

Baking School The Bread Ahead Cookbook Bread Ahead Bakery

Indulge in the sweet art and joy of baking with this collection of recipes from the second year of Bake from Scratch magazine.

From a master of the artisan bread movement comes a comprehensive guide to making incredible bread at home, featuring more than 70 delicious recipes NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION "Here, finally, is the one bread book that every cook needs on their kitchen worktable."—Andrew Zimmern, host of Bizarre Foods The Vetri Cucina Bread Program began over a decade ago and has been part of the American movement to reclaim high-quality bread as a cornerstone of our food culture. In Mastering Bread, Marc Vetri and his former head baker, Claire Kopp McWilliams, show home cooks how to create simple breads with unique flavors in a home oven. Included are more than seventy recipes for their bestselling sourdough and yeast loaves as well as accompaniments to serve with the breads. Their process of bread-making is broken down into three easy-to-digest chapters: Mix, Shape, and Bake. Another chapter includes recipes for enjoying bread in dishes such as Bruschetta, Panzanella, and Ribollita. There's even a bonus chapter revealing the secrets of Vetri's coveted Panettone. This book shares everything that Vetri and McWilliams have learned over the years about the art and science of making incredible bread. They explain how to use fresh milled and whole-grain flours as well as local and regional wheat varieties, with easy instructions for adapting bread recipes for success with whatever flour is available in your market. Included throughout are bios and interviews with grain farmers, millers, and bread bakers from around the nation. Mastering Bread is a master class from an award-winning chef who makes world-class artisan bread easy to bake for both home cooks and professionals alike.

In this comprehensive cookbook, America's Test Kitchen breaks down the often intimidating art and science of bread baking, making it easy for anyone to create foolproof, bakery-quality breads at home. Many home cooks find bread baking rewarding but intimidating. In Bread Illustrated, America's Test Kitchen shows bakers of all levels how to make foolproof breads, rolls, flatbreads, and more at home. Each master recipe is presented as a hands-on and reassuring tutorial illustrated with six to 16 full-color step-by-step photos. Organized by level of difficulty to make bread baking less daunting, the book progresses from the simplest recipes for the novice baker to artisan-style loaves, breads that use starters, and more complex project recipes. The recipes cover a wide and exciting range of breads from basics and classics like Easy Sandwich Bread and Fluffy Dinner Rolls to interesting breads from around the world including Lahmacun, Panettone, and Fig and Fennel Bread.

Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon bilinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipes to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver

Baking is a truly multi-sensory experience; baking with sourdough takes this experience to the next level. Celebrated for its health benefits, superior texture and unique flavour, sourdough goes back to the roots of traditional bread making and gives you the freedom to craft your own dietary staple to your own specifications. Artisan baker, Kevan Roberts, takes readers on a sensory journey through the formation of sourdough from natural yeast to the craft of producing your own perfect loaf, before extending this knowledge to make croissants, pancakes, pizza and more. Step-by-step photographs, detailed guides and original recipes provide a thorough and inspiring understanding of the sourdough process. It includes the history and development of sourdough; how to build and maintain a healthy sourdough starter; essential equipment, methods, and preferments; techniques in kneading, shaping, scoring and baking; converting commercial yeasted products to sourdough; gluten-free sourdough and finally, a comprehensive troubleshooting guide. Thirty detailed recipes are given from a basic starter to international breads and creative bakes. Baking Sourdough enables all bread-lovers - from professionals looking for a means of bulk producing the same sour hit every time to at-home bakers taking their initial steps into baking with natural yeast - to create their own freshly baked sourdough, again and again.

Master bread and pastry at home - from sourdough to pizza, croissants to doughnuts Best known for Justin's world-famous doughnuts, the Bread Ahead Bakery in Borough Market is also home to their Bakery School, where thousands have learned to make sourdough, croissants, Swedish ryebread, pizza and much more. Now, using this book, you can too, from the comfort of your own home. Divided by country, including English, French, Italian and Nordic, there are chapters on sourdough, gluten-free baking, flatbreads and - of course - doughnuts. Learn everything you need to know to make Justin's famed 'pillows of joy', from the classic vanilla custard to salted honeycomb. Fun, practical and designed to take you from beginner to artisan, Baking School will fill your heart and home with the glorious smell of homemade bread.

