

Winner of the Guild of Food Writers' Award for Best First Book,
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DOUGH



Simple Contemporary Bread

Richard Bertinet

'The Brittany-born baker Richard Bertinet has yeast in his soul.' *The Independent*

Dough Simple Contemporary Bread

Richard Bertinet



Dough Simple Contemporary Bread:

Dough: Simple Contemporary Bread Richard Bertinet, 2019-03-11 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 **Dough** Richard Bertinet, Jean Cazals, 2007

Crumb Richard Bertinet, 2019-03-05 Bread can be open and airy or compact and dense it is all about the crumb which characterises particular styles of loaf In this inspiring new book Richard Bertinet shares his hallmark straightforward approach to making bread through every step of the process including the various techniques of fermenting mixing kneading and baking Richard shows you how to make everything from classic and rustic breads to sourdough using different flours and ferments Learn how to bake a range of delicious sweet and savory recipes from Manchego Chorizo Cornbread Seaweed Sel Gris Rolls and Chickpea Flatbreads to Orange Cardamom Swirls and Cinnamon Buns There are also options for gluten free breads and the best bakes to improve your gut health by experimenting with different types of flour Finally Richard shares ideas for cooking with bread and creams syrups and pur es to enjoy alongside or incorporate into your bakes With stunning step by step photography simple advice and helpful techniques throughout *Crumb* will inspire and fill everyone whatever their experience with the confidence to bake an exciting repertoire of breads *Home Baked* Hanne Risgaard, 2012-08-14 Hanne Risgaard offers recipes for unique bread and pastry that bring a Nordic approach to bread baking that feels worlds away from most conventional baking books Risgaard offers practical information not only on the concepts and processes behind creating delicious Scandinavian breads but also concise growing and cultivation information about the grains themselves as well as a guide to basic equipment and kitchen set up ingredients and the history of Skrtoft and their philosophy At the beginning of each recipe there is a brief story contextualizing where the recipe comes from Their world comes alive *Home Baked* includes detailed sections on baking with yeast sourdoughs baking without a raising agent pies cakes cookies crackers and covers grains such as wheat spelt barley and rye The breads include unique ingredients like foraged herbs and greens such as the Cocotte with Ramsons either put directly in the bread dough or preserved in a syrup of pearls of rye and sea buckthorn berries as well as other interesting standouts like the Buns for Tilters with apple and yogurt prepared for the annual horse games Green Knots made with stinging nettle in honor of the fight to save the nettle in France Rosemary Sourdough Elderflower Muffins and more **Dough** Richard Bertinet, 2026-02-26 Richard is a master of his craft ultra user friendly it might even change the way you look at bread forever Sunday Telegraph Breadmaking has never been more simple and do able Though the doughs themselves vary the technique for making each one is identical The beauty of it

is that it takes little to no time at all to fill a bread board with Fougasses Breadsticks Moroccan rolls or Poppy Seed Stars Sesame plaits or Cardamom and Prune bread and no one will guess that they are all part of the same family Richard Bertinet has been teaching bread making for several years and with his refreshing and easy approach you will discover how to work the dough get a feel for essential techniques and have the confidence to experiment with your own ideas Most of the breads in Dough take less than 1 hour to bake and there are suggestions on how to make the dough in advance ready for a wide range of sweet and savoury bakes all in the knowledge that you're being guided by a master of the craft *BakeWise* Shirley O. Corriher, 2008-10-28 The James Beard Award winning bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles With her years of experience from big pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine Shirley looks at all aspects of baking in a unique and exciting way She describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier She can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured French breads such as baguettes Restaurant chefs and culinary students know Shirley from their grease splattered copies of *CookWise* an encyclopedic work that has saved them from many a cooking disaster With numerous At a Glance charts *BakeWise* gives busy people information for quick problem solving *BakeWise* also includes Shirley's signature What This Recipe Shows in every recipe This scientific and culinary information can apply to hundreds of recipes not just the one in which it appears *BakeWise* does not have just a single source of knowledge Shirley loves reading the works of chefs and other good cooks and shares their tips with you too She applies not only her expertise but that of the many artisans she admires such as famous French pastry chefs Gaston Len tre and Chef Roland Mesnier the White House pastry chef for twenty five years and Bruce Healy author of *Mastering the Art of French Pastry* Shirley also retrieves lost arts from experts of the past such as Monroe Boston Strause the pie master of 1930s America For one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry She adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air g noise every time Beginners can cook from *BakeWise* to learn exactly what they are doing and why Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past such as Pont Neuf a creation of puff pastry p te choux and pastry cream and Religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing Some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit souffl s chocolate crinkle cookies with gooey fudgy centers huge popovers famed biscuits But this book belongs on every baker's shelf **Perfect** Felicity Cloake, 2011-08-04 How can I make deliciously squidgy

