

Tartine Bread Chad Robertson

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.

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.

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.

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.

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.

Creating the perfect loaf of bread--a challenge that has captivated bakers for centuries--is now the rage in the hippees places, from Waitsfield, Vermont, to Point Reyes Station, California. Like the new generation of beer drinkers who consciously seek out distinctive craft-brewed beers, many people find that their palates have been reawakened and re-

educated by the taste of locally baked, whole-grain breads. Today's village bakers are finding an important new role--linking tradition with a sophisticated new understanding of natural leavens, baking science and oven construction. Daniel Wing, a lover of all things artisanal, had long enjoyed baking his own sourdough bread. His quest for the perfect loaf began with serious study of the history and chemistry of bread baking, and eventually led to an apprenticeship with Alan Scott, the most influential builder of masonry ovens in America. Alan and Daniel have teamed up to write this thoughtful, entertaining, and authoritative book that shows you how to bake superb healthful bread and build your own masonry oven. The authors profile more than a dozen small-scale bakers around the U.S. whose practices embody the holistic principles of community-oriented baking based on whole grains and natural leavens. The Bread Builders will appeal to a broad range of readers, including: Connoisseurs of good bread and good food. Home bakers interested in taking their bread and pizza to the next level of excellence. Passionate bakers who fantasize about making a living by starting their own small bakery. Do-it-yourselfers looking for the next small construction project. Small-scale commercial bakers seeking inspiration, the most up-to-date knowledge about the entire bread-baking process, and a marketing edge.

This brilliantly revisited and beautifully rephotographed book is a totally updated edition of a go-to classic for home and professional bakers—from one of the most acclaimed and inspiring bakeries in the world. Tartine offers more than 50 new recipes that capture the invention and, above all, deliciousness that Tartine is known for—including their most requested recipe, the Morning Bun. Favorites from the original book are here, too, revamped to speak to our tastes today and to include whole-grain and/or gluten-free variations, as well as intriguing new ingredients and global techniques. More than 150 drop-dead gorgeous photographs from acclaimed team Genti + Hyers make this compendium a true collectible and must-have for bakers of all skill levels.

Escape into a magical world with this adorable Bookscape Board Book! Discover a forest's seasons in a one-of-a-kind format, complete with art by celebrated illustrator Ingela Arrhenius. Each uniquely shaped page overlaps with the next to create a complete landscape when closed—and an immersive world to explore with each turn of the page when open. • Delightfully small and chunky board book • Begs to be picked up thanks to its tactile, toy-like quality • Filled with simple concept-based text and bright, playful illustrations A Forest's Seasons provides a light introduction to landscapes kids will recognize—or soon encounter. This cheerful and colorful board book is a great pick for parents and caregivers looking for a highly tactile and interactive introduction to the wonder of nature. • A great gift for design-loving new parents, grandparents, and caregivers, or for a baby shower or birthday • Kids love the sturdy, toy-like quality of these shaped books • Perfect for those who adored Animals by Ingela P Arrhenius, Peek-A Who? by Nina Laden, and TouchThinkLearn: ABC by Xavier Deneux

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.

The owners of the San Francisco ice cream shop share forty recipes for such signature flavors as strawberry olive, salted licorice, boccalone prosciutto, and cayenne cantaloupe. On September 12, 1609, Henry Hudson first set foot on the land that would become Manhattan. Today, it's difficult to imagine what he saw, but for more than a decade, landscape ecologist Eric Sanderson has been working to do just that. Mannahatta: A Natural History of New York City is the astounding result of those efforts, reconstructing in words and images the wild island that millions now call home. By geographically matching an 18th-century map with one of the modern city, examining volumes of historic documents, and collecting and analyzing scientific data, Sanderson re-creates the forests of Times Square, the meadows of Harlem, and the wetlands of downtown. His lively text guides readers through this abundant landscape, while breathtaking illustrations transport them back in time. Mannahatta is a groundbreaking work that provides not only a window into the past, but also inspiration for the future.

