

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

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

*Make artisanal homemade bread with simple, no-knead recipes Traditional bread baking techniques can feel a little intimidating, but the no-knead method makes it easy to create bakery-quality loaves in your own kitchen. Whether you have years of experience or you've never made a loaf in your life, this book teaches you everything you need to bake up a wide variety of delicious no-knead breads with ease. This bread cookbook helps you: Learn no-knead baking techniques--Begin your homemade bread journey with a complete overview of the no-knead method, including a step-by-step guide, tips for success, and answers to FAQs. Turn your kitchen into a bakery--Find fuss-free recipes for making all-purpose, whole wheat, and enriched breads, as well as pre-ferments and sourdoughs. Build up your bread-baking skills--Become a no-knead bread master by starting with the easiest recipes and progressing to more advanced bakes as you strengthen your skills. Discover the joy of creating your own flavorful breads with this beginner-friendly choice in baking cookbooks.*

*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.*

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

*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.*

**Slow Bread for Busy Lives**

**Mastering the Art of Extraordinary Bread [A Baking Book]**

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

**No-Knead Bread Baking**

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

**The Bread Baker's Apprentice**

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

A volume of recipes from some of Europe's most favored artisan bread bakeries continues the success of Bread Alone to present an account of the author's travels throughout Europe in search of highly coveted recipes and techniques.

Flour + Water + Yeast + Science = Successfully Delicious Sourdough The transformation of a few ingredients into a crackling-crustured sourdough is nothing short of miraculous. Complex and fascinating chemical and biological processes are taking place in your mixing bowl and oven, thanks to wild yeast and bacteria, and the natural sugars, enzymes, and proteins found in flour. However, baking a great loaf of sourdough does not have to be complicated or overwhelming. Understanding the science behind these processes makes all the difference. In Sourdough by Science, molecular biologist Karyn Newman provides a reliable path to sourdough success by arming you with informative descriptions of what's happening on a molecular scale and a strategy for learning from and optimizing your own bakes. Recipes are delectable, doable, and dependable—from a Rustic Boule to Wild Challah to Hazelnut Buns—teaching you the hows and whys of bread making along the way. Sourdough by Science has the answers to an array of sourdough questions: What is a sourdough starter? How do different flours respond? When should you add salt to a dough? How does the crust get crisp and crackly? The book makes it easy for readers to develop sourdough intuition with an invaluable and wide-ranging troubleshooting guide. Complete with resources and step-by-step photos, this is an essential book to build your bread-baking expertise.

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!

Slow Dough: Real Bread Baker's Secrets for Making Amazing Long-rise Loaves At Home Watkins Media Limited

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 Real Bread Starter

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

54 Recipes for Nutritious Loaves, Rolls & Coffee Cakes

The Cornell Bread Book

Techniques & Recipes

Southern Ground

Wholesome Recipes, Organic Grains

*Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Cortney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original.*

*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.*

*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!*

*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.

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."

*A Baker's Book of Techniques and Recipes*

*Slow Down, Make Bread*

*Breadsong*

*Sourdough by Science: Understanding Bread Making for Successful Baking*

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

*Bread to Get Your Teeth Into*

*Crust*

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.

NEW YORK TIMES BESTSELLER • From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, *Flour Water Salt Yeast* has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, *Flour Water Salt Yeast* is an indispensable resource for bakers who want to make their daily bread exceptional bread.

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.

A groundbreaking tour of Southern craft bakeries featuring more than 75 rich, grain-forward recipes, from one of the leaders of the cold stone-milled flour movement in the South. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY GARDEN & GUN • "I felt like I was there, on the journey with Jennifer Lapidus herself, as I read her beautifully written book."—Peter Reinhart, author of *The Bread Baker's Apprentice* At Carolina Ground flour mill in Asheville, North Carolina, Jennifer Lapidus is transforming bakery offerings across the southern United States with intensely flavorful flour, made from grains grown and cold stone-milled in the heart of the South. While delivering extraordinary taste, texture, and story, cold stone-milled flour also allows bakers to move away from industrial commodity flours to create sustainable and artisanal

products. In Southern Ground, Lapidus celebrates the incredible work of craft bakers from all over the South. With detailed profiles on top Southern bakers and more than seventy-five highly curated recipes arranged by grain, Southern Ground harnesses the wisdom and knowledge that the baking community has gained. Lapidus showcases superior cold stone-milled flour and highlights the importance of baking with locally farmed ingredients, while providing instruction and insight into how to use and enjoy these geographically distinct flavor-forward flours. Southern Ground is a love letter to Southern baking and a call for the home baker to understand the source and makeup of the most important of ingredients: flour.

