

### Tartine Bread By Chad Robertson

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 lovin recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flour of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of under-studies 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 fifteen 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 world-renowned Esalen Institute, located on the cliffs above the ocean in Big Sur, California, is a place of peace and beauty, a place to contemplate, think, and discover. Filled with beautiful photographs, this cookbook features dozens of recipes for delicious dishes that emphasize healthy, fresh, and organic ingredients--food made to satisfy the soul as well as the stomach.

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that “revolutionized” bread in America --Alice Waters

“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: homemade bread.

In Search of the Perfect Loaf

Esalen Cookbook

Brother Juniper’s Bread Book

A Book of Ideas

Modern Recipes for the Home Cook [A Cookbook]

Peter Reinhart’s Whole Grain Breads

How Back-to-the-Landers, Longhairs, and Revolutionaries Changed the Way We Eat

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.

“Good bread is hard to find and easy to make,” says Dan Leader as he draws you into the ancient world of traditional bread baking. Unlike any other bread book, Bread Alone will provide you with a comprehensive guide to creating—at home—the country-style breads that have consistently captured the imagination and the taste buds of the world. In a richly told tale, Leader chronicles his crossings of America and Europe to locate the most vital ingredients at the source, to learn from the methods of the world’s great bakers, and to perfect their traditional techniques. His recipes are ones that have been used for centuries: large sourdough ryes, rich and dark raisin pumpernickel loaves, real French pain au levain, big round wheat with walnuts, crusty baguettes, high and airy breads, and more. Made from organic, stone-ground grains, these breads are slow-leavened, hand-shaped, and baked to perfection on heated baking tiles. As you read through the recipes, you can almost smell the ancient aroma of glowing bread. And as you begin to bake, you will learn the importance of the primary ingredient in great bread: your own observations. These are some of the breads and techniques you will master. In the chapter “Becoming Bread,” you will learn to identify and shop for the highest quality flour available.

And you will seek it out because you’ll taste the difference. Making a poolish will become second nature to you as you master the Learning Recipe: Classic Country-Style Hearth Loaf and its delicious variations. Whatever your schedule, there is a bread for you. In the chapter “Straight-Dough Breads: Traditional Breads for a Modern Life-Style,” you are shown how to start and finish a recipe in five hours, or morning-to-night, or night-to-night. You will bake sourdough bread in its many forms. By gently introducing the concept of sourdough—how it is made, how it is maintained, and how to get the best flavor from it—Leader demystifies it and makes it accessible to you. Discover the wonders of rye bread: From the dense and chewy Finnish Sour Rye to the fragrant Danish Light Rye, everyone’s tastes are served. The mystery of pain au levain, French for “bread from a sourdough or wild yeast,” unfolds into an understandable, user-friendly process. From My Personal Favorite Pain au Levain, a typical large Parisian loaf, to Pain au Levain with Pecans and Dried Cherries, the “Family of Traditional Pain au Levain” includes some of the best loaves baked around the world. A perfect baguette is a beautiful thing. From shaping to scoring, you will learn how to make the authentic French baguettes at home. The purpose of an organic certifier—find out how and why one farmer became dedicated to his role as land steward. Brioche, Chocolate-Apricot Kugelhopf, Panettone, and Semolina Sesame Rolls are a few recipes you will find in “A Family of Breads Inspired by Traditional French and Italian Breads.” Finally, when a quick bread is all you have time to bake, you will find recipes for such delights as Vanilla Bean Butter Loaf, Dried Pear, Port, and Poppy Seed Loaf, and Provolone Sage Corn Loaf. Bread Alone is the bread book that cooks and bakers have been waiting for. From the wheat fields of the Midwest to the hot and steamy boulangeries of Paris, you will travel the long and delicious road to flawless bread baking. You will emerge a better baker and with a deeper understanding of what it takes to make perfect loaves. Bakers entertain you with stories of their love of baking (even in the most adverse situations). Bread Alone is the bible of bread books and a must-have for bread lovers everywhere.

“Discover how to make bread, yeast, water, and salt to create hot and delicious bread in the comfort of your own kitchen. Filled with straightforward guidance, Bread Baking for Beginners is the ideal bread cookbook for new bakers. Complete with step-by-step photographs and instructions, this beautiful bread baking guide offers a tasty collection of recipes for kneaded, no-knead, and enriched breads. In addition to important info on everything from prep and proof times to key terminology and kitchen essentials, you’ll also get must-have tips for troubleshooting bread baking issues.”—Amazon.com

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.

