

Slow Dough Real Bread Bakers Secrets For Making Amazing Long Rise Loaves At Home

In this follow-up to his award-winning book *The Bread Baker*’s Apprentice, Peter Reinhart offers groundbreaking methods for baking whole grain breads that taste better than any you’ve ever had. We know whole grain breads are better for us, but will we actually eat them, much less take time to bake them? Yes, says beloved baking instructor Peter Reinhart, but only if they are very, very good. So Reinhart, with his decades of experience crafting amazing artisanal breads, has made it his mission to create whole grain breads that are nothing short of incredible. And because his approach is also simpler and less labor intensive than conventional techniques, you’ll choose to make and eat these breads. His fifty-five recipes for whole grain sandwich, hearth, and specialty breads, plus bagels, crackers, and more, incorporate widely available whole wheat flour as well as other flours and grains such as rye, barley, steel-cut oats, cornmeal, and quinoa. Each is so rich with flavor and satisfying texture that white-flour counterparts pale in comparison. Written in Reinhart’s famously clear style and accompanied by inspiring photographs, these recipes were perfected with the help of nearly 350 testers. Introductory chapters provide a tutorial, with step-by-step photographs, of the delayed fermentation method that is at the heart of these recipes, as well as a crash course in baking science, discussions of grains other than wheat, and more. Advanced bakers will relish Reinhart’s innovative techniques and exacting scientific explanations, and beginning bakers will rejoice in the ease of baking wholesome breads with such extraordinary flavor.

The *New Artisan Bread in Five Minutes a Day* is a fully revised and updated edition of the bestselling, ground-breaking, and revolutionary approach to bread-making—a perfect gift for foodies and bakers! With more than half a million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. Based on fan feedback, Jeff and Zoë have completely revamped their first, most popular, and now-classic book, *Artisan Bread in Five Minutes a Day*. Responding to their thousands of ardent fans, Jeff and Zoë returned to their test kitchens to whip up more delicious baking recipes. They’ve also included a gluten-free chapter, forty all-new gorgeous color photos, and one hundred informative black-and-white how-to photos. They’ve made the "Tips and Techniques" and "Ingredients" chapters bigger and better than ever before, and included readers’ Frequently Asked Questions. This revised edition also includes more than thirty brand-new recipes for Beer-Cheese Bread, Crock-Pot Bread, Panini, Pretzel Buns, Apple-Stuffed French Toast, and many more. There’s nothing like the smell of freshly baked bread to fill a kitchen with warmth, eager appetites, and endless praise. Now, using Jeff and Zoë’s innovative technique, you can create bread that rivals those of the finest bakers in the world in just five minutes of active preparation time.

When *Bread* was first published in 2004, it received the Julia Child Award for best First Book from the International Association of Culinary Professionals and became an instant classic. Hailed as a “masterwork of bread baking literature,” Jeffrey Hamelman’s *Bread* features over 130 detailed, step-by-step formulas for dozens of versatile rye- and wheat-based sourdough breads, numerous breads made with yeasted pre-ferments, simple straight dough loaves, and dozens of variations. In addition, an International Contributors section is included, which highlights unique specialties by esteemed bakers from five continents. In this third edition of *Bread*, professional bakers, home bakers, and baking students will discover a diverse collection of flavors, tastes, and textures, hundreds of drawings that vividly illustrate techniques, and evocative photographs of finished and decorative breads.

A revolutionary approach to making easy, delicious whole-grain bread and more This is the best bread you’ve ever had—best tasting, nourishing, and easy to make right in your own kitchen. Mark Bittman and co-author Kerri Conan have spent years perfecting their delicious, naturally leavened, whole-grain bread. Their discovery? The simplest, least fussy, most flexible way to make bread really is the best. Beginning with a wholesome, flavorful no-knead loaf (that also happens to set you up with a sourdough starter for next time), this book features a bounty of simple, adaptable recipes for every taste, any grain—including baguettes, hearty seeded loaves, sandwich bread, soft pretzels, cinnamon rolls, focaccia, pizza, waffles, and much more. At the foundation, Mark and Kerri offer a method that works with your schedule, a starter that’s virtually indestructible, and all the essential information and personal insights you need to make great bread.