"An invaluable guide for beginning bakers."—The New York Times An irresistible account of bread, bread baking, and one home baker's journey to master his craft In 2009, journalist Samuel Fromartz was offered the assignment of a lifetime: to travel to France to work in a boulangerie. So began his quest to hone not just his homemade baguette—which later beat out professional bakeries to win the "Best Baguette of D.C."—but his knowledge of bread, from seed to table. For the next four years, Fromartz traveled across the United States and Europe, perfecting his sourdough in California, his whole grain rye in Berlin, and his country wheat in the South of France. Along the way, he met historians, millers, farmers, wheat geneticists, sourdough biochemists, and everyone in between, learning about the history of breadmaking, the science of fermentation, and more. The result is an informative yet personal account of bread and breadbaking, complete with detailed recipes, tips, and beautiful photographs. Entertaining and inspiring, this book will be a touchstone for a new generation of bakers and a must-read for anyone who wants to take a deeper look at this deceptively ordinary, exceptionally delicious staple: handmade bread.

The New Artisan Bread in Five Minutes a Day

In Search of the Perfect Loaf

Knead to Know

Artisan Sourdough

Living Bread

Bread

Crust and Crumb

*Richard Bertinet's revolutionary and simple approach gives you the confidence to create really exciting recipes at home. In chapter one, he concentrates on 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.*

*'Master the art of sourdough with Vanessa and you will learn how to look after your own gut microbes and health.' - Tim Spector, author of The Diet Myth At her renowned Sourdough School, Vanessa has taught countless students the secrets of this healthy, more easily digestible bread, and now she has compiled her teachings for the home baker. From creating your own starter from scratch, you'll then move on to basic breadmaking techniques, before progressing to using sprouted grains and experimenting with flavours to produce Fig and Earl Grey and Cherry Plum loaves. With step-by-step photography, detailed instructions, specialist advice and Vanessa's indispensable encouragement, The Sourdough School celebrates the timeless craft of artisan baking.*

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

*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! 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.

100 Great Breads

New Techniques, Extraordinary Flavor [A Baking Book]

Sourdough

A Home Baker's Odyssey

Do Sourdough

The Fundamentals of Artisan Bread and Pizza [A Cookbook]

Tartine Bread

*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.*

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

*The Tassajara Bread Book has been a favorite among renowned chefs and novice bakers alike for more than thirty years. In this deluxe edition, the same gentle, clear instructions and wonderful recipes are presented in a new paperback format with an updated interior design and full-color photos of the breads. Deborah Madison, author of Vegetarian Cooking for Everyone, says, "This little book has long been a guide for those who want to bake but don't know where to begin, as well as for those who want to go beyond and discover not just recipes, but bread making itself."*

*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.*

*The author, a "master baker," reveals how she transcended her skepticism over bread machines and discusses the wide variety of techniques and breads available to home bakers. Simultaneous.*

*Tradition and Innovation in Artisan Bread Making*

*Master Formulas for Serious Bread Bakers [A Baking Book]*

*The Sourdough School*

*Local Breads*

*Paul Hollywood's Bread*

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

**"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.*

*'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. 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 thousands 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. 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.**

**When Bread was first published in 2004, it received the Julia Child Award for best First Book and became an instant classic. Hailed as a “masterwork of bread baking literature,” Jeffrey Hamelman's Bread features 140 detailed, step-by-step formulas for versatile sourdough ryes; numerous breads made with pre-ferments; and simple, straight dough loaves. Here, the bread baker and student will discover a diverse collection of flavors, tastes, and textures; hundreds of drawings that vividly illustrate techniques; and four-color photographs of finished and decorative breads.**

**A Pilgrimage Toward Self-Discovery and Spiritual Truth**

**Bread Matters**

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

**The Tassajara Bread Book**

**Flour Water Salt Yeast**

**The Bread Bible**

**The Discovery That Revolutionizes Home Baking**

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 multitextured 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.

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.

For Peter Reinhart there is no clear line between bread making and soul making. In this engaging memoir, he traces the many paths he's traveled on his journey toward becoming a spiritual adult. Drawing upon both his humility as a seeker and his authority as an internationally known master baker, he relates the twelve stages of bread making to initiations of the soul that progressively lead one to a richer, more spiritual life. With humor and wit, he recounts his struggle to forge a link between the timeless principles of the Judeo-Christian tradition and other world religions. Ever the pilgrim, he tells movingly of his own search for an inner priesthood, a search that led him to twenty-five years of seminary training and charitable work among an eastern orthodox service order; it was here that he discovered his talent and passion for the innately spiritual craft of bread baking. Bread Upon the Waters draws upon a rich life, one devoted to caring for others and to matters of the soul above all else. And woven throughout are inventive recipes drawing upon the ritualistic tradition of the bread baker—food for the body and meditations for the spirit. 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 lumpen 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.

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.

Artisan Sourdough Made Simple

How Baking Changed Our Lives

Bread Book

Bar Tartine

More than 70 Complete Weeknight Meals

Bread Lover's Bread Machine Cookbook

Bittman Bread

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.

Bread Upon the Waters

The Happy Cook

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

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

The Original Bestseller

Gluten-Free Artisan Bread in Five Minutes a Day

One Pan, Whole Family