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

Bread Illustrated

La Technique

The Chemistry and Craft of Making Bread

The Theobroma Story

A Step-By-Step Guide to Achieving Bakery-Quality Results At Home

*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 Courtney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of 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.*

*A transporting love story of music, stardom, heartbreak, and a gifted young singer-songwriter who must find her own voice: “In the vein of Daisy Jones and the Six and The Final Revival of Opal and Nev, [this] is an intoxicating chronicle of the music industry, inspired largely by the love affair between artists Joni Mitchell and James Taylor” (E!e). “The year is 1969, and the Baylen Island Folk Fest is abuzz with one name: Jesse Reid. Tall and soft-spoken, with eyes blue as stone-washed denim, Jesse Reid’s intricate guitar riffs and supple baritone are poised to tip . . . from fame to legend with this one headlining performance. That is, until his motorcycle crashes on the way to the show. Jane Quinn is a Bayleen Island local whose music flows as naturally as her long blond hair. When she and her bandmates are asked to play in Jesse Reid’s place at the festival, it almost doesn’t seem real. But Jane plants her bare feet on the Main Stage and delivers the performance of a lifetime, stopping Jesse’s disappointed fans in their tracks. A star is born. Jesse stays on the island to recover from his near-fatal accident and he strikes up a friendship with Jane, coaching her through the production of her first record. As Jane contends with the music industry’s sexism, Jesse becomes her advocate, and what starts as a shared calling soon becomes a passionate love affair. On tour with Jesse, Jane is so captivated by the giant stadiums, the late nights, the wild parties, and the media attention, that she is blind-sided when she stumbles on the dark secret beneath Jesse’s music. With nowhere to her own past, what follows is the birth of one of most iconic albums of all time. Shot through with the lyrics, the icons, the lore, the adrenaline of the early 70s music scene, Songs in Ursa Major pulses with romantic longing and asks the question so many female artists must face: What are we willing to sacrifice for our dreams?*

Tartine BreadChronicle Books

*New York Times Bestseller A New York Times Best Cookbook of Fall 2018? “An indispensable manual for home cooks and pro chefs.” —Wired At Noma—four times named the world’s best restaurant—every dish includes some form of fermentation, whether it’s a bright hit of vinegar, a deeply savory miso, an electrifying drop of garum, or the sweet intensity of black garlic. Fermentation is one of the foundations behind Noma’s extraordinary flavor profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant’s acclaimed fermentation lab, share never-before-revealed techniques to creating Noma’s extensive pantry of ferments. And they do so with a book conceived specifically to share their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, The Noma Guide to Fermentation takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables. And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With The Noma Guide to Fermentation, it’s about to be taken to a whole new level.*

Bread on the Table

A Classic Revisited: 68 All-New Recipes + 55 Updated Favorites

Bread Book

Tartine Bread

Relax

Bread Alone: Bold Fresh

A Wise Sons Book for Jews Who Like Food and Food Lovers Who Like Jews

Winner of the 2020 IACP Award for Best Cookbook, and Winner of the New York Times “Best Cookbooks of Fall 2019” House Beautiful’s/i> “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 Gent + Hyers make this baking and pastry book a true collectible compendium and must-have for bakers of all skill levels.

“2020 Breads Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At twenty-two, Daniel Leader stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-legendary bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone’s headquarters in the Catskills to learn Dan’s signature techniques and baking philosophy. But though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change—from wheat farming practices and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Batka, as well as traditional recipes. Sprinkled with anecdotes and evocative photos from Leader’s own travels and encounters with artisans who have influenced him, Living Bread is a love letter, and a cutting-edge guide, to the practice of making “good bread.”