PRAISE FOR BREAD, CAKE, DOUGHNUT, PUDDING: 'When you need a wise,

witty presence when your loaf has gone over to the Dark Side, Gellatly is your Yoda' Guardian 'This book is as good for slavering over as it is to cook from' Nigella Lawson 'Best of the batch . . . Gellatly's sourdough is without peer in London' Independent

Starting with creating your own starter from scratch, she covers basic breadmaking techniques accompanied by step-by-step photography so you can master the basics before going on to experiment with different flavours for delicious and healthy breads. * Enjoy basic everyday breads such as a Classic Sourdough or Malted Boule. * Savour sprouted grains in Kneipbrød or Scandinavian Buckwheat, Rye & Treacle Sourdough. * Develop easily digestible doughs like a Honey Porridge Loaf. * Experiment with water kefir and fermented teas for Fig & Earl Grey or Cherry Plum loaves. Laced with an abundance of flavour options and inspiring cultural notes, Sourdough School celebrates the timeless craft of artisan baking.

Every new book from Martha Stewart is cause for celebration, and with Martha Stewart's Baking Handbook, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, Martha Stewart's Baking Handbook takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, Martha Stewart's Baking Handbook will be reached for again and again, no matter the season or occasion. "Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure." —Martha Stewart

#1 New York Times Bestseller Magnolia Table is infused with Joanna Gaines' warmth and passion for all things family, prepared and served straight from the heart of her home, with recipes inspired by dozens of Gaines family favorites and classic comfort selections from the couple's new Waco restaurant, Magnolia Table. Jo believes there's no better way to celebrate family and friendship than through the art of togetherness, celebrating tradition, and sharing a great meal. Magnolia Table includes 125 classic recipes—from breakfast, lunch, and dinner to small plates, snacks, and desserts—presenting a modern selection of American classics and personal family favorites. Complemented by her love for her garden, these dishes also incorporate homegrown, seasonal produce at the peak of its flavor. Inside Magnolia Table, you'll find recipes the whole family will enjoy, such as: Chicken Pot Pie Chocolate Chip Cookies Asparagus and Fontina Quiche Brussels Sprouts with Crispy Bacon, Toasted Pecans, and Balsamic Reduction Peach Caprese Overnight French Toast White Cheddar Bisque Fried Chicken with Sticky Poppy Seed Jam Lemon Pie Mac and Cheese Full of personal stories and beautiful photos, Magnolia Table is an invitation to share a seat at the table with Joanna Gaines and her family.

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

A masterclass in preparing, baking and decorating pastry, from delicate tarts to comforting pies. Julie Jones is renowned for her highly decorative bakes packed with bold layers of flavour and texture. She is leading the pastry revival, believing that with a bit of patience and a love for food, anyone can create delicious, beautiful bakes. A comprehensive Pastry Recipes & Methods section guides you through 10 different types of pastry with step-by-step instructions. These include loved classics such as Shortcrust and Hot Water, as well as a versatile Vegan and Gluten-free, that can be swapped in or out of recipes with a helpful Alternative Pastry Key. Chapters include Fruit, Cream & Cheese, Nuts, Vegetables, Meat & Fish and Crunch & Crumb, featuring more than 50 sweet and savoury recipes ranging from a crowd-pleasing Vegetable Patch(work) Tart to stunning Vanilla Slices. Dive in and be inspired by Julie's delicate decorations and full-on flavours - these bakes are fun and achievable, with swaps and creativity encouraged.

Written in the same entertaining and accessible voice that made Nose to Tail Eating a certified foodie classic, this beautiful new collection of recipes by Fergus Henderson teaches you everything you'll ever need to know to prepare even more mouthwatering offal classics, from pork scratching, fennel and ox tongue soup, and pressed pig's ear to sourdough loaves and lardy cakes, chocolate baked Alaska, burnt sheep's milk yogurt, and goat's curd cheesecake, among others. While taking you through more than a hundred simple, easy-to-follow recipes, Henderson explains why nearly every part of every animal we eat is a delicious treat waiting for the hands of a patient cook to prepare it. A first gluten-free Cupcake Wars winner shares decadent recipes for a variety of cakes, cobblers and other baked treats while recounting the story of how as a student she experimented with various ingredients to create such equally satisfying gluten-free options as Cherry White Chocolate Scones, Boston Cream Pie Cupcakes and Mexican Chocolate Baked Alaska.