chocolate brownies Is there a fool proof way to poach an egg Does washing mushrooms really spoil them What s the secret of perfect pastry Could a glass of milk turn a good bolognese into a great one Perfect will answer all these questions and many many more Having rigorously tried and tested recipes from all the greats Elizabeth David and Delia Smith to Nigel Slater and Simon Hopkinson Felicity Cloake has pulled together the best points from each to create the perfect version of 68 classic dishes Never again will you have to rifle through countless different books to find your perfect roast chicken recipe mayonnaise method or that incredible tomato sauce it s all here in this book based on Felicity s popular Guardian columns along with dozens of invaluable prepping and cooking tips that no discerning cook should live without Whether you re a competent cook or have just caught the bug Perfect has a place on every kitchen shelf [Gather Cook Feast](#) Jessica Seaton,2017-04-06 SHORTLISTED FOR THE ANDRE SIMON PRIZE 2017 Beautiful recipes deeply rooted in time and place my favourite sort of food Certain to become often used in my kitchen Anna Jones A cookbook that celebrates seasonal eating and the landscapes that produce it from the co founder of the lifestyle brand Toast Gather Cook Feast celebrates the connection between the food that we eat and the land where we live in over 120 recipes A seasonal feast of British food Jessica Seaton is inspired by the food from our seas our rivers our farmland our gardens and our wild places Full of simple seasonal and nourishing recipes like braised shortribs with horseradish courgette fritters with minted yoghurt mackerel escabeche with wild fennel and kale and roast vegetable and barley salad with crisped artichokes alongside puddings preserves and cakes such as bay and bramble jelly pots apple and walnut soft cake and rose macaroons this is a book full of recipes to savour to share and to sustain **Meyer's Bakery** Claus Meyer,2017-11-02 Bring the delicious flavours of the Nordic bakery into your own kitchen with this new book from celebrated restaurateur Claus Meyer *Perfect Too* Felicity Cloake,2014-04-03 Having rigorously tried and tested recipes from all the greats Elizabeth David and Delia Smith to Nigel Slater and Simon Hopkinson Felicity Cloake has pulled together the best points from each to create the perfect version of 92 more classic dishes from perfect cr me brulee to the perfect fried chicken Never again will you have to rifle through countless different books to find your perfect pulled pork recipe Thai curry paste method or failsafe chocolate fondants it s all here in this book based on Felicity s popular Guardian columns along with dozens of practical time saving invaluable prepping and cooking tips that no discerning cook should live without Following on from the much loved Perfect Perfect Too has a place on every kitchen shelf *Crust* Richard Bertinet,2019-03-11 Richard Bertinet s revolutionary and simple approach gives you the confidence to create really exciting recipes at home He begins by mastering the mighty Sourdough and making your own ferments so that you can make bread anytime And then he takes a look at speciality breads using a range of flours and flavours why not try making Spelt Bread or experiment with Bagels and Pretzels He follows by exploring the Croissant and all its wonderful variations as well as covering other deliciously tempting sweet breads such as Stollen and Brioche With stunning step by step photography simple advice and helpful techniques throughout Crust is a worthy following

