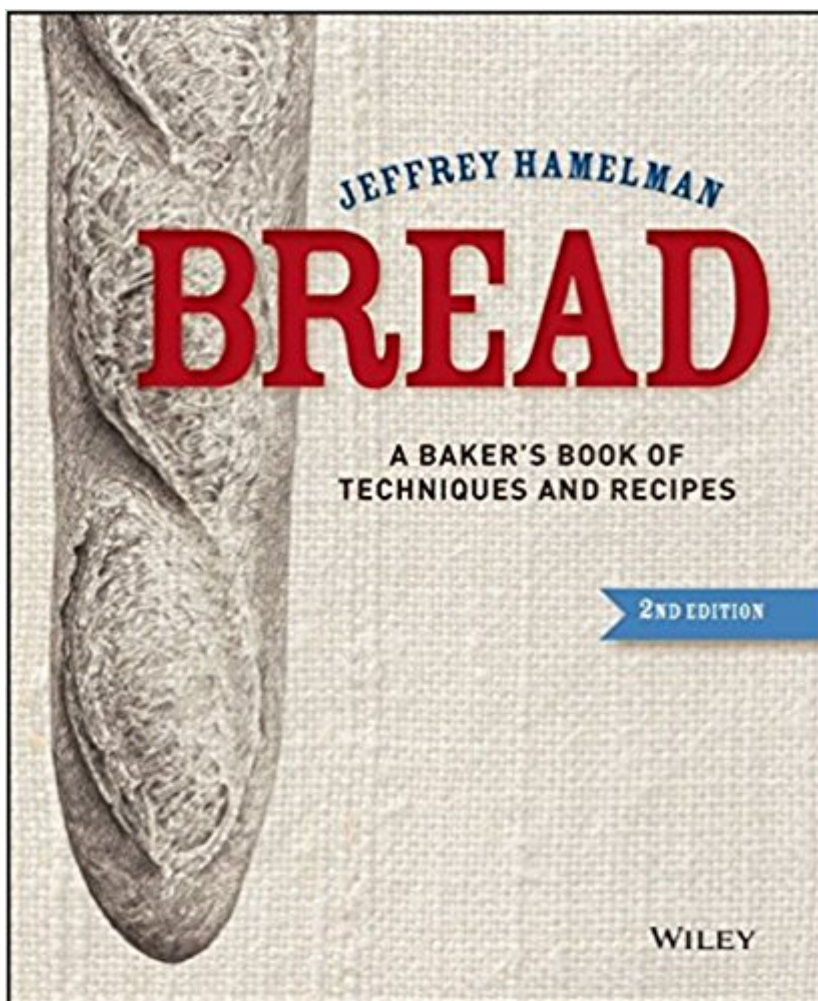


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Bread: A Baker's Book Of Techniques And Recipes



Synopsis

An updated new edition of the essential resource for professionals and seasoned home bakers. Hailed as a "revelation" when it first appeared in 2004, Jeffrey Hamelman's *Bread* is a legendary resource praised by baking luminaries from around the world. Explaining complex techniques with simple and helpful illustrations, the book includes recipes for a vast array of breads, including sourdoughs, brioche, authentic rye breads, flat breads, French breads, and much more. Features nearly 150 detailed, step-by-step recipes, along with vivid drawings and photographs showing techniques and finished products. Written by Jeffrey Hamelman, one of fewer than 200 Certified Master Bakers in the United States and a recipient of the Golden Baguette Award (2005), the highest honor bestowed by the Bread Baker's Guild of America. Fully updated to include the latest techniques, methods, trends, and bread varieties. Whether you're an aspiring or practicing professional baker or a dedicated home hobbyist, *Bread* is the ultimate resource for almost any variety of bread you can imagine.

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Customer Reviews

Grissini Italian Bread Sticks The higher percentage of olive oil in the dough and the inclusion of butter make these bread sticks a rich addition to your repertoire. Adding roasted garlic or grated Parmesan cheese are two ways they can be varied. Other variations for this versatile dough are the addition of ground black pepper, sesame seeds, or a mixture of sesame, poppy, and fennel seeds.

Dough Yield US: 72 grissini at 1.33 oz each METRIC: 72 grissini at .038 kg each HOME: 24 grissini