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

'This book is as good for slaving over as it is to cook from' - Nigella Lawson Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts. In Bread, Cake, Doughnut, Pudding, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel blossom ice cream, crunch in the mouth, courgette and carrot garden cake). With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, Bread, Cake, Doughnut, Pudding, is full of recipes you'll want to make again and again. 'I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book' Angela Hartnett 'Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things' Jeremy Lee Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has just opened a new bakery, Bread Ahead, in Borough Market. Justin Gellatly is the co-author, with Fergus Henderson, of Beyond Nose to Tail: A Kind of British Cooking. Kitchen Confidence is packed with Catherine's personal selection of recipes, based around what her family enjoys and the dishes she keeps coming back to time after time. Every recipe is accompanied by a full colour photo (which she styled and snapped whilst making her impatient family wait to eat!) as well as including note pages which contain beautiful illustrations by Harry Stone. From breakfast to dinner and dessert, within the pages of Kitchen Confidence, you'll find loads of ideas that will tickle your taste buds and maybe inspire you to turn the occasional date with the oven into a full-blown culinary affair with your kitchen! Each recipe is straightforward, with a guide as to how long it will take, what ingredients you could substitute and sometimes even a little bit of history. There's a guide to useful store cupboard ingredients, equipment you might want to invest in and some tips and techniques for success in the kitchen. So whisks at the ready as you keep calm and carry on and discover a new-found confidence in the kitchen!

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!

From French cuisine to American brunches, croissants are a staple of many sumptuous meals. But few home cooks understand how to create the perfect balance of light, buttery dough with delicately flaky layers. Culinary instructor Dee Coutelle has been specializing in croissants for over 30 years, and will reveal her pastry secrets in this digital update of The Perfect Croissant. In this delightful book, readers will find croissants surprisingly easy to create, mostly taking far less than an hour of working time. The first section of the book is devoted to the foundational recipe for the perfect croissant, providing helpful photographs and illustrations to demystify each step. From there, The Perfect Croissant features over 70 recipes for fillings, toppings, and variations, including both sweet and savory options. Readers will find recipes for sweet apple turnovers, almond butter-filled pastries, Chicken en Croute (chicken wrapped in flaky croissant dough), and many more ideas within pages of each other. For cooks looking to experiment, the book contains a chapter on novel croissant forms, offering detailed instructions on how to create a croissant in exciting shapes. The Perfect Croissant will liven up brunch receptions with pinwheel-shaped croissants filled with custard, spice up cocktail hour with egg-roll croissant hors d'oeuvres, and enrich dessert with chocolate dough croissants filled with liquored fudge, and topped with a chocolate glaze.

'Whatever book Annie Bell writes is always sure to contain recipes I want to cook.' - Nigella Lawson 'Annie Bell is a bright light among Britain's food writers.' - Nigel Slater In this beautiful book, Annie Bell explains the techniques that produce perfect results every time, covering recipes from cakes, brownies and meringues, to tarts, pies and pancakes. With sweet treats for all occasions, Annie shares triple-tested recipes that will ensure your cakes never fail to rise and your pastry is always perfect. From The Ultimate Chocolate Brownies, Rocky Road Slab and Cherry Pound Cake to Tiramisu Torte, Retro Lemon Cheesecake and Big and Fruity Scones, with over 200 delicious recipes packed into one practical volume, this is an indispensable guide to becoming a brilliant baker. It is the only baking book you will ever need.

Baking School The Bread Ahead Cookbook Fig Tree

Bake authentic multiethnic breads from the New York City bakery with a mission, with The Hot Bread Kitchen Cookbook, Yahoo Food's Cookbook of the Year. At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich m'smen flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake them—because the recipes come from their homelands. Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you won't find anywhere else. Featured in some of New York City's best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with The Hot Bread Kitchen Cookbook.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and

gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

"[This] lavishly illustrated labor of love is a must-have for any baker who seeks to create honest, authentic and flavorful breads and pastries." —Stanley Ginsberg, award-winning author of *The Rye Baker* Here is a go-to resource for bakers of all skill levels who love new information and techniques that lead to better loaves and more flavor. These forty-five foolproof recipes for delicious, nutritious, good-for-the-gut breads and pastries star a wide range of artisanal flours that are now readily available to home bakers. These flours add layers of flavor and texture, and combined with a natural starter and long fermentation, make these baked goods enjoyable even by those who have difficulty with gluten. In-depth master tutorials to starter, country loaves, and adjusting recipes for different flours are paired with step-by-step photography sequences that help visual learners get these fundamentals just right. Including recipes for one-of-a-kind rolls, scones, muffins, coffee cake, cookies, brownies, and more, this is a new take on baking for the home baker's cookbook canon. "Ellen King is one of my favorite bakers, and *Hewn* is a gem—there's nowhere else you can get such good bread made with flour that been so thoughtfully sourced and handled. Here, Ellen shows you how to do it."

