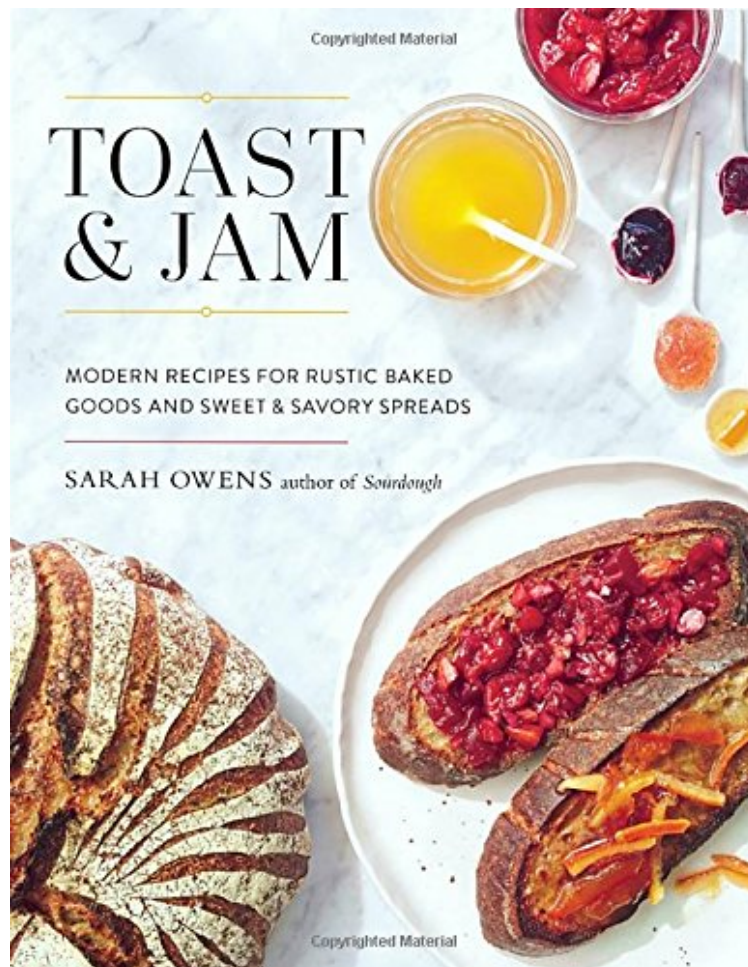


(Download) Toast and Jam: Modern Recipes for Rustic Baked Goods and Sweet and Savory Spreads

Toast and Jam: Modern Recipes for Rustic Baked Goods and Sweet and Savory Spreads

Sarah Owens

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Sarah Owens : Toast and Jam: Modern Recipes for Rustic Baked Goods and Sweet and Savory Spreads before purchasing it in order to gage whether or not it would be worth my time, and all praised Toast and Jam: Modern Recipes for Rustic Baked Goods and Sweet and Savory Spreads:

2 of 2 people found the following review helpful. Much more then toasts and jams...!By Bavarian in Brooklyn This second book by Sarah Owens is almost more beautiful then my beloved SOURDOUGH book! Inspired writing and delicious fotos that make you want to lick the pages....And it is so much more then just toasts and jams with super tasty savory/salty/femented spreads, butters and unusual preserves.I am currently baking my way through the Breads section of the book and so far made a killer Miche and the very pretty Spiced Carrot Levain. I can't wait to try her Baguette which had always intimidated me, but the recipe in this book is more approachable for a home baker like me

and calls for some background salsa music to go with the baking - I am already feeling more confident about the result :) I am absolutely devouring the Ferments, Pickles and Cured section. Quickles, quick pickled veggies, are my new favorite, especially this time of the year when my CSA share is more than I can cook in a week. So far I have done carrots with radishes and green beans - perfect! The Roasted Cherry Tomato Confit that went over a buffalo mozzarella was outstanding and a big hit with dinner guests. And the Pickled Shrimp are KILLER! Many of the recipes list some less common ingredients which I don't necessarily always have in my pantry, but I enjoy being inspired to expand my range and the author encourages and suggests substitutes in many of her intros to a recipe. Even the bread recipes held up well when I used different flours than called for due to not wanting to go shopping that day. Ok, enough writing, I need to get back in my kitchen... 3 of 3 people found the following review helpful. ... page of this book is packed with not only useful information but also encouragement and a true excitement for ... By Jordan Tyler Smith Every page of this book is packed with not only useful information but also encouragement and a true excitement for learning about seasonal food and our relationship to the humble loaf of bread. I remember eating a lot of supermarket toast and jelly as a kid and I'm so thankful that I can now celebrate those memories with better food choices and techniques that are more fulfilling. I have fed many family members and friends using Sarah's last book, Sourdough, and now I plan on continuing that tradition with this outstanding guide to toast and jam. 0 of 0 people found the following review helpful. It is amazing how many unpronounceable ingredients are in the products at ... By Taylor My husband and I are starting to make more foods from our abundant garden this year in an effort to be more aware of the things we eat. It is amazing how many unpronounceable ingredients are in the products at the store anymore. I am looking forward to trying out many of the recipes in this book. The pictures are beautiful and the directions are clear and easy to follow and while many of the ingredients seem "sophisticated", they also seem easily accessible. The fact that the author lived in my hometown was an interesting bonus. * I received a digital copy of this book from Netgalley in exchange for an honest review.

