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Toast And Jam: Modern Recipes For Rustic Baked Goods And Sweet And Savory Spreads



Synopsis

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 *Â Sourdough*. Bread and butter, toast and jam, scones and clotted creamâ "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 awardâ "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 ChÃ"vre, and Beet-Cured Gravlax. The recipes here offer a thoroughly fresh sensibility for the comfort found in a simple slice of toast spread with jam.

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Customer Reviews

â œIf youâ "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.â "â "Heidi Swanson, author of *Super Natural Cooking* Â "â œ*Toast & Jam* is asking us to reconnect with our food through scratch cooking to feed our bodies and souls.Â " 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.â•â "Cortney Burns, author of *Bar Tartine*

Â â œToast & Jam isnâ™t just another cookbook to be added to your collection. Itâ™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 Iâ™m certain yours will follow suit.â•â "Marisa McClellan, author of *Food in Jars*

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 Gardenâ™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 Yorkâ™s Rockaway Peninsula. Â

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 âœquite possibly the most beautiful (and accessible) floral design book.â• 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.

This second book by Sarah Owens is almost more beautiful than my beloved SOURDOUGH book! Inspired writing and delicious fotos that make you want to lick the pages....And it is so much more than just toasts and jams with super tasty savory/salty/fermented 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 pickelt 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 suggest 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...

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.

Wonderfully inspiring book. I know I've got a good cookbook when the recipes excite me and make me want to rush into the kitchen. Toast and Jam did just that Full disclosure: I received this book from Netgalley. But as I could only read it on my increasingly tiny phone, the fact I finished it is a testament as to how good it was

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