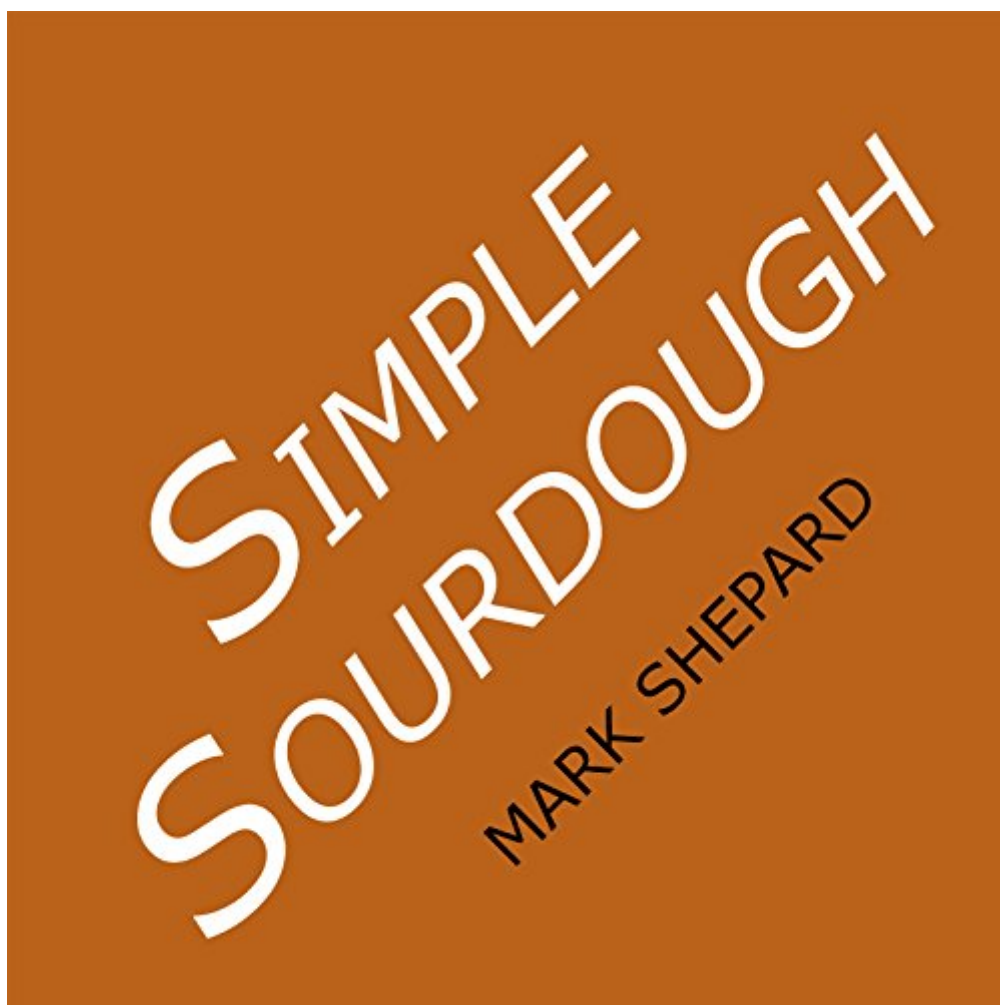


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# Simple Sourdough: How To Bake The Best Bread In The World



## Synopsis

\*\*\*\*\*THIS IS A • SHORT, • NOT A FULL-LENGTH BOOK!!!\*\*\*\*\* This booklet tells how to make the best bread in the world. And it's made from only wheat, water, and salt! You'll love this tasty, wholesome, easy-to-make bread from a tradition thousands of years old. In fact, it may spoil you for all other bread! ////////////////////////////////////// Mark Shepard is the author of several books on simple living and nonviolent social change, and also on the flute.

//////////////////////////////////// CONTENTS The StarterThe IngredientsThe SpongeThe Two Things You Must Always RememberThe DoughThe RisingThe BakingFinal Facts

//////////////////////////////////// A NOTE FROM THE AUTHOR I first learned to love this bread while visiting the Community of the Ark, a utopian society founded in France by an Italian disciple of Gandhi. On my return home, a friend taught me how to make the same bread " or pretty close. Some further experimenting ended up with the method in this booklet. If you've made other breads, you'll find it refreshingly simple. No matter how much of this bread I've eaten, I've never grown tired of it.

## Book Information

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## Customer Reviews

This book brought back so many memories of my grandmother and mother baking bread. While bread making is not a fast process if you want the best flavor it is worth every minute. Directions are direct and easy to follow. Making it just as described is the best. You just might not purchase another store bought loaf of bread.

I had inferred from what I read in the past that the only way to make sourdough was to get starter from someone and use it as an initial colony for making sourdough. This book explains how to make sourdough from scratch including making your own starter. I've made more than a few loaves since then using the sourdough recipe in the book, including sourdough rye bread. The bread is delicious and I am grateful that I found this book. The book is short, and in that way I feel a bit shortchanged, as I got a few pages for what I paid. But when I consider the health value of the bread I make and will continue to make with my own culture, I reconsider and feel it was well worth the price. Great book!!

Had a very good recipe for home made sourdough starter, and the price for this Kindle book couldn't be beat: Free. I recommend for people with gluten sensitivity, as sourdough lessens the bad effect of gluten. Simple Sourdough: Make Your Own Starter Without Store-Bought Yeast and Bake the Best Bread in the World With This Simplest of Recipes for Making Sourdough (or Sour Dough) [Kindle Edition] is worthwhile.

Now I haven't yet made the bread, I will re-review when I do. I downloaded and read this book in less than 10 minutes, at the cost of only 1 cent. It's interesting and easy to understand. I would love to make natural and cheap bread like this. My only issue would be getting sick.....When talking about making the culture I was worried about the food safety of it. Then when he says to "dump off any black liquid" when you take it out of the fridge to use I REALLY got nervous! Black liquid? On my yeast? Oh dear.....However I will look into it and if it's deemed safe will begin making this bread ASAP. This is a VERY short essay, but gives you all the information needed. The author links to his website and says there is more information there, but I don't know what as I have yet to look at the site. I do have a side note for the author. People looking into these types of things are most likely hardup for money. Therefore if you are going to make it 1 cent, just make it free. I almost didn't buy

this book, partly because of the hassle of going through payment just for 1 cent and a few pages worth of information, and partly because I read so much I could go broke if I paid something for every book I get. As of now this is the only kindle book out of almost 800 I've ever paid for.

I am giving this little "pamphlet" two stars because if you are just beginning to make sourdough, it could be an educational tool to give you an idea of what you are getting into. But, first let me say that making sourdough is not really simple. Each step is simple, but to a beginner, the entire process is overwhelming. I have tried to share my bread making with others, and they always quit before they get a good start. So, as a beginner, this book will give you an idea of what you will be doing, but it will not give you enough detail to insure consistent success, and there are some details missing. I would not recommend it to anyone. It is VERY brief.

A good basic book for sourdough bread making.

Never bought this book

like the simple straight forwardness of it. I am very new to sourdough baking and am trying several different ways, and believe me there are many, many different ways to do it. I haven't baked this one yet, but it's next on my list. I may have to re post after that. we shall see. The 5 stars are for the clear short way this was presented.

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