Blending an old world sourdough technique with gluten-free whole grains. Breads, muffins, pancakes, pizza dough and crackers. Gluten-Free Sourdough technique and recipes to bake your own artisanal and highly nutritious sourdough breads. Recipes are also free of dairy, eggs, soy, yeast, gums and chemical leaveners. In addition, they are low in salt, sugars, fat and starch flours. A variety of flours and seeds are used: brown rice, buckwheat, amaranth, teff, sorghum, quinoa, coconut, corn, flax and chia.

Excellent taste, easy to digest, long shelf life and no kneading or bread machine required. Directions for making your own starter are included in the book.

The State of Modern Bread and a Definitive Guide to Baking Your Own

More than 70 Complete Weeknight Meals

Baker's Secrets for Making Amazing Long-rise Loaves At Home

Living Bread

Flour Water Salt Yeast

Tradition and Innovation in Artisan Bread Making

100 New Recipes Featuring Whole Grains, Fruits, Vegetables, and Gluten-Free Ingredients

Bakers' secrets for making amazing long-rise loaves at home

Presents a collection of baked bread recipes; outlines key baking techniques; and offers complementary information on ingredients, equipment, and baking chemistry.

Discover the art of baking the perfect homemade loaf with a wide array of delicious slow-rise bread recipes—plus expert advice on mastering starters, kneading, proofing, and more Making bread is an ancient craft and a fulfilling experience, a skill that is learnt by touch and feel. There is nothing more satisfying than kneading, pulling, stretching and punching the dough, using a little yeast and sugar to transform its lumpy beginnings, as if by alchemy, into a loaf. But it's not all hard work. To get a truly wonderful bread, you can use a starter to do the work for you and it does wonders for the texture, flavors and aromas of the final bread. The Real Bread Campaign has been running since 2008, encouraging people to get baking and raising awareness of the additives that exist in most shop-bought loaves. In Slow Dough: Real Bread, learn secrets from the campaign's network of expert bakers to make a huge array of exciting slow-rise breads at home. Whether you want to make a Caraway Seed Rye Bread, a Fougasse Flatbread or an All-Butter Brioche, in these recipes you'll learn how to make different starters for different breads, as well as the fundamental processes (many of which you can just sit and wait for): fermenting, kneading, first proof, last rising, and baking. In a world of mass-production and redundant additives, bread being among the worst offenders, this book, about real craftsmanship, is like a breath of fresh air.

Master the art of sourdough, from creating a starter to baking and serving delicious loaves in this full-color, step-by-step, illustrated guide that demystifies this traditional bread that has been enjoyed around the world for generations. For a growing number of people, eating heathy is more important than ever. We're rejecting processed, packaged foods filled with unpronounceable chemicals, and are embracing, organic whole foods, including whole grain and slow made breads like sourdough—the oldest method of bread baking. In this encompassing guide, a pair of bakers show you how to master this traditional style of bread which has never been more relevant or popular and is a favorite of artisan bakers. Sourdough features fifteen no-fail recipes with clear, step-by-step instructions and photographs to help you make your own artisanal loaves at home. The methods and recipes in Sourdough continue a tradition that is more than 5,000 years old: mix flour and water, then allow the dough to ferment and rise by itself. This extended fermentation process allows for maximum flavor—and easier digestion. With an emphasis on local, heirloom, and ancient grains, Sourdough introduces the natural ingredients used in artisan baking, teaches how to make a stable starter, and explains how to “set the leaven” to create perfect baked loaves. The book comes complete with cook’s notes and a trouble-shooting section to help you to avoid soggy bottoms, over baking, and other common problems.

Sourdough is an indispensable resource for bakers, and the perfect starter guide for the beginner bread baker.

Learn how to make delicious whole grain sourdough breads—from Danish rye seed bread and English muffins, to focaccia and flapjacks—with recipes designed to build confidence and skill in home cooks. You'll begin by creating your own unique starter using flour, water, and warmth to attract wild yeast which develops into a dynamic, living ingredient for bread baking (detailed instructions on how to keep your starter lively for many years are included). Once your starter blossoms, you can begin baking a variety of internationally inspired breads. Fermented breads are remarkable for both their digestibility and health-giving properties. With recipes for twelve high-fiber, whole-grain sourdough breads, you'll find another two dozen recipes to accompany them. Slather a buttermilk biscuit with homemade Crème Fraîche Butter with Sea Salt or enjoy the naan you've just baked with Indian Spinach with Fried Paneer. Use your sourdough starter in the morning to whip up yogurt flapjacks served with Lemon Blackberry Sauce, or take an orange, pecan, and fig loaf and make Figgy French Toast. Whether a rustic boule or a stack of tortillas, all you need is basic kitchen equipment and a desire to bake bread the way it was originally done—using time and lively ingredients to create flavor.

