very inexpensive and dates from 30 years ago but still does the trick.

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