Rustic breads, scones, and biscuits paired with fruit-jams, jellies, nut butters, savory spreads, pickles, and more--from the James Beard award-winning author of Sourdough. Bread and butter, toast and jam, scones and clotted cream--baked goods have a long tradition of being paired with spreads to make their flavors and textures sing. As a baker with a passion for plants, Sarah Owens, author of the James Beard award-winning Sourdough, takes these simple pairings in fresh new directions. Spread some Strawberry Meyer Lemon Preserves on a piece of Buckwheat Milk Bread for a special springtime treat. Top a slice of Pain de Mie with Watermelon Jelly for a bright taste of summer. Lather some Gingered Sweet Potato Butter on a piece of Spiced Carrot Levain for a warming fall breakfast. Make a batch of Dipping Chips to serve with Preserved Lemon and Fava Bean Hummus for an inspired snack. Wow brunch guests with a spread of Sourdough Whole-Grain Bagels, Lemony Herb Cheesecake, and Beet-Cured Gravlox. The recipes here offer a thoroughly fresh sensibility for the comfort found in a simple slice of toast spread with jam.

If you're looking for things to spread, slather, and smear on all things bread, toast, or otherwise, this book is a must. Sarah Owens brings her decidedly modern sensibility to beautiful, rustic baked goods in *Toast Jam*. Violet Petal Jam and Dandelion Turmeric Jelly, Moonbread, and Seeded Tahini Pain Rustique are just a few of the recipes that will help you skillfully master the art of toast. Heidi Swanson, author of *Super Natural Cooking* Toast Jam is asking us to reconnect with our food through scratch cooking to feed our bodies and souls. Sarah has taken familiar flavors and created them anew, inspiring makers to cook with the seasons and play with new ingredients. Stock your larder with the recipes in this book so whenever someone drops in to say hello, you have handmade food to nourish them with. Cortney Burns, author of *Bar Tartine* Toast Jam isn't just another cookbook to be added to your collection. It's a song of praise to the satisfying and subversive act of making and baking from scratch. My copy is already splattered with evidence of happy use and I'm certain yours will follow suit. Marisa McClellan, author of *Food in Jars* Owens's well-written recipes are as much instruction as they are invitation. Come revisit slow foods, she seems to say. Learn to make breads that rise and bake over the course of a day or even two, and jams that reduce for hours. Relish in leisure that nourishes the body and the spirit--and take pride in the process as much as the (mouth-wateringly delicious) end result. Shelf Awareness About the Author SARAH OWENS is an autodidactic baker and gardener with a thirst for travel and an insatiable hunger for creativity in the kitchen. She grew up in Clinton, Tennessee, and received a bachelor of arts with an emphasis in ceramics from Bellarmine University in Louisville, Kentucky. After receiving a certificate from the New York Botanical Garden's School of Professional Horticulture, she spent six years as curator of the historic Cranford Rose Garden and the Rose Arc Pool at Brooklyn Botanic Garden. She is the owner of BK17 Bakery (BK17bakery.com), a subscription artisan microbakery that began in Brooklyn, New York. She is the author of *Sourdough: Recipes for Rustic Fermented Breads, Sweets, Savories, and More*, which won a James Beard Award, and she teaches workshops on natural leavening, fermenting, and horticulture worldwide. Sarah lives and teaches seaside on New York's Rockaway Peninsula. NGOC MINH NGO is a

self-taught photographer who studied landscape design at Columbia University. She has written and photographed for such international publications as *Elle Decoration UK*, *Martha Stewart Living*, *House Beautiful*, and *Garden Design*. She is the author of *In Bloom: Creating and Living with Flowers* (Rizzoli, 2016) and *Bringing Nature Home* (Rizzoli, 2012), which has been described as "quite possibly the most beautiful (and accessible) floral design book." Her work explores the intrinsic beauty of plants and nature and celebrates the creative endeavors of crafters, artists, and designers of all kinds. Her website is www.ngocminhngo.com.