


MAKE YOUR OWN SOURDOUGH STARTER



BAKE THE BEST BREAD IN THE WORLD!

Teresa L Greenway

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Make Your Own Sourdough Starter: Capture and Harness the Wild Yeast



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Learn to make your have sourdough starter so you can bake fantastic sourdough bread that may amaze your family and friends. So seriously, let's get started! There are formulas for different types of sourdough starters and for a motherdough pre-ferment. You will also learn what hydration means in baker's conditions and how to look after your beginner, feed, freeze, dry and store it. Sourdough baking is simple and fun nevertheless, you need a sourdough starter initial. This small booklet explains, with easy to understand step by step instructions, how to get started, what ingredients you will require and the technology behind the myths. Contents Catch and Harness the Crazy Yeast Contents Introduction Steps to make Your Own Sourdough Beginner Gather Your Equipment and Ingredients The Container Flour Drinking water Juice Salt The process How to Make a 100% Hydration Beginner Steps to make a 166% Hydration Starter How to Modification the Hydration Level Convert a 100% Beginner to a 166% Beginner When Can I Use My Beginner? Taking Care of Your Starter Washing the Container and Revitalizing a Bad Starter Freezing your Beginner Drying and Keeping Your Starter Slowing Down Fermentation TIPS How to Make Motherdough @ 60% Hydration A Different Sort of Starter (cool fermented starter) 60% Motherdough Formula 40% Motherdough Formulation 40% motherdough using 100% hydration beginner 40% motherdough using 166% hydration beginner: 50% Hydration Motherdough: Continue Your Sourdough Trip About the Author Resources Doubling Check Testing Your Starter's Capability Float Check Having Enough Starter for Your Formula Starter Variations Using Various kinds of Flour What Will Hydration Mean?



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Described in a manner that anyone can follow! Very well explained, step by step instructions. I was going to start the procedure, but Teresa L. Greenway wanted to do a live class for those interested in producing their own starter. I haven't produced the bread, but I love the recipe for sourdough brownies on her website -- they are AMAZING. For me, I'm pleased to have paid for my copy (I claim this after reading a couple testimonials where people felt they were somehow cheated because they found out after having purchased the booklet - \$3. Most likely a lab project? This book has good, clear, useful and concise information. I've buyers remorse however because this entire reserve is available for free of charge download on her behalf website. Maybe try one of the breads shortly, though I tend to rely on Loaf of bread Illustrated and Daniel Leader's Local Bread even more for bread-baking. I'm pleased to have payed for my copy (We say this ..S. This instruction booklet is thorough, well researched and tested/used by its author, Teresa L. Greenway. It represents the data she has obtained about sourdough starter over the years. For anybody who hasn't read the brief biography of the author, I would recommend that you do.99 and I believe that is a real bargain considering it enables visitors to skip an enormous part of the figuring out process and go directly to making a good starter the first time around, based on how closely you paid attention to the instructions and recommendations. I like how she explains the research behind what it's taking place to the beginner at every step of the way.99 for print, \$2.99 for Kindle - that there surely is a free of charge download version on the author's site) in appreciation for Teresa's hard work, sharing her wealth of understanding of sourdough through many great resources, and to help enable her to be a stay in the home mom to her autistic son. Yes, I possibly could have attended Teresa's site and downloaded a copy of the booklet for free but the Kindle version here's \$2. It's included here on the product page, above the testimonials. It worked! I also do pancakes, waffles and so forth. The author also covers a number of variants.. within nearly December, my starter is still going strong. I will be pursuing her, but I understand I have the book to try it again my own. Very clear instructions -- After having a problem with another beginner recipe that just wouldn't function, I did simply because Greenway said, measuring exactly, and I also used a little bit of apple cider since I had some, and that was back August (2017). You may also open and store it in the iBooks app so it is available offline... Sourdough Starter This book will be beneficial to those, like me, that want to plunge into sourdough baking by creating their own starter. I value the writing style: straight to the point and friendly.. Do you realize you can dried out it, yep. She does. Five Stars. Great information about sourdough starter and how exactly to use it. Love this reserve. Why? There are things you can do with sourdough beginner that I hadn't idea. Teresa did a great job of putting a reserve together that I must say i love. Pictures and literally, step by step explanations. My new starter named, "Larry," is now four days old. Get the publication and discover how. I don't recall very much insight in capturing my own yeast or starting with a little "known" yeast and subsequently favoring it while diminishing the undesirables if any. Did I mention that she has a bit of a sense of humor as well? I will be in a position to take better care of him after scanning this little gem. Well worth the cost of the book in case you are thinking about sourdough bread. Done well. Very particular to sourdough starter simply no recipes I've enjoyed Theresa Greenway on YouTube that is the reason I bought this booklet. I'd advise to spend a bit more and get yourself a more extensive cookbook specifically for sourdough baking. Good instructions. Answers all the questions you may have and some you never considered. It cuts through all the B.. and sets you on the proper path. It is very user friendly for the beginner to use and follow. Very good, I appreciate the references. Very well done book with very easy directions. Buyers remorse - Download free offered by her website. Very Nice What a nice value

for a little book. Four Stars its okay not as good as expected Five Stars Great little book Best method to start your Sourdough This little book is amazing. NICE LITTLE BOOK This is a nice little book to get you started. This small booklet only covers making sourdough starter that is completely free on the internet or on YouTube. Short and concise. Good information.



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