The Monday Morning Cooking Club is back, with the very best, most delicious sweet recipes curated and perfected from Jewish homes across Australia and the world. Based on the pioneering New York Times series, About Us collects the personal essays and reflections that have transformed the national conversation around disability. Boldly claiming a space in which people with disabilities can be seen and heard as they are—not as others perceive them—About Us captures the voices of a community that has for too long been stereotyped and misrepresented. Speaking not only to those with disabilities, but also to their families, coworkers and support networks, the authors in About Us offer intimate stories of how they navigate a world not built for them. Since its 2016 debut, the popular New York Times' “Disability” column has transformed the national dialogue

around disability. Now, echoing the refrain of the disability rights movement, “Nothing about us without us,” this landmark collection gathers the most powerful essays from the series that speak to the fullness of human experience—stories about first romance, childhood shame and isolation, segregation, professional ambition, child-bearing and parenting, aging and beyond. Reflecting on the fraught conversations around disability—from the friend who says “I don’t think of you as disabled,” to the father who scolds his child with attention differences, “Stop it stop it stop it what is wrong with you?”—the stories here reveal the range of responses, and the variety of consequences, to being labeled as “disabled” by the broader public. Here, a writer recounts her path through medical school as a wheelchair user—forging a unique bridge between patients with disabilities and their physicians. An acclaimed artist with spina bifida discusses her art practice as one that invites us to “stretch ourselves toward a world where all bodies are exquisite.” With these notes of triumph, these stories also offer honest portrayals of frustration over access to medical care, the burden of social stigma and the nearly constant need to self-advocate in the public realm. In its final sections, *About Us* turns to the questions of love, family and joy to show how it is possible to revel in life as a person with disabilities. Subverting the pervasive belief that disability results in relentless suffering and isolation, a quadriplegic writer reveals how she rediscovered intimacy without touch, and a mother with a chronic illness shares what her condition has taught her young children. With a foreword by Andrew Solomon and introductory comments by co-editors Peter Catapano and Rosemarie Garland-Thomson, *About Us* is a landmark publication of the disability movement for readers of all backgrounds, forms and abilities. Topics Include: Becoming Disabled • Mental Illness is not a Horror Show • Disability and the Right to Choose • Brain Injury and the Civil Right We Don’t Think • The Deaf Body in Public Space • The Everyday Anxiety of the Stutterer • I Use a Wheelchair. And Yes, I’m Your Doctor • A Symbol for “Nobody” That’s Really for Everybody • Flying While Blind • My \$1,000 Anxiety Attack • A Girlfriend of My Own • The Three-Legged Dog Who Carried Me • Passing My Disability On to My Children • I Have Diabetes. Am I to Blame? • Learning to Sing Again • A Disabled Life is a Life Worth Living

Blaine Wetzel, the James Beard Award-winning chef of The Willows Inn, and champion of hyper-local cuisine, offers an inside look at his unique approach to fine dining. Everything that Chef Blaine Wetzel makes is sourced within a few miles of his kitchen, often hours after it has been harvested from the ocean, the forest, or his own small farm. Lummi will inspire professional and home chefs to pay close attention to the seasons and to appreciate and bring out the best in what is fresh and local. The recipes Wetzel showcases here are a catalogue of dishes he created at the lauded Willows Inn restaurant on tiny Lummi Island in Washington State, ranked the number one restaurant in the United States in 2017, 2018, and 2019 by OAD (Opinionated About Dining). They are divided into courses that mirror the perfect bites and small plates that Wetzel serves at a typical Willows Inn dinner: green figs and leaf cream; sea urchin marinated in tomato seeds; wild beach peas and lovage stems; a stew of chanterelle mushrooms; and a dessert of beach roses. Stunningly photographed, every dish captures a moment in time and in nature. Each recipe highlights the unique qualities of the main component, whether it's wild plum, young rhubarb, blue clams, sockeye salmon, venison, black walnuts, or a perfectly ripe melon. Each plate is breathtakingly elegant, yet the dishes themselves are unfussy and rustic. As suitable for the coffee table as it is for the sophisticated kitchen, this book is a symphony of aesthetic perfection, capturing a way of living and eating that is in harmony with the land.

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.

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.

Photographer Todd Selby focuses his lens on the kitchens, gardens, homes and restaurants of more than 40 figures working in the culinary world today, with each profile accompanied by watercolor illustrations and a handwritten questionnaire, which includes a signature recipe. 75,000 first printing.