to a remarkable debut Completely Perfect Felicity Cloake, 2018-11-01 A gift for anyone who is learning to cook Diana Henry Sunday Telegraph How can I make deliciously squidgy chocolate brownies Is there a fool proof way to poach an egg Does washing mushrooms really spoil them What s the secret of perfect pastry Could a glass of milk turn a good bolognese into a great one Felicity Cloake has rigorously tried and tested recipes from all the greats from Nigella Lawson and Delia Smith to Nigel Slater and Heston Blumenthal to create the perfect version of hundreds of classic dishes Completely Perfect pulls together the best of those essential recipes from the perfect beef wellington to the perfect poached egg Never again will you have to rifle through countless different books to find your perfect roast chicken recipe mayonnaise method or that incredible tomato sauce it s all here in this book based on Felicity s popular Guardian columns along with dozens of invaluable prepping and cooking tips that no discerning cook should live without Completely Perfect is aptly named Nigella Lawson A classic Long may Felicity Cloake test 12 versions of one recipe so we can have one good one Rachel Roddy The nation s taster in chief title belongs unequivocally to Felicity Cloake Daily Mail **Crumb** Richard Bertinet, 2019-02-07 Finalist for the Guild of Food Writers Specialist or Single Subject Cookbook Award 2020 If you only have one book about how to make bread this should really be it Nathan Outlaw All it takes to make bread is flour water and salt To make great bread add a little Bertinet Pierre Koffmann Richard never ceases to amaze me with his writing and effortless skills as a baker whenever I am with him for a coffee a bite to eat or teaching with him I always come away with new knowledge a bread genius Angela Hartnett The subtitle of this book is show the dough who s boss and frankly that puts it above most other baking titles straight away Bertinet is a bread guru this is his sixth book and this is so calm and instructive you ll be knocking out brilliant baguettes in no time Waitrose Renowned baker Richard Bertinet brings bread right up to date with his hallmark straightforward approach to achieving the perfect crumb Richard shares his expertise through every step of the baking process including the different techniques of fermenting mixing and working never kneading the dough Richard shows you how to make everything from classic and rustic breads to sourdough using different flours and ferments Learn how to bake a range of delicious sweet and savoury recipes from Cornbread with Manchego Cheese Chorizo Saffron Seaweed Buns and Green Pea Flatbreads to Chocolate Pistachio Orange Loaf and Cinnamon Knots There are also options for gluten free breads and the best bakes to improve your gut health by experimenting with different types of flour Finally Richard shares ideas for cooking with bread for delicious tartines or mouthwatering Brioche Ice Cream With stunning step by step photography simple advice and helpful techniques throughout Crumb will inspire and fill you whatever your experience with the confidence to show the dough who s boss Online demos available at thebertinetkitchen.com **The Thrifty Baker** Hermine Dossou, 2023-09-07 The Thrifty Baker presents 65 delicious affordable and impressive recipes complete with gluten free options plus advice tips and hacks covering many areas of shopping baking and cooking in general Filled with clever ideas and useful features the book is written with a realism and empathy that comes from the heart from a lived experience It isn t

just a book of great recipes but an essential manual for anyone baking today Since appearing on The Great British Bake Off in 2020 and wowing the judges Hermine Dossou's career has gone from strength to strength but life hasn't always been easy As a single mother to her son Steven she had to learn to budget and make her income stretch especially when he was young and she could only work part time With a limited income but determined that they should both eat good nutritious food she learned how to shop cook bake and eat on a tight budget This included making savings on ingredients and cooking equipment devising clever thrifty recipes planning weekly menus and running her oven as efficiently as possible to save on energy bills In the process Hermine has developed a wide ranging ethos for baking on a budget a set of values habits and skills that have at their heart a belief that we can all eat flavourful nutritious food without spending a fortune on ingredients and energy And crucially also the knowledge that making our own bakes whether that's bread pies quiches desserts cakes or snacks can save us considerable sums when times are tough Hermine still uses these skills to this day and would now like to share with you everything she's learned about baking on a budget

Good Bread Is Back Steven Laurence

Kaplan,2006-12-20 Leading French bread expert Steven Laurence Kaplan narrates the decline and rise of the French artisanal breadmaking tradition explaining in detail the breadmaking process and the ideal characteristics of good bread

Traditional European Breads Marco Garcia-Vaquero,Kristian Pastor,Gul Ebru Orhun,Anna McElhatton,João Miguel F. Rocha,2023-05-16 This text comprehensively covers the rituals traditions and receipts of ancestral processes of bread making from multiple countries including the scientific and technological character of the science of bread making and sourdough biotechnology Individual chapters cover the scientific aspects of bread making in different cultures and traditions as well as the technological phenomena occurring during the bread making process utilizing the full network of SOURDOMICS from the COST initiative Pictures and illustrations are used to explain the science behind bread making processes and the cultural historical and traditional elements associated with bread making in multiple countries Authored by bread making experts from the breadth of Europe the process of bread fermentation in each country and region is covered in detail The traditions surrounding bread making are simply the empirical know how passed between generations and this book's main purpose is to perpetuate these traditions and know how Provides a description of the culture of European peoples with respect to the technology of bread making and sourdough biotechnology Explains the process of bread fermentation using simple language combined with scientific rigor High quality pictures and illustrations enrich the scientific and cultural elements mentioned in each chapter