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1. **Mixing:** For large-scale production of grissini (50 dozen or more), a full-sized spiral mixer can be used. For smaller quantities (3 to 24 dozen), a small spiral mixer or 20- to 30-quart planetary mixer works well. Place all the ingredients in the mixing bowl. In a planetary-style mixer, mix on first speed until the ingredients are incorporated, about 3 minutes. The dough should be of medium consistency. Turn the mixer to second speed and mix for another 4 or 5 minutes, to a moderate gluten development. Desired dough temperature: 76°F. 2. **Bulk fermentation:** 1 hour. 3. **Dividing and shaping:** If using a 36-part dough divider, divide the dough into 2 pieces weighing 3 pounds (1.36 kg) each. If scaling the bread sticks individually, divide the dough into 1.33-ounce portions. Let the divided pieces rest on a lightly floured work surface, covered with plastic, for about 10 to 15 minutes. Roll or stretch the pieces, trying to keep an even dimension along the length, to 14 to 16 inches long. Before transferring to baking sheets, the individual bread sticks can be rolled in a tray of fine semolina if desired; this adds a bit of texture to the taste. An alternative means of dividing the dough is to press it into a flat rectangle on a floured bench and cut it into thin strips with a pizza wheel. 4. **Baking:** By the time the bread sticks have been divided, they can be baked right away with no further proofing. Bake at 380°F for about 20 minutes, or until golden brown. Once cool, the bread sticks can be stored in airtight containers for up to 5 days.

When Jeffrey Hamelman's *Bread* was first published in 2004, it received the Julia Child Award for best First Book and became an instant classic. In this updated edition, Hamelman covers the gradual evolution of the craft, adding 40 new recipes and incorporating the important technique of hand mixing. Hamelman, a professional baker for more than three decades, was a member and captain of Baking Team USA, which represents the United States in the international Coupe du Monde de la Boulangerie, the World Cup of bread baking. Here, he shares this experience while putting world-class artisanal loaves within reach of any serious baker. Opening with a comprehensive overview of the foundations—essential ingredients; hand techniques for kneading, scoring, and shaping; and the basic process from mixing through baking—he guides bakers through all the elements of this richly rewarding craft. *Bread* contains 140 detailed, step-by-step recipes for a vast array of breads—versatile sourdough ryes; numerous breads made with pre-ferments; and simple, straight dough loaves. Recipes for brioche, focaccia, pizza dough, flat breads, and other traditional staples augment the diverse collection of flavors, tastes,

and textures. You will discover a bread for every season and every palate, including recipes new to this edition, many for underappreciated delights like Swiss Farmhouse Bread, German Farmer's Bread, and Baguettes de Tradition. Each recipe clearly outlines the key stages, with easy-to-use charts that list ingredients in both American and metric measures, quantities appropriate for home baking, and baker's percentages. Hundreds of drawings vividly illustrate techniques, and handsome color photographs display finished breads. Sidebars accompany each recipe and section with valuable tips, from the subtle art of tasting and evaluating breads to the perfect fare to complement Vollkornbrot. A complete chapter on decorative breads—with instructions on techniques as well as a wide variety of exquisite patterns—will inspire magnificent display creations. Laced throughout the book, Hamelman's personal narrative offers a compelling portrait of a lifelong love affair with bread and vividly communicates the passion he shares with so many other bakers. For those seeking to share a dialog with a real master, Bread is a resource that you will use time and time again.

"Bread is worthy of high praise, from the generous number of recipes to the scientific discussions on pre-ferments. I wish that I had this book to guide me when I started my life as a bread baker 42 years ago. The author's sensibility toward bread and his attitude as a bread baker are evident throughout this book." —Toshio Nihei, Advisor, Donq, Japan "Bread is the masterwork of bread baking literature. It guides us through the journey that harvested grains make from the milling process to their subsequent interaction in the bakery environment with other ingredients and in the baker's hands, the transformations that take place within the environment of intense oven heat, and up to the final loaves' eventual cooling on racks." —Jim Haas, Baker, AgroEast Baking & Milling Co., Ukraine "Jeffrey's book is an ideal companion in the kitchen. He invites novice bakers to explore the world of bread baking with confidence, building a solid foundation of process and understanding of principles of fermentation and yeast dough production. His clear explanation of challenging ingredient functions and food science are key stepping stones for professionals improving their skills. This book includes inventive and delectable formulas and illustrative graphics that clearly walk the reader through shaping steps." —Milina Podolsky, Instructor, Kendall College, Chicago, Illinois "This new edition of Jeffrey Hamelman's book brings to light a great diversity of artisan bread making methods. Readers will discover an anthology of recipes from the French, German, Italian, and Swiss traditions, patiently reconsidered and shared with great generosity. It is a milestone in American bakers' increasingly serious approach to artisan baking. With her wonderful drawings, Chiho leads the reader to an easier understanding of hand skills. This

landmark book enables both home bakers and experienced professionals not only to make breads of the highest quality, but also to guide them to a thorough understanding of the keys to success." —Hubert Chiron, Institut National de Recherche Agricole (INRA), Nantes, France "Jeffrey Hamelman has taught and influenced an entire generation of bakers. With his latest contribution, he shares his uncompromising, exacting methods, love for bread, and noble labor, along with the will to never stop learning and improving. This book is a gift to the world of artisan baking." —Markus Farbinger, Owner, *le de Pain*, Knysna, South Africa