A “scrumptious little book” about the cultural and historical background of this humble and hearty treat (*The New York Times*). If smoked salmon and cream cheese bring only one thing to mind, you can count yourself among the world’s millions of bagel mavens. But few people are aware of the bagel’s provenance, let alone its adventuresome history. This charming book tells the remarkable story of the bagel’s journey from the tables of seventeenth-century Poland to the freezers of middle America today, a story rooted in centuries of Polish, Jewish, and American history. Research in international archives and numerous personal interviews uncover the bagel’s links with the defeat of the Turks by Polish king Jan Sobieski in 1683, the Yiddish cultural revival of the late nineteenth century, and Jewish migration across the Atlantic to America. There the story moves from the bakeries of New York’s Lower East Side to the Bagel Bakers’ Local 388 Union of the 1960s, and the attentions of the mob. Maria Balinska weaves together a rich, quirky, and evocative history of East European Jewry—and the unassuming ring-shaped roll the world has taken to its heart. “Thought-provoking and fact-filled . . . Uses the bagel as a way of viewing Polish-Jewish history.” —*The New York Times* “Gives readers plenty to chew on . . . Thoroughly entertaining.” —*The Wall Street Journal*

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 2020 IACP Award for Best Cookbook, Food Photography & Styling The New York Times "Best Cookbooks of Fall 2019" House Beautiful's, "Amazing New Cookbooks that also look Delicious on Your Shelf" 2020 IACP Awards Finalist—Food Photography & Styling This brilliantly revisited and beautifully re-photographed baking book is a totally updated edition of a go-to classic for home and professional bakers—from one of the most acclaimed and inspiring bakeries in the world. Tartine offers more than 50 new recipes that capture the invention and, above all, deliciousness that Tartine is known for—including their most requested recipe, the Morning Bun. Favorites from the original recipe book are here, too, revamped to speak to our tastes today and to include whole-grain and/or gluten-free variations, as well as intriguing new ingredients and global techniques. More than 150 drop-dead gorgeous photographs from acclaimed team Gentl + Hyers make this baking and pastry book a true collectible compendium and must-have for bakers of all skill levels.

A comprehensive cookbook with 200 recipes for the way people want to eat and bake at home today, with gluten-free options, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco's acclaimed Tartine Bakery. Tartine All Day is Tartine cofounder Elisabeth Prueitt's gift to home cooks everywhere who crave an all-in-one repertoire of wholesome, straight-forward recipes for the way they want to eat morning, noon, and night. As the family cook in her own household, Prueitt understands the challenge of making daily home cooking healthy, delicious, and enticing for all—without wearing out the cook. Through concise instruction Prueitt translates her expertise into home cooking that effortlessly adds variety and brings everyone to the table. With 200 recipes for everything from the best-ever salad dressings to genius gluten-free pancakes (and 45 other gluten-free options), the greatest potato gratin, fool-proof salmon and roasted chicken, and dreamy desserts, Tartine All Day is the modern cookbook that will guide and inspire home cooks in new and enduring ways.

"The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day."—from the Introduction When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in Pastries from the La Brea Bakery, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites—virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crostin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections—here you'll find Almond Bark, English Toffee, and Lollipops—and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the pièce de résistance: puff pastry. An important book from a baking and pastry icon, Pastries from the La Brea Bakery, like Nancy Silverton's acclaimed Breads from the La Brea Bakery, is a bible of the craft for bakers everywhere.

Step-by-step home baking recipes from France's foremost culinary resource, Larousse, and Parisian master baker Éric Kayser. The Larousse Book of Bread features more than 80 home baking recipes for breads and pastries from two of France's most trusted authorities. From traditional Boule and Cob and specialty Ryes and Multigrains, to gluten-free Organic Sour Doughs and Spelts and sweet Brioches, Kayser's easy-to-follow recipes feature detailed instructions and step-by-step photography. No matter if you are creating quick and simple Farmhouse Breads or gourmet treats like Croissants and Viennese Chocolate Bread, with its unique structure and a comprehensive guide to techniques, ingredients and equipment, The Larousse Book of Bread is the ideal baking resource for both home cooks and professionals.

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

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.

New from the bestselling author of *My Bread*: A clear, illustrated guide to making sourdough and the Italian-inspired café dishes from one of Manhattan's best bakeries. Founded in 1994, Sullivan Street Bakery is renowned for its outstanding bread, which graces the tables of New York's most celebrated restaurants. The bread at Sullivan Street Bakery, crackling brown on the outside and light and aromatic on the inside, is inspired by the dark, crusty loaves that James Beard Award-winning baker Jim Lahey discovered in Rome. Jim builds on the revolutionary no-knead recipe he developed for his first book, *My Bread*, to outline his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his repertoire of pizzas, pastries, egg dishes, and café classics, *The Sullivan Street Bakery Cookbook* delivers the flavors of a bakery Ruth Reichl once called "a church of bread."

