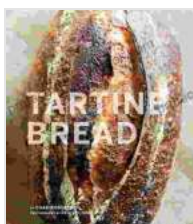


# Tartine Bread: The Art of Chad Robertson

Tartine Bread is a bakery in San Francisco, California, founded by Chad Robertson. The bakery is known for its sourdough bread, which is made using a sourdough starter that Robertson has been cultivating for over 20 years. Tartine Bread has been featured in numerous publications, including The New York Times, The Wall Street Journal, and Food & Wine.

## The Tartine Bread Story

Chad Robertson began baking bread in his early 20s. He was inspired by the traditional bread-making techniques he learned while working at a bakery in France. In 2002, Robertson opened Tartine Bread in San Francisco's Mission District. The bakery quickly gained a reputation for its delicious sourdough bread.



### Tartine Bread by Chad Robertson

★★★★☆ 4.8 out of 5

Language	: English
File size	: 37778 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 404 pages
Lending	: Enabled

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Robertson's sourdough starter is the key to the unique flavor of Tartine Bread. The starter is a mixture of flour, water, and wild yeast. Robertson

has been feeding and maintaining the starter for over 20 years. He believes that the starter gives his bread a distinctive sour flavor and a chewy texture.

In addition to its sourdough bread, Tartine Bread also offers a variety of other baked goods, including pastries, cookies, and sandwiches. The bakery also has a coffee bar that serves coffee, tea, and espresso drinks.

### **Chad Robertson: The Baker**

Chad Robertson is a self-taught baker. He has never attended culinary school. However, he has a deep understanding of the science of bread-making. Robertson is also an artist. He believes that bread is a form of art. He takes great care in crafting each loaf of bread. Robertson's bread is not only delicious, but it is also beautiful.

Robertson is a passionate advocate for real bread. He believes that bread should be made with simple, natural ingredients. He is also a strong supporter of sustainable agriculture. Robertson sources his ingredients from local farmers who use sustainable farming practices.

### **The Tartine Bread Experience**

Visiting Tartine Bread is a unique experience. The bakery is located in a charming building in the heart of San Francisco's Mission District. The bakery is always busy, but the staff is friendly and helpful. Visitors can watch the bakers at work through a large window. The bakery also has a small seating area where visitors can enjoy their bread and coffee.

If you are ever in San Francisco, be sure to visit Tartine Bread. You will not be disappointed.

## Tartine Bread Recipes

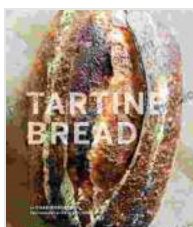
If you want to try making Tartine Bread at home, here are a few recipes to get you started:

- Country Bread
- Whole Wheat Bread
- Sourdough Baguettes

Tartine Bread is a special place. It is a place where people can come together to enjoy delicious bread, coffee, and conversation. Chad Robertson is a master baker who has dedicated his life to creating the perfect loaf of bread. If you are ever in San Francisco, be sure to visit Tartine Bread. You will not be disappointed.

### Image Credits:

- The New York Times
- Food & Wine
- Tartine Bread



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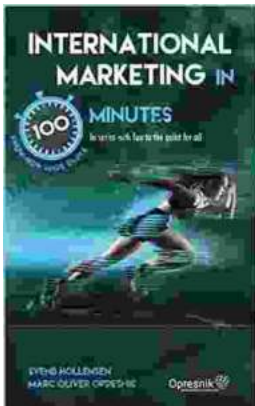
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