—Mark Bittman, #1 New York Times bestselling author "Why on earth pick up a bag of flour with strange sounding names such as Red Fife, Turkey Red, or Marquis? Allow Ellen King of renowned *Hewn Bakery* to explain how these heritage varieties add complexity and mesmerizing flavor to your baking." —Maria Speck, award-winning author of *Simply Ancient Grains*

Gennaro is an incredible baker bread has always been central to everything he does. This is a great book incredible food and full of Gennaro-style passion Jamie Oliver Making bread has always been a natural passion for Gennaro Contaldo. Ingrained since childhood with memories of his mother's weekly bread-making and visits to his uncle's village bakery, it is a skill which has followed him throughout his career as a chef. In this book, Gennaro takes you onto a journey into the magical world of Italian bread and baking, giving you his secret tips on making the perfect dough to create wonderful Italian breads for all occasions. And not only bread have you ever walked into an Italian panetteria (bakery) and marvelled at the amazing variety of freshly baked goods? Not only filone, filoncini, ciabatta, campagnia, panini, but also amazing focaccia, pizzette, biscuits and cakes. Included will be Gennaro's fabled focaccia made in different regional varieties as well as mouth watering torte salate (Italian savoury pies) using seasonal ingredients such as spinach & artichoke oozing with fontina cheese for spring or escarole, black olives & anchovy for winter. There will be a section of rustic pane dolce (sweet breads) as well as delicious crostate (sweet pastry tarts), biscuits and traditional homemade cakes just like Nonna used to make. This book will be the ultimate in Italian bread and baking it will be your Italian panetteria bible where you will be able to almost smell that dreamy, irresistible aroma of fresh baking as you flick through the pages.

THE PERFECT GUIDE FOR HOME BAKERS LOOKING TO EXPAND THEIR BAKING REPERTOIRE! 'This book is as good for slaving over as it is to cook from' Nigella Lawson Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, and now at Bread Ahead Bakery in Borough Market, Justin is famous for his legendary sourdough bread and doughnuts. In *Bread, Cake, Doughnut, Pudding*, Justin shows you how to make mouth-watering treats, including: - Classics like madeleines, croquembouche, sourdough starter and bread - Old favourites with a twist from banana sticky toffee pudding to salted caramel custard doughnuts and deep fried jam sandwiches - And finally his uniquely original recipes for fennel blossom ice cream and courgette and carrot garden cake With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, this book is full of recipes you'll want to make again and again. 'I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book' Angela Hartnett 'Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things' Jeremy Lee

Renowned baking instructor, and author of *The Bread Baker's Apprentice*, Peter Reinhart explores the cutting-edge developments in bread baking, with fifty recipes and formulas that use sprouted flours, whole and ancient grains, nut and seed flours, alternative flours (such as teff and grape skin), and allergy-friendly and gluten-free approaches. A new generation of bakers and millers are developing innovative flours and baking techniques that are designed to extract the grain's full flavor potential—what Reinhart calls "the baker's mission." In this lushly photographed primer, Reinhart draws inspiration from these groundbreaking methods to create master recipes and formulas any home baker can follow, including Sprouted Sandwich Rye Bread, Gluten-Free Many-Seed Toasting Bread, and Sprouted Wheat Croissants. In many instances, such as with sprouted flours, preferments aren't necessary because so much of the flavor development occurs during the sprouting phase. For grains that benefit from soakers, bigas, and sourdough starters, Reinhart provides the precise guidance that has made him such a trusted expert in the field. Advanced bakers will relish Reinhart's inventive techniques and exacting scientific explanations, while beginning bakers will rejoice in his demystification of ingredients and methods—and all will come away thrilled by bread's new frontier. *Correction to the Sprouted Whole Wheat Bread recipe on page 63: The volume measure of water should be 1 ¾ cups plus 1 tablespoon, not 3 ¼ cups.