Collects portrait photography of famous fashion celebrities and designers, and includes profiles of the subjects' work spaces, living quarters, and sources of inspiration and creativity.

Bread Science is the complete how-to guide to bread making. It covers the entire process in detail. With over 250 photos and illustrations, it makes bread making approachable and fun. Learn how to . . . -use preferments to increase the flavor of your bread, -create and maintain your own sourdough starter, -mix a well-balanced dough and knead it to perfection, -give your dough additional strength with a folding technique, -shape smooth, symmetric boules, batards, and baguettes, -modify your oven to make it better for baking bread, and more. In addition to the craft, *Bread Science* explains the science behind bread making, from fermentation reactions to yeast behavior, gluten structure, gas retention, and more. If you like to understand why things happen, *Bread Science* is for you. The 15th anniversary edition contains all the great content of the original edition, with a beautiful new cover.

From nationally recognized Jewish brand *Wise Sons*, the cookbook *Eat Something* features over 60 recipes for salads, soups, baked goods, holiday dishes, and more. This long-awaited cookbook (the first one for *Wise Sons*!) is packed with homey recipes and relatable humor; it is as much a delicious, lighthearted, and nostalgic cookbook as it is a lively celebration of Jewish culture. Stemming from the thesis that Jews eat by occasion, the book is organized into 19 different events and celebrations chronicling a Jewish life in food, including: bris, Shabbat, Passover and other high holidays, first meal home from college, J-dating, wedding, and more. • Both a Jewish humor book and a cookbook • Recipes are drawn from the menus of their beloved Bay Area restaurants, as well as all the occasions when Jews gather around the table. • Includes short essays, illustrations, memorabilia, and stylish plated food photography. *Wise Sons* is a nationally recognized deli and Jewish food brand with a unique Bay Area ethos—inspired by the past but entirely contemporary, they make traditional Jewish foods California-style with great ingredients. Recipes include Braided Challah, Big Macher Burger, *Wise Sons*' Brisket, Carrot Tzimmes, and Morning After Matzoquiles, while essays include Confessions of a First-Time Seder Host, So, You Didn't Marry a Jew, and Iconic Chinese Restaurants, As Chosen by the Chosen People. • Great for those who enjoyed *Zahav: A World of Israeli Cooking* by Michael Solomonov, *The 100 Most Jewish Foods: A Highly Debatable List* by Alana Newhouse, and *Russ & Daughters: Reflections and Recipes from the House That Herring Built* by Mark Russ Federman • A must for anyone looking to expand their knowledge of Jewish cuisine and culture

For the home or professional bread-maker, this is the book of the season. It comes from a man many consider to be the best bread baker in the United States: Chad Robertson, co-owner of *Tartine Bakery* in San Francisco, a city that knows its bread. To Chad, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. He 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. A hundred photographs from years of testing, teaching, and recipe development provide step-by-step inspiration, while additional recipes provide inspiration for using up every delicious morsel.

"St Paul's cathedral stands like a cornered beast on Ludgate hill, taking deep breaths above the smoke. The fire has made terrifying progress in the night and is closing in on the ancient monument from three directions. Built of massive stones, the cathedral is held to be invincible, but suddenly Pegge sees what the flames covet: the two hundred and fifty feet of scaffolding erected around the broken tower. Once the flames have a foothold on the wooden scaffolds, they can jump to the lead roof, and once the timbers burn and the vaulting cracks, the cathedral will be toppled by its own mass, a royal bear brought down by common dogs." (p.9) It is the Great Fire of 1666. The imposing edifice of St. Paul's Cathedral, a landmark of London since the twelfth century, is being reduced to rubble by the flames that engulf the City. In the holocaust, Pegge and a small group of men struggle to save the effigy of her father, John Donne, famous love poet and the great Dean of St. Paul's. Making their way through the heat and confusion of the streets, they arrive at Paul's wharf. Pegge's husband, William Bowles, anxiously scans the wretched scene, suddenly realizing why Pegge has asked him to meet her at this desperate spot. The story behind this dramatic rescue begins forty years before the fire. Pegge Donne is still a rebellious girl, already too clever for a world that values learning only in men, when her father begins arranging marriages for his five daughters, including Pegge. Pegge, however, is desperate to taste the all-consuming desire that led to her parents' clandestine marriage, notorious throughout England for shattering social convention and for inspiring some of the most erotic and profound poetry ever written. She sets out to win the love of Izaak Walton, a man infatuated with her older sister. Stung by Walton's rejection and jealous of her physically mature sisters, the boyish Pegge becomes convinced that it is her own father who knows the secret of love. She collects his poems, hoping to piece together her parents' history, searching for some connection to the mother she barely knew. Intertwined with Pegge's compelling voice are those of Ann More and John Donne, telling us of the courtship that inspired some of the world's greatest poetry of love and physical