The authors of the best-selling Artisan Bread in Five Minutes a Day adapt their technique for the growing numbers of gluten-free eaters.

100 Great Breads

From Sourdough, Spelt and Rye Bread to Ciabatta, Bagels and Brioche

54 Recipes for Nutritious Loaves, Rolls & Coffee Cakes

Artisan Sourdough

A Baker's First Bread Book

The Art of Gluten-Free Sourdough Baking

The Bread Bible

The Fundamentals of Artisan Bread and Pizza

2020 James Beard Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At twenty-two, Daniel Leader stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change—from wheat farming practices and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recipes. Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters with artisans who have influenced him, Living Bread is a love letter, and a cutting-edge guide, to the practice of making "good bread."

Whether you are a professional baker, a home baker who would like to turn a hobby into a career or just someone who loves Real Bread then this handbook is for you. It contains advice, recipes and insights from some of the country's most experienced bakers, millers and retailers. There are chapters on ingredients, how to make a bread starter, how to set up a community supported bakery, the bake house, equipment, courses and training and suppliers. Originally produced and published by The Real Bread Campaign, Grub Street is delighted to be adding this useful and informative book to its trade list to bring it to a wider market. The Real Bread Campaign was launched in 2009 to share the many values of real bread that have been lost in the quest for an ever-cheaper loaf. It networks to bring farmers, millers, bakers and consumers closer together to create shorter food chains and support each other in making Real Bread available in their local communities and to aid bakers and other educators to share their skills, experience, passion and knowledge with children, caterers, professional and home bakers. One of the founder members of The Real Campaign is Andrew Whitley founder of the Village Bakery, in Melmerby in the Lake District and author of the best-selling Bread Matters. Since Andrew moved on from the business in 2002, he has run a training and consultancy company Bread Matters which moved to Lamancha in Scotland in 2012, where he continues sharing with people Real Bread skills, pleasures and benefits, as well as questioning the true costs of additive-laden alternatives.

Culinary instructor, baker, and owner of Easy Tiger Bake Shop & Beer Garden, Norman, explores the European breadmaking traditions that inspire him most --from the rye breads of France to the saltless ciabattas of Italy, to the traditional Christmas loaves of Scandinavia.avia.

"Discover how anyone can combine flour, yeast, water, and salt to create hot and delicious bread in the comfort of your own kitchen. Filled with straightforward guidance, Bread Baking for Beginners is the ideal bread cookbook for new bakers. Complete with step-by-step photographs and instructions, this beautiful bread baking guide offers a tasty collection of recipes for kneaded, no-knead, and enriched breads. In addition to important info on everything from prep and proof times to key terminology and kitchen essentials, you'll also get must-have tips for troubleshooting bread baking issues."--Amazon.com

The heart and soul of classic bread baking, from master baker Peter Reinhart From whole-wheat, sourdough, and rye to pita, focaccia, and naan, this classic cookbook from expert baker Peter Reinhart shows you how to produce phenomenal bread. Reinhart details each step in the process, giving you the knowledge and confidence to create countless versions of your own. Not merely a book of bread recipes, this book is an in-depth dive into the world of bread baking, filled with highly tested formulas to take your bread game to the next level.

New Techniques, Extraordinary Flavor [A Baking Book]

Bread Alone: Bold Fresh

The Happy Cook

How to Confidently Make Whole Grain Sourdough Breads at Home

The Discovery That Revolutionizes Home Baking

Crust

Beth Hensperger's Bread Made Easy

Sourdough on the Rise

Richard's first book Dough, was winner of the Guild of Food Writers' Award for Best First Book, the Julia Child Award, the IACP Best Cookbook of the Year Award and a James Beard Foundation Book Award. 'The master of French breadmaking.' Sainsbury's magazine 'Master baker Richard Bertinet reveals how you can become an artisan bread maker at home.' Food & Travel 'This book will be a great help if you want to make your own sourdough, brioche, baguettes, ciabatta or bagels. The recipes are clearly laid out and the pictures are helpful and beautiful at the same time.' Independent Magazine Richard Bertinet's revolutionary and simple approach gives you the confidence to create really exciting recipes at home. He begins by mastering the mighty Sourdough and making your own ferments so that you can make bread anytime. And then he takes a look at speciality breads, using a range of flours and flavours - why not try making Spelt Bread or experiment with Bagels and Pretzels? He follows by exploring the Croissant and all its wonderful variations as well as covering other deliciously tempting sweet breads such as Stollen and Brioche. With stunning step-by-step photography, simple advice and helpful techniques throughout, Crust is a worthy following to a remarkable debut.