As an experienced home baker, this is the only book I've chosen to buy. I absolutely wouldn't say it's the be-all-and-end-all of baking; it's no "bread bible". But for the types of European breads I happen to like, it's the perfect book. There are no gimmicks here. Hamelman doesn't have some new method with each book (like Reinhart), he doesn't hold your hand (like Barenbaum). Just good core formulas and practical baking techniques. The critics are all correct when they note: the mixing times are for professional bakers and you have to double them for home; the moisture content can be off at home; the flour protein is not specified; you have to scale down for home use with a calculator; general hints are hidden in obscure places rather than highlighted for general use. He also leaves out many hand-holding steps he assumes you know. In other words, you pretty much have to make each of his recipes your own. That alone is why I can't recommend this book to the average home baker, especially a beginner. (Berenbaum's Bread Bible much better for beginner's.) But for the experienced home baker who already knows their way around dough feel, knows how to adjust hydration, salt, and yeast and sourdough fermentation times, this book is rock solid. Many classic formulas here, and once you get his thinking you can extrapolate many more. Most of the people I know who love this book end up adapting the recipes to their own tastes. In other words, Hamelman gives you an excellent starting point for many classic European breads. That is why I bought it. I have tons of recipes on my hard drive, but for a paper volume this was it. It's important to note Hamelman's training and tastes lean heavily toward German breads. You wouldn't guess that from the title or that he works for King Arthur. So you won't get "Irish soda bread" or "anaconda bread" or many American classics. Heck, he barely has a classic white sandwich loaf here! Instead you'll find Sunflower seed bread, flax rye, vollkornbrot, pumpernickel, scalded rye. He also favors multigrain whites, with six different recipes for that in different forms. Those happen to be my favorite types of bread; but I wouldn't call that typical. Last criticism: not well bound. I already have pages falling out after a couple uses. No excuse! In short: Good book for core formulas for European (especially German) breads. No handholding for beginners, and no complex discussion of

dough handling for experts. For those purposes I'd recommend a couple other books to augment this excellent resource.

I was waiting for this book to become available in the UK for almost three months. In the end, I bought it from USA as I could wait no longer. I paid a hefty premium with customs and mail charges but feel it was well worth the expense. This is a vast improvement on the first issue that I already have. The layout of the formulas is very easy to follow including the column for the home baker. As I am used to working in metric and mostly use one kilo of flour as my starting point, I found that using the pro bakers 10-kilo column was easiest for me. Just move the decimal point and there you are, perfect. Having read the overwhelmingly positive reviews from both US and UK subscribers, both pro and home bakers, I conclude I am not alone in my judgement. J Hamelman is regarded, rightly as one of the most accomplished baking educators internationally. This volume should be in any pro bakers collection and would be excellent for all but the very novice baker. One of the reviewers points out there are some discrepancies in certain recipes, as Elvis said in "My Way", too few to mention. Every formula is well explained, yet common sense should as always be used when reading recipes/formulas. I have collected many reference books on cooking and baking over many years, errors in editing are common in most. A very accomplished work from a master of his craft. Buy it.

I've been baking for a while, but am new to sourdough and rye breads, which is why I bought this book. I appreciated that this book has clear, well-written descriptions of many bread styles and breadmaking techniques. There was enough background given to help me understand what I'm doing when making bread, and recipes are thorough enough to help me be consistent in breadmaking. The author advocates weighing ingredients rather than measuring volume. That seems a little awkward at first, but I soon got accustomed to it, and it does make for more reproducible results. I wish he'd lose the maddening pounds/ounces system, and just go metric, though. I can't really complain though; this bread has shown me how to make some really wonderful bread.

Jeffrey Hamelman is a rock star! And he's a very informative teacher. If you ever have a chance to take a class of his at King Arthur Bakery in Norwich, Vermont, DO IT. You would be hard-pressed to find someone more knowledgeable than he is on the subject of bread, really good bread. This book has clear instructions, and while some of the recipes take a few days from start to finish (most of

that time is fermentation time, not hands-on), they are really not difficult. And, if you are an aspiring bakery owner like me, you will appreciate the fact that Hamelman gives baker's percentages for all of his recipes, so they are easily scalable to production size. If you want to bake good bread, this book is a MUST for your bookshelf.

This is the "Mastering the Art of French Cooking" for the bread baker. It has literally *everything* you need to know about baking bread. The upside to this is that it's a fascinating peek into the business of bread baking, and it teaches you the professional techniques. The downside is that the recipes and information are complex, and after reading the book you'll want to tear down your entire kitchen and rebuild it as a bakery!

Overall, this is an outstanding resource for any baker. The recipes I have tried so far have all turned out very well. Having weight, volumetric, and the bakers percentage for all the recipes is very useful. My only complaint (being a scientist) is that the "home" versions of the recipes are not given as a weight in metric units. Not a huge deal, I'll probably do the conversions myself on the recipes I use most frequently, but it would be nice to have.

Used copy in great condition and as represented. Very well written.

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