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Dutch Oven Breads



Synopsis

Yes! Bread in a Dutch oven is possible! Popular blogger Mark Hansen teaches you to use the time-honored Dutch oven to make dozens of different breads from all over the world. Enjoy rustic Italian breads, traditional ryes, French batardes, cakes, biscuits and more! Baking on your back porch or in your campground kitchen has never been easier.

Book Information

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Customer Reviews

The best dutch oven cookbook for making delicious fresh baked breads at home or at camp. Very detailed in the bread making process for dutch ovens. Nothing like the smell of yeast breads baking in the dutch oven at camp

This cookbook is the most informative bread baking cookbook I have ever had. I am working my way through the recipes and having lots of fun doing it. What did I do without it??

I was excited to get my hands on Mark Hansen's new dutch oven book. When I use his cook books, I feel like I'm cooking with an old friend! He has a very personable way of writing and makes dutch oven cooking seem doable and not as intimidating as I used to think it was. And breads?! Yay! I love breads and making bread but I never thought I could really make good bread in a dutch oven, nevertheless, here it is. I'm also glad he has a blog that I can ask him any questions should they arise. He seems like the kind of person who would gladly help out a fellow baker! I always like that Mark has a variety of recipes, not just your standards. Garlic naan? Yum! I love his various

international dishes. I think he's easy to follow and is a good guide to what works and what doesn't work so well. I particularly liked the detailed instructions on the swirled bread. I also like that he encourages a little experimentation once you have the techniques down and sets the example of things to try. Yes, I would love more pictures, but I'm sure that has more to do with publishing than author choice. He has some nice color pics on his blog.

I did not like the lack of visuals and the book is a little confusing. I think that today it is easy to have good illustrations and a clear text explaining step by step. This is not a book fun to read even if the content is sometimes interesting.

Very well written for those new to Baking in the dutch oven. Did chapter 1 this past weekend with good results.

I have a Dutch Oven FOR INDOOR STOVES only. This cookbook deals with OUTDOOR COOKING OVER COALS/FIRE. No where did I see that mentioned in the product description or I would definitely would not have bought it. I don't do outdoor cooking! I had hoped that somewhere in the cookbook that the author might have given some idea as to how to deal with gas, electric ovens but alas it was not to be. I'll keep the cookbook & maybe find someone I can give it to as a gift. It is certainly not going to do me any good. And I am sorry for that. It has some mighty fine recipes in it.

While you can find all kinds of recipes and lore for free on the Internet, this is a nice book with a group of recipes about baking artisan-type breads in a cast iron Dutch oven. You can even do a French "Bâfâctard", the ungraceful name for a short baguette. In this case, you'd require an oval roaster. The recipes include those that require a "biga" or "polish"--a wet starter or sponge that helps create a more gelatinous, stretchy crumb. But there are also recipes for whole wheat, monkey bread, and parmesan bread sticks, no-knead French bread, and quick breads to name a few. There is a good step-by-step instruction for a wild yeast starter, which makes this book fairly detailed in its scope. Baking in a Dutch oven gives you the ability to create the steamier environment of a wood fired brick oven without a lot of goofing around. Well worth a try in this book

Great little book! Very informative right down to the amount of coals the author used on top and bottom of Dutch Oven. Recipes are easy to follow and creative. Lots of ideas and he relates his experience cooking each one. If you are new to Dutch Ovens this is very helpful.

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