Contains over fifty recipes for bread, and argues that commercial bread does not have the level of nutrition or taste of homemade bread.

'If you had told me at 14 when I couldn't even get out of bed with depression and anxiety that three years later I would have written a book I would never have believed you. But here it is - the story of the Orange Bakery. How I went from bed to bread and how my Dad went from being a teacher to a baker. You reading it means everything to me' Kitty Tait Breadsong tells the story of Kitty Tait who was a chatty, bouncy and full-of-life 14 year old until she was overwhelmed by an ever-thickening cloud of depression and anxiety and she withdrew from the world. Her desperate family tried everything to help her but she slipped further away from them. One day her dad Alex, a teacher, baked a loaf of bread with her and that small moment changed everything. One loaf quickly escalated into an obsession and Kitty started to find her way out of the terrible place she was in. Baking bread was the one thing that made any sense to her and before long she was making loaves for half her village. After a few whirlwind months, she and her dad opened the Orange Bakery, where queues now regularly snake down the street. Breadsong is also a cookbook full of Kitty's favourite recipes, including: - the Comfort loaf made with Marmite, and with a crust that tastes like Twiglets - bitesize queue nibbles, doughnuts with an ever-changing filling to keep the bakery queue happy - sticky fika buns with mix-and-match fillings such as cardamom and orange - Happy Bread covered with salted caramel - cheese straws made with easy homemade ruff puff pastry - the ultimate brown butter and choc chip cookies with the perfect combination of gooey centre and crispy edges.

TV's Paul Hollywood conveys his love of bread-making in this collection of fantastic recipes. He reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. 100 Great Breads features a wide range of recipes, from a basic brown and white loaf to savoury and sweet, Mediterranean, traditional and ancient breads.

Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

My Bread: The Revolutionary No-Work, No-Knead Method

Easy Whole-Grain, No-Knead, Naturally Leavened Breads for Every Day

A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine

Crust and Crumb

Knead to Know

The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours

Bittman Bread

Fast, deliciously nutritious family meals—minus the cleanup! Carla Snyder, author of the go-to One Pan, Two Plates cookbooks, takes her tried-and-true cooking methods and delivers 70 incredible, reliable recipes that everyone—including the kids—will love. And to top it off, they're all made in one pan and ready to eat in 45 minutes or less! Each one is perfect for a family that might have little time to cook but big appetites after busy days at work, school, soccer practice, dance lessons, and more. Recipes range from vegetables and chicken to beef and pork (not to mention some delectable seafood dishes) and include beverage pairings both for the grown-ups and the under-twenty-ones, which makes preparing an enticing dinner every night a whole lot easier.