longing. Donne's seduction leads Ann to abandon social convention, risk her father's certain wrath, and elope with Donne. It is the undoing of his career and the two are left to struggle in a marriage that leads to her death in her twelfth childbirth at age thirty-three. In Donne's final days, Pegge tries, in ways that push the boundaries of daughterly behaviour, to discover the key to unlock her own sexuality. After his death, Pegge still struggles to free herself from an obsession that threatens to drive her beyond the bounds of reason. Even after she marries, she cannot suppress her independence or her desire to experience extraordinary love. Conceit brings to life the teeming, bawdy streets of London, the intrigue-ridden court, and the lushness of the seventeenth-century English countryside. It is a story of many kinds of love — erotic, familial, unrequited, and obsessive — and the unpredictable workings of the human heart. With characters plucked from the pages of history, Mary Novik's debut novel is an elegant, fully-imagined story of lives you will find hard to leave behind.

'Dan Lepard is to baking what Lewis Hamilton is to Formula One.' - Jay Rayner 'Simply the most beautiful, flour-dusted, crisp-crust, heaven-scented, honey-coloured loaf I could ever have hoped for ... Mr Lepard, I love you.' - Nigel Slater 'Dan Lepard - one of the first bakers and writers in the UK to get people interested in honing their baking skills.' - Diana Henry 65,000 copies sold With more than 75 recipes, from dark crisp rye breads and ricotta breadsticks through to effortless multigrain sourdough, *The Handmade Loaf* guides you through the stress-free techniques you need to make and bake great breads at home. Made and photographed in kitchens and bakeries across Europe, from Russia through to the Scottish Highlands, Dan Lepard's ground-breaking methods show you how to get the most flavour and the best texture from sourdough and simple yeast breads with minimal kneading and gentle handling of the dough. Let this classic cookbook guide you to making superb bread at home.

Provides advice, techniques, and tips for building and working with wood-fired ovens along with recipes for different heat cycles.

The third in a series of classic, collectible cookbooks from Tartine Bakery & Cafe, one of the great bakeries, Tartine Book No. 3 is a revolutionary, and altogether timely, exploration of baking with whole grains. The narrative of Chad Robertson's search for ancient flavors in heirloom grains is interwoven with 85 recipes for whole-grain versions of Tartine favorites. Robertson shares his groundbreaking new methods of bread baking including new techniques for whole-grain loaves, as well as porridge breads and loaves made with sprouted grains. This book also revisits the iconic Tartine Bakery pastry recipes, reformulating them to include whole grains, nut milks, and alternative sweeteners. More than 100 photographs of the journey, the bread, the pastry and the people, make this a must-have reference for the modern baker.

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.

"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.

An elevated guide to the craft of pasta-making by rising star chef Thomas McNaughton of San Francisco's hottest Italian restaurant, flour + water. Chef Thomas McNaughton shares his time-tested secrets to creating simple, delicious, and beautiful artisan pasta—from the best fresh doughs to shaping and cooking every type of pasta. A true celebration of Italy's pasta traditions, flour + water includes fifty seasonally influenced recipes for home cooks of every skill level. The recipes cover the flavor spectrum from well-loved classics to inventive combinations, such as Tagliatelle Bolognese; Pumpkin Tortelloni with Sage and Pumpkin Seeds; Tomato Farfalle with Chicken Polpettine, Roasted Peppers, and Basil; and Asparagus Caramelle with Brown Butter. With guidance from McNaughton and the secrets of flour + water's dough room, anyone can learn to make amazing pasta at home.

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