This is the must-have baking book for bakers of all skill levels. Since 1992, Michigan's renowned artisanal bakery, Zingerman's Bakehouse in Ann Arbor, has fed a fan base across the United States and beyond with their chewy-sweet brownies and gingersnaps, famous sour cream coffee cake, and fragrant loaves of Jewish rye, challah, and sourdough. It's no wonder Zingerman's is a cultural and culinary institution. Now, for the first time, to celebrate their 25th anniversary, the Zingerman's bakers share 65 meticulously tested, carefully detailed recipes in an ebook featuring more than 50 photographs and bountiful illustrations. Behind-the-scenes stories of the business enrich this collection of best-of-kind, delicious recipes for every "I can't believe I get to make this at home!" treat.

Whether you're a beginner or already baking with confidence, Anneka will guide you through a unique step-by-step lesson sequence to help you master the 10 fundamental mixing methods that provide the foundation for all baking recipes. This must-have reference features over 90 sweet and savoury fail-safe recipes that will build your know-how and confidence in a progressive and practical way, and help you become the baker you want to be. 'You'd be hard-pressed to find a more passionate baker than Anneka... Filled with marvellously diverse, indulgent yet reliable recipes and lots of useful tips, this book provides a great insight

into baking.' Matt Moran, chef, and judge on LifeStyle FOOD's The Great Australian Bake Off 'This book is an absolute winner; I was captivated right from the very first page. Anneka's logical approach to baking, dividing her recipes according to the method used, is brilliant. Every item looks mouthwateringly delicious... I guarantee that this book will become a classic.' Stephanie Alexander AO

This cookbook spotlights the recipes, traditions, and tales of a popular New Jersey bakery that started as a tiny, hole in the wall but became a pillar of resilience for the community during the global pandemic. Montclair Bread Company not only offers bountiful baked treats to throngs of fans, and is a mecca for runners who line up each year to race for doughnuts, it is the epitome of adapting to survive a crisis. Nine months after Rachel Wyman opened Montclair Bread Company in 2012, business was stale. She had spent years rising before dawn to perfect the combination of flour, water, yeast and salt, and she had the bread to prove it. But on a good day, only thirty people trickled through her door until one Sunday morning when one of her bakers asked her to make doughnuts. This was risky because her customers often begged for healthy foods. The doughnuts sold out in minutes, the number of customers continued to grow along with the line for doughnuts that stretched to the end of the block. Her business flourished until the global pandemic in 2020. Rachel had no choice but to adapt to keep her business going and even started a virtual bake-a-long to help support and communicate with the community during the lock downs. This book shares the tried-and-true recipes Rachel spent three decades perfecting that are now the backbone of her bakery. The recipes are organized by Childhood Favorites, Breads, Doughnuts, Community Favorites, Recipes from Quarantine. Some of these include: Mombo's Carrot Cake and Cowboy Cookies Sour Dough Bread and Stollen Classic Brioche Doughnuts with Variations, Toppings, and Glazes Pizza and Energy Bars Cheese Crackers and Bagels Rachel brings joy to baking, makes yeast less scary, and helps home bakers make the perfect dough under any conditions. This is a story of how the love of baking brought a community together and held it together during a global pandemic.

The century's best kept secret to baking. This mouthwatering cookbook celebrates one hundred years of baking with Stork, Britain's best-loved margarine brand. Stork is a favourite with both the Queen and the Queen of Baking: Mary Berry, who has been singing the praises of this timeless brand for years. After a century at the heart of British baking, Stork shares their tips for bringing out the best in your creations, with recipes for cakes, biscuits, and other delicious teatime treats! This book reflects Stork's rich history while highlighting its innovative spirit, with recipes for everything from a scrumptious Victoria Sponge to a delectable Vegan Chocolate Cake. Between its traditional holiday bakes and dairy-free delicacies, there is something in here for everyone!

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.