"Good bread is hard to find and easy to make," says Dan Leader as he draws you into the ancient world of traditional bread baking. Unlike any other bread book, Bread Alone will provide you with a comprehensive guide to creating—at home—the country-style breads that have consistently captured the imagination and the taste buds of the world. In a richly told tale, Leader chronicles his crossings of America and Europe to locate the most vital ingredients at the source, to learn from the methods of the world's great bakers, and to perfect their traditional techniques. His recipes are ones that have been used for centuries: large sourdough ryes, rich and dark raisin pumpernickel loaves, real French pain au levain, big round wheats with walnuts, crusty baguettes, high and airy breads, and more. Made from organic, stone-ground grains, these breads are slow-leavened, hand-shaped, and baked to perfection on heated baking tiles. As you read through the recipes, you can almost smell the ancient aroma of baking bread. And as you begin to bake, you will learn the importance of the primary ingredient in great bread: your own observations. These are some of the breads and techniques you will master: In the chapter "Becoming Bread," you will learn to identify and shop for the highest quality flour available. And you will seek it out because you'll taste the difference. Making a poolish will become second nature to you as you master the Learning Recipe: Classic Country-Style Hearth Loaf and its delicious variations. Whatever your schedule, there is a bread for you. In the chapter "Straight-Dough Breads: Traditional Breads for a Modern Life-Style," you are shown how to start and finish a recipe in five hours, or morning-to-night, or night-to-night. You will bake sourdough bread in its many forms. By gently introducing the concept of sourdough—how it is made, how it is maintained, and how to get the best flavor from it—Leader demystifies it and makes it accessible to you. Discover the wonders of rye bread: From the dense and chewy Finnish Sour Rye to the fragrant Danish Light Rye, everyone's tastes are served. The mystery of pain au levain, French for "bread from a sourdough or wild yeast," unfolds into an understandable, user-friendly process. From My Personal Favorite Pain au Levain, a typical large Parisian loaf, to Pain au Levain with Pecans and Dried Cherries, the "Family of Traditional Pain au Levain" includes some of the best loaves baked around the world. A perfect baguette is a beautiful thing. From shaping to scoring, you will learn how to make the authentic French baguette at home. The purpose of an organic certifier—find out how and why one farmer becomes dedicated to his role as land steward. Brioche, Chocolate-Apricot Kugelhopf, Panettone, and Semolina Sesame Rolls are a few recipes you will find in "A Family of Breads Inspired by Traditional French and Italian Breads." Finally, when a quick bread is all you have time to bake, you will find recipes for such delights as Vanilla Bean Butter Loaf; Dried Pear, Port, and Poppy Seed Loaf; and Provolone Sage Corn Loaf. Bread Alone is the bread book that cooks and bakers have been waiting for. From the wheat fields of the Midwest to the hot and steamy boulangeries of Paris, you will travel the long and delicious road to flawless bread baking. You will emerge a better baker and with a deeper understanding of what it takes to make perfect

loaves. *Bakers entertain you with stories of their love of baking (even in the most adverse situations). Bread Alone is the bible of bread books and a must-have for bread lovers everywhere.*

*Do Sourdough is a guide to making your own sourdough bread written by the UK's leading authority on real bread. One of the oldest yet perhaps the simplest and tastiest breads you can make, Sourdough needs only flour, water, salt -- and a little time. In Do Sourdough, Andrew Whitley -- a baker for over 30 years who has 'changed the way we think about bread' - shares his simple method for making this deliciously nutritious bread at home. Having taught countless bread-making workshops, Andrew knows that we don't all have the time and patience to bake our own. Now, with his tried-and-tested method and time-saving tips - such as slotting the vital fermentation stage into periods when we're asleep or at work, this is bread baking for Doers. Find out: * the basic tools and ingredients you'll need * how to make your own sourdough starter * a simple method for producing wonderful loaves time and again * ideas and recipe suggestions for fresh and days-old bread The result isn't just fresh bread made with your own hands, it's the chance to learn new skills, make something to share with family and friends, and to change the world - one loaf at a time.*

Famed high-protein recipe incorporated into breads, rolls, buns, coffee cakes, pizza, pie crusts, more.

A treasury of recipes for world-class breads and pizzas is complemented by schedules that can be adapted for busy home bakers, sharing instructions for preparing high-quality artisan recipes using basic straight dough, pre-ferment dough and complex levain. 12,000 first printing.