Food Lit Melissa Brackney Stoeger,2013-01-08 An essential tool for assisting leisure readers interested in topics surrounding food this unique book contains annotations and read alikes for hundreds of nonfiction titles about the joys of comestibles and cooking Food Lit A Reader's Guide to Epicurean Nonfiction provides a much needed resource for librarians assisting adult readers interested in the topic of food a group that is continuing to grow rapidly Containing annotations of hundreds of nonfiction titles about food that are arranged into genre and subject interest categories for easy

reference the book addresses a diversity of reading experiences by covering everything from foodie memoirs and histories of food to extreme cuisine and food expos s Author Melissa Stoeger has organized and described hundreds of nonfiction titles centered on the themes of food and eating including life stories history science and investigative nonfiction The work emphasizes titles published in the past decade without overlooking significant benchmark and classic titles It also provides lists of suggested read alike for those titles and includes several helpful appendices of fiction titles featuring food food magazines and food blogs

Digesting Recipes Susannah Worth, 2015-06-26 Digesting Recipes The Art of Culinary Notation scrutinises the form of the recipe using it as a means to explore a multitude of subjects in post war Western art and culture including industrial mass production consumerism hidden labour and art engaged with the everyday Each chapter is presented as a dish in a nine course meal drawing on examples from published cookbooks and the work of artists such as Alison Knowles Yoko Ono Annette Messager Martha Rosler Barbara T Smith Bobby Baker and Mika Rottenberg A recipe is an instruction the imperative tone of the expert but this constraint can offer its own kind of potential A recipe need not be a domestic trap but might instead offer escape something to fantasise about or aspire to It can hold a promise of transformation both actual and metaphorical It can be a proposal for action or envision a possible future

Crust Richard Bertinet, 2007-10-22 Continuing the revolutionary and simple approach that won him so many accolades for Dough and led to front cover treatment in Gourmet magazine Richard Bertinet now introduces recipes that require a little more understanding but still inspire readers with the confidence to create them at home He offers an exciting collection of breads the mighty sourdough the gorgeous croissant beautiful brioche and many breads that are influenced by international flavours Japanese bread crackers Chestnut flour bread Thai inspired flatbread with chili and ginger mixed into the dough as well as gluten free spelt and rye bread Bertinet is a brilliant and experienced teacher and his methods are simple Moreover Crust features stunning photography simple advice and helpful techniques throughout and it comes in a hardcover with a 30 minute DVD that gives additional guidance on techniques as well as showing recipes step by step Crust will appeal to anyone interested in learning how to make bread breadmakers who want to try something different and everyone who bought Dough which sold 1 200 copies in Canada

The Art of Baking Bread Matt Pellegrini, 2011-12-03 Sidestep years of unrewarding trial and error and learn to bake like a master with one comprehensive book With over 230 color photographs more than 150 detailed step by step instructions covering basic to advanced techniques over 200 tips and sidebars filled with invaluable information and troubleshooting advice plus clear explanations of ingredients equipment and the entire bread baking process The Art of Baking Bread What You Really Need to Know to Make Great Bread will teach you to work move think anticipate smell feel and ultimately taste like an artisan baker The Art of Baking Bread accomplishes what no other book has it teaches the secrets of professional bakers in language anyone can understand Matt Pellegrini offers home cooks confidence in the kitchen and precise easy to follow blueprints for creating baguettes ciabatta focaccia brioche challah sourdough and dozens of other

delicious rolls and loaves that will make you the envy of your fellow bakers professional or otherwise

Uncover the mysteries within Crafted by is enigmatic creation, Discover the Intrigue in **Dough Simple Contemporary Bread** . This downloadable ebook, shrouded in suspense, is available in a PDF format (PDF Size: *). Dive into a world of uncertainty and anticipation. Download now to unravel the secrets hidden within the pages.

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