The learn-to-bake master class in a book. The craft of baking is based on good technique. Learn the fundamentals well, and you can bake perfect cakes, cookies, tarts, breads, and pastries each and every time. That's the premise of Baking, revered cooking teacher James Peterson's master course in baking fundamentals. In more than 350 recipes and auxiliary techniques--most accompanied by illuminating step-by-step photographs--Peterson lays the foundation for lifelong baking success. This book teaches you how to build finished baked goods from their essential components, providing both maximum guidance for less experienced bakers and great creative freedom for more confident bakers. The Cakes chapter, for example, presents basic cake recipes (Moist Sponge Cake, Devil's Food Cake) followed by frostings, fillings, and glazes (Professional-Style Buttercream, White Chocolate Ganache), allowing you to mix and match endlessly. Or, if you're looking for knockout assembled cakes, go to the end of the chapter and discover complete illustrated instructions for, say, a decadent Chocolate Hazelnut Cake with Chocolate Filling and Hazelnut Buttercream, or an elegant Peach Crème Mouseline Cake. Baking is packed with the basic, must-have recipes for every baker's repertoire (as well as more ambitious classics), such as: Pound Cake • Crème Anglaise • Chiffon Cake • Cheesecake • Classic Puff Pastry • Cherry Pie • Lemon Meringue Pie • Miniature Raw Fruit Tarts • Linzertorte • Cream Puffs • Chocolate Croissants • Cheese Danish • Basic Butter Cookies • Lemon Bars • Biscotti • Challah • Rye Bread • Focaccia • Blueberry Muffins • Scones • Flourless Chocolate Cake • Cheese Souffles • Miniature Cake Petits Fours • Apple Strudel • Napoleons • Rolled Fondant • Bûche de Noël • Éclairs • Mushroom Jalousie Copious photographs inspire and help bakers visualize the crucial moments of hundreds of recipes and techniques, including: Troubleshooting Tarts and Pies • Baking "Blind" • Making Liquid Fondant • Coating a Cake with Hot Icing • Assembling a Layer Cake without Using a Cake Stand • Decorating a Cake with a Caramel Cage • Coloring Marzipan • Making a Rolled Cake • Decorating Cookies with Colored Sugar • Filling and Using a Pastry Bag • Kneading Wet Dough in a Food Processor • Scoring Dough • Shaping a Fougasse • Repairing Chocolate Mixtures that Have Seized • Cooking Sugar Syrup to the Soft Ball Stage Thorough, approachable, and authoritative, Baking shows why James Peterson is a trusted source for home cooks of every level. Work your way through this book, and you will gain the skills you'll need for impressive results every time.

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of

view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love *Once Upon a Chef, the Cookbook*. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake Well known for her artistic cake designs, Bets of Magnolia Kitchen is a force to be reckoned with. From humble beginnings, she now runs a sweet cafe, wholesale distribution business and online shop delivering her retail products worldwide, while maintaining a strong following on Instagram. As well as her amazingly creative custom cakes, Bets is celebrated for her macarons, doughnuts, brioche, gourmet s'mores and many more mouth-watering treats. In her first cookbook she shares her journey and her widely sought-after recipes so that you can enjoy the deliciousness at home. With step-by-step instructions for cake decorating and making macarons, and a full range of allergy-friendly recipes, this is a must-have book for anyone interested in baking and eating. Presents a collection of recipes for a variety of baked goods along with information on equipment, ingredients, and baking methods.

Mastering bread and pastry at home, from sourdough to pizza, croissants to doughnuts. Best known for Justin's world-famous doughnuts, the Bread Ahead Bakery in Borough Market is also home to their Bakery School, where thousands have learned to make sourdough, croissants, Swedish ryebread, pizza and much more besides. Now, using this book, you can too, from the comfort of your own home. Divided into sections including English, French, Italian, American, Eastern European and Nordic baking, there are also chapters on sourdough, gluten-free baking and flatbreads. Last but not least, there is of course a chapter on doughnuts - everything you need to know to make Justin's famed 'pillows of joy' - from the classic vanilla custard to salted honeycomb.

200 recipes tailor-made for today's extremely busy mom.

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that "revolutionized" bread in America --Alice Waters This stunning cookbook aims to transform you, no matter your experience, into an expert home baker. Featuring over 90 fool-proof, classic baking recipes, with both sweet and savoury staples and plenty of seasonal favourites, discover the joy of baking like a professional but from the comfort of your own home kitchen. From simple classics, such as Victoria Sponge, a Rustic Country Loaf or American Chocolate Chip Cookies, to the more challenging Millefeuille, Babka Loaf or Savoury Croissants, you will even find recipes for all the jams and marmalades you need to complement your creations. Perfect your Christmas Pudding, Mince Pies and other festive favourites with the sumptuous Christmas chapter, or recreate Bread Ahead's most beloved sweet treat with a chapter dedicated to their infamous filled Doughnuts. Whatever your skill level, Bread Ahead: The Expert Home Baker will be your go-to baking bible, with all the information you need to know when it comes to good, classic baking.

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

"Master baker and innovator Peter Reinhart's answer to the artisan-bread-in-no-time revolution, with time-saving techniques for making extraordinary loaves with speed and ease"--Provided by publisher.

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