Peter Reinhart's Whole Grain Breads

A Baker's Book of Techniques and Recipes

Do Sourdough

How Baking Changed Our Lives

Slow Bread for Busy Lives

Healthy Bread in Five Minutes a Day

Artisan Sourdough Made Simple

The Best of Artisan Bread in Five Minutes a Day

The bestselling author and Emmy Award-winning cohost of ABC 's The Chew takes the intimidation out of cooking and shows you how to savor life fully every day with this gorgeous cookbook featuring more than 125 easy, healthy, and delicious timesaving recipes. For many people, especially those who aren 't quite at home in the kitchen, the idea of cooking a homemade meal can be terrifying, uninspiring, or just feel like a chore. In The Happy Cook, Daphne Oz makes cooking fun and relaxing, and shows anyone—newbie or seasoned expert—how to celebrate every day with delicious meals that are as easy to create as they are to enjoy. Like cooking with a good friend and a glass of wine, The Happy Cook is filled with friendly advice, expert tips, inspiring ideas, and best of all, 125 simple yet fabulous recipes, all using just a handful of ingredients, that will transform the most nervous or reluctant novice into a happy, confident home cook. Here are recipes for the whole day and the whole week, from Saturday dinner parties to quick-and-easy weeknight leftovers. With The Happy Cook, eating well is a breeze with delights such as: Breakfast—Crispy-Crunchy Honey-Thyme Granola, Chocolate Almond Breakfast Bars, and Coconut-Mango Pancakes Lunch—Kale and Plum Salad with Miso Vinaigrette, Warm Spring Pea Soup, Seared Garlic-Lime Shrimp Banh Mi and Philly Cheesesteak Quesadillas Dinner—Truffle Salt Roast Chicken with Lentils and Squash, Cashew Soba Noodles with Fried Shallots, Sea Bass Roasted Over Citrus, and Apricot-Rosemary Glazed Lamb Chops Dessert—"Outlaw" Carrot Cake with Brown Sugar Buttercream, Better Brownies, Sour Apple Juice Pops, and Nutty Banana "Ice Cream" The Happy Cook is all about real-life application—and real-life success. Celebrate every occasion and every meal with mouthwatering, vibrant, easy food. It's not about perfection, as Daphne makes clear. It 's about the confidence to get into the kitchen, have fun, and become a happy cook!

Covers the fundamentals on baking bread with recipes for eight basic breads, including batter bread, egg bread, white bread, and whole wheat bread, and four to six recipe variations for each one.

Describes how to make and maintain sourdough starter and shares recipes for a wide variety of breads made from this base

Slow Dough: Real BreadBakers' secrets for making amazing long-rise loaves at homeWatkins Media Limited

From Scratch: Sourdough features recipes and top tips on everything you need to know to make your own sourdough from scratch. For homebakers, sourdough is the true test of every aspiring bread-maker. Fickle, delicate, every loaf is unique. And there are a LOT of pitfalls to be avoided. It's much more than simply a food: sourdough is a science. So who better than Dr James Morton, baking pedant and fermentation fanatic, to explain the basics for both the uninitiated and more experienced bakers? James talks the home cook through everything from starters, flours and hydration, to kneading, shaping, rising, slashing and baking, explaining how to achieve the perfect crust and crumb. With a foolproof recipe for the perfect loaf, clear step-by-step instructions, troubleshooting tips and explanations of what works and why, From Scratch: Sourdough is the accessible handbook that bakers everywhere have been waiting for. Text is extracted and updated from Super Sourdough, by James Morton.

Slow Dough: Real Bread

Tartine Bread

The Bread Lover's Bread Machine Cookbook

Bread Book

Bread on the Table

Mastering the Art of Extraordinary Bread [A Baking Book]

Dough: Simple Contemporary Bread

A Beginner's Guide to Delicious Handcrafted Bread with Minimal Kneading

Winner of the Guild of Food Writers' Award for Best First Book, the Julia Child Award, the IACP Best Cookbook of the Year Award and a James Beard Foundation Book Award 'Richard is a master of his craft...ultra user-friendly... it might change the way you look at bread forever' Sunday Telegraph 'Once you've mastered the technique, it's child's play' Tony Turnbull, The Times 'An essential tome' Tom Parker Bowles Richard Bertinet is renowned for his revolutionary and inspirational approach to breadmaking and Dough is an invaluable and beautiful guide to making simple, contemporary bread. Richard brings fun to breadmaking and with his easy approach, you will never want to buy a supermarket loaf again. Each of the five chapters begins with a slightly different dough - White, Olive, Brown, Rye and Sweet - and from this 'parent' dough you can bake a vast variety of breads really easily. Try making Fougasse for lunch, bake a Ciabatta to impress, create Tomato, Garlic & Basil Bread for a delicious canape or show off with homemade Doughnuts - each recipe is a delight.

WITH A FOREWORD BY ANDREW ZIMMERN "What Zoë and Jeff have done with the Artisan Bread in Five Minutes series is prove that the world's easiest yeasted loaf, the most versatile bread dough recipe (even pizza!), can be taken in so many directions and have so many applications that it has created a series of hits." —From the Foreword by Andrew Zimmern From Jeff Hertzberg, M.D., and Magnolia Network's Zoë François, the authors of the Artisan Bread in Five Minutes a Day series, comes a collection of all time favorite recipes and techniques. With nearly one million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. But with five very different "Bread in Five" books to choose from, bakers have been asking: "Which one should I get if I want a little of everything: the best of European and American classics, whole-grain recipes, pizza and flatbread, gluten-free, sourdough, and loaves enriched with eggs and butter?" With The Best of Artisan Bread in Five Minutes a Day, Jeff and Zoë have chosen their absolute favorite 80 recipes from all five of their books, bringing them together into a single volume that is the only bread book a baker needs. In addition to old favorites, the book pulls in a few new tricks, tips, and techniques that Jeff and Zoë have learned along the way. With this revolutionary stored-dough technique—along with color and instructional black-and-white photographs—readers can have stunning, delicious bread on day one. The Best of Artisan Bread in Five Minutes a Day will make everyone a baker—with only five minutes a day of active preparation time.

The Tartine Way — Not all bread is created equal The Bread Book "...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010 Tartine — A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken Forkish, you'll love Tartine Bread!

"A highly curated collection of baking recipes from the top craft bakeries in the South that showcase the use of superior-tasting cold stone-milled flour and highlights the importance of baking with locally farmed ingredients "--

Learn the art of bread making through techniques and recipes for making pizza dough, challah, bagels, sourdough, and more! Co-founder of the legendary Brother Juniper's Bakery, author of the landmark books Brother Juniper's Bread Book and Crust & Crumb, and distinguished instructor at the world's largest culinary academy, Peter Reinhart has been a leader in America's artisanal bread movement for over fifteen years. Never one to be content with yesterday's baking triumph, however, Peter continues to refine his recipes and techniques in his never-ending quest for extraordinary bread. In The Bread Baker's Apprentice, Peter shares his latest bread breakthroughs, arising from his study in several of France's famed boulangeries and the always-enlightening time spent in the culinary academy kitchen with his students. Peer over Peter's shoulder as he learns from Paris's most esteemed bakers, like Lionel Poilâne and Phillippe Gosselin, whose pain à l'ancienne has revolutionized the art of baguette making. Then stand alongside his students in the kitchen as Peter teaches the classic twelve stages of building bread, his clear instructions accompanied by over 100 step-by-step photographs. You'll put newfound knowledge into practice with 50 new master formulas for such classic breads as rustic ciabatta, hearty pain de campagne, old-school New York bagels, and the book's Holy Grail: Peter's version of the famed pain à l'ancienne. En route, Peter distills hard science, advanced techniques, and food history into a remarkably accessible and engaging resource that is as rich and mult textured as the loaves you'll turn out. This is original food writing at its most captivating, teaching at its most inspired and inspiring—and the rewards are some of the best breads under the sun.

The New Artisan Bread in Five Minutes a Day

Bread

The Bread Baker's Apprentice

Master Formulas for Serious Bread Bakers [A Baking Book]

Favorite Recipes from BreadIn5

Breadsong

Southern Ground

Sourdough

Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. "The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study . . . the possibilities are infinite."—from the Introduction More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of sourdough starters and attracted a stream of understudies to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker 's flight plan for a voyage into the future of exceptional bread.

Discover the art of baking the perfect homemade loaf with a wide array of delicious slow-rise bread recipes—plus expert advice on mastering starters, kneading, proofing, and more Making bread is an ancient craft and a fulfilling experience, a skill that is learned by touch and feel. There is nothing more satisfying than kneading, pulling, stretching and punching the dough, using a little yeast and sugar to transform its lumpy beginnings, as if by alchemy, into a loaf. But it's not all hard work. To get a truly wonderful bread, you can use a starter to do the work for you and it does wonders for the texture, flavors and aromas of the final bread. The Real Bread Campaign has been running since 2008, encouraging people to get baking and raising awareness of the additives that exist in most shop-bought loaves. In Slow Dough: Real Bread, learn secrets from the campaign's network of expert bakers to make a huge array of exciting slow-rise breads at home. Whether you want to make a Caraway Seed Rye Bread, a Fougasse Flatbread or an All-Butter Brioche, in these recipes you'll learn how to make different starters for different breads, as well as the fundamental processes (many of which you can just sit and wait for): fermenting, kneading, first proof, last rising, and baking. In a world of mass-production and redundant additives, bread being among the worst offenders, this book, about real craftsmanship, is like a breath of fresh air.

From the authors of the groundbreaking, hugely popular Artisan Bread in Five Minutes a Day comes a new cookbook filled with quick and easy recipes for healthy bread Their first book was called "stupendous," "genius," and "the holy grail of bread making." Now, in their much-anticipated second book, Jeff Hertzberg, M.D., and Zoë François have taken their super-fast method and adapted it for the health-conscious baker, focusing on whole grains and other healthier ingredients. The method is still quick and simple, producing professional-quality results with each warm, fragrant, hearty loaf. In just five minutes a day of active preparation time, you can create delectable, healthy treats such as 100% Whole Wheat Bread, Whole Grain Garlic Knots with Olive Oil and Parsley, Black-and-White Braided Pumpernickel and Rye Loaf, Black Pepper Focaccia, Pumpkin Pie Brioche, Chocolate Tangerine Bars, and a variety of gluten-free breads. About a dozen of the recipes are 100% whole grain. Healthy Bread in Five Minutes a Day will show you that there is time enough for home-baked bread, and that it can be part of a healthy diet. Calling all bread lovers: Whether you are looking for more whole grains, watching your weight, trying to reduce your cholesterol, or just care about what goes into your body, this book is a must-have. Jeff Hertzberg and Zoë François met while taking care of their toddlers at a kids' music class, and co-authored their first book, Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking in 2007. The book became a bestseller, with rave reviews in the New York Times, Associated Press, the Arizona Republic, and other media all over the United States, Canada, and Europe. They've demonstrated their revolutionary stored-dough method on television in San Francisco, Chicago, Minneapolis, Baltimore, Pittsburgh, Atlanta, Tampa, and Phoenix.

Many bakers speak of their sourdough starter as if it has a magical life of its own, so it can be intimidating to those new to the sourdough world; fortunately with Artisan Sourdough Made Simple, Emilie Raffa removes the fear and proves that baking with sourdough is easy, and can fit into even a working parent's schedule! Any new baker is inevitably hit with question after question. Emilie has the answers. As a professionally trained chef and avid home baker, she uses her experience to guide readers through the science and art of sourdough. With step-by-step master recipe guides, readers learn how to create and care for their own starters, plus they get more than 60 unique recipes to bake a variety of breads that suit their every need. Sample specialty recipes include Roasted Garlic and Rosemary Bread, Golden Sesame Semolina Bread, Blistered Asiago Rolls with Sweet Apples and Rosemary, No-Knead Tomato Basil Focaccia, Make-Ahead Stuffed Spinach and Artichoke Dip Braid and Raspberry Gingersnap Twist. With the continuing popularity of the whole foods movement, home cooks are returning to the ancient practice of bread baking, and sourdough is rising to the forefront. Through fermentation, sourdough bread is easier on digestion—often enough for people who are sensitive to gluten—and healthier. Artisan Sourdough Made Simple gives everyone the knowledge and confidence to join the fun, from their first rustic loaf to beyond. This book has 65 recipes and 65 photos.

Can the incomparable taste, texture, and aroma of handcrafted bread from a neighborhood bakery be reproduced in a bread machine? The answer from bread expert Beth Hensperger is a resounding "Yes!" When Beth first set out to find the answer, though, she had doubts; so she spent hundreds of hours testing all kinds of breads in a bread maker. This big and bountiful book full of more than 300 bakery-delicious recipes is the result, revealing the simple secrets for perfect bread, every time. In addition to a range of white breads and egg breads, recipes include: Whole-Grain Breads Gluten-Free Breads Sourdough Breads Herb, Nut, Seed, and Spice Breads Vegetable, Fruit, and Cheese Breads Pizza Crusts, Focaccia, and other Flatbreads Coffee Cakes and Sweet Rolls Chocolate Breads Holiday Breads No-Yeast Quick Breads No matter how you slice it, Beth's brilliant recipes add up to a lifetime of fun with your bread machine!

Slow Down, Make Bread

Bread Baking for Beginners

Bread Matters

Gluten-Free Artisan Bread in Five Minutes a Day

Reclaiming Flavor Through Stone-Milled Flour [a Baking Book]

Wholesome Recipes, Organic Grains

Ideas and Innovations from the Future of Grain, Flour, and Fermentation [A Cookbook]

One Pan, Whole Family

Outlines the author's method for creating no-knead, slow-rising artisanal breads in heavy preheated pots, sharing a variety of step-by-step recipes for such classics as a rustic Italian baguettes, the stirato and pizza Bianca.

The Essential Guide to Baking Kneaded Breads, No-Knead Breads, and Enriched Breads

The Real Bread Starter

Paul Hollywood's Bread

Nancy Silverton's Breads from the La Brea Bakery

The Original Bestseller

Recipes for the Connoisseur

125 Recipes for Eating Every Day Like It's the Weekend

The Cornell Bread Book