Living Within the Wild features over 100 original recipes, accompanied by personal stories and stunning photographs, to illustrate the lives of one Alaska family that has claimed to live well amidst the intense but scenic backcountry of Alaska. James Beard Foundation Semifinalist, Outstanding Hospitality (for Tutka Bay Lodge, Homer, AK) “When I stayed five nights at Winterlake Lodge in Alaska, I looked forward to my breakfast, lunch, and dinner to see what delicious creations chef Mandy Dixon would serve me and my crew. She did not disappoint and these dishes are all in her terrific new cookbook, Living Within the Wild. Some are so good, I just might steal them and put in my next cookbook. Don’t worry, I’ll give Mandy the credit.” —Nancy Silverton, James Beard Award-winning chef, author, co-owner of Pizzeria Mozza The Dixons have been running award-winning adventure lodges in Alaska for over thirty years, celebrating the bounty that the land has to offer with guests from around the world. Their lodges and restaurants are known not just for the rare adventures and incredible views of the Alaskan wilderness, but also for appealing dishes created from the freshest local seafood and produce. Chefs Kirsten and Mandy Dixon’s combined culinary experience has been recognized nationally and internationally, from cooking at famed James Beard House in New York City to serving private dinners for National Geographic guests. In this book, mother and daughter offer their favorite recipes, featured on their menus at the lodges and caf   but especially recreated for the home chef’s kitchen. They also share their unique experiences of life at the lodges—just from embracing entrepreneurial challenges to working with family, to sharing the deep purpose and meaning in living in the natural world and wilderness. Chapters are organized thematically, weaving through stories about the seasonal shifts that make this women-run business unique. A final chapter honors the men in Kirsten and Mandy’s lives by sharing quick profiles along with a favorite recipe. From your own kitchen, learn to make delicious dishes such as Black Bean Reindeer Chili or King Salmon Bowl with Miso Dressing; snack on Dried Tomato Sesame Cookies, or dine on Smoked Caramel Blueberry Brownies. And along the way, experience a sense of backcountry Alaska through the flavors of seasonal and regional ingredients as the Dixons welcome you into their secret world in the remote wilderness.

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

Step-By-Step Recipes with the Silver Spoon

Techniques & Recipes

Tartine: Revised Edition

Baking a Dream

A novel

Tradition and Innovation in Artisan Bread Making

A Baking Book

Anyone who’s tried Theobroma brownies knows that they are literally food for the gods. What most people don’t know is that the recipe was born in a small Colaba kitchen, on a neighbour’s request.Baking a Dream: The Theobroma Story is the story of a ‘food-obsessed’ family that made their culinary dreams come true. Theobroma founders Kainaz and Tina Messman tell the story of how their ambitious and slightly eccentric Parsi family grew a home catering business into a multi-million business venture. From a single cafe with just four tables, Theobroma has today grown into a chain of 50 outlets across the country. The Messman sisters offer a no-holds-barred look at the challenges of working with family and offer tips on how to turn a passion for baking into a profitable career.Sharing their families and successes, the book also serves as a guide to other entrepreneurs looking to scale their ventures.

From a chef’s perspective, there are interconnected essays—with recipes—Relax provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the world’s most pioneering and acclaimed restaurants. Chef Christian F. Puglisi opened restaurant Relax in 2010 on a rough, run-down stretch of one of Copenhagen’s most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest quality—in a setting that was devoid of the pretention and frills of conventional high-end restaurant dining. Relax was an immediate hit, and Puglisi’s “to the bone” ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring, napkin-folding waiters—became a rallying cry for chefs around the world. Today the lagersborggade—where Relax and its more casual sister restaurant, Manfreds, are located—is one of Copenhagen’s most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relax is Puglisi’s much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected “idea essays,” which reveal the ingredients, practical techniques, and philosophies that inform Puglisi’s cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

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 breadin dishes such as Bruschetta, Panino, 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 milked and whole-grain flours as well as local and regional wheat varietes, with easy instructions for adapting bread recipes for 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.

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.

Hippie Food

Tartine Book No. 3

Tartine All Day

Tartine

A Home Baker’s Odyssey

Living Within the Wild

Bread Baking for Beginners

Two of the most gorgeous, celebrated, and bestselling baking books of the past five years, from San Francisco’s beloved Tartine Bakery, are presented together for the first time. A richly textured slipcase that captures the rustic elegance of a baker’s apron features both Tartine and Tartine Bread. Including recipes for luscious pastries, unforgettable desserts, and inimitable breads, and awash in award-winning photography, there is no better gift for baking enthusiasts than Tartine: The Boxed Set.

An enlightening narrative historyJan entertaining fusion of Todd Wolfe and Michael Pollanthat evokes the colorful origins, diverse unconventional foods and the diverse fringe movements, charismatic gurus, and counterculture elements that brought them to the mainstream and created a distinctly American cuisine. Food writer Jonathan Kauffman journeys back more than half a century to the 1960s and 1970s to tell the story of how a coterie of unusual men and women embraced an alternative lifestyle that would ultimately change how modern Americans eat. Impeccably researched, Hippie Food chronicles how the longhairs, revolutionaries, and back-to-the-landers rejected the square establishment of President Richard Nixon’s America and turned to a more idealistic and wholesome communal way of life and food. From the mystical rock-and-roll cult known as the Source Family and its legendary vegetarian restaurant in Hollywood to the Diggers’ brown bread in the Summer of Love to the rise of the co-op and the origins of the organic food craze, Kauffman reveals how today’s quotidian whole-foods staples—including sprouts, tofu, yogurt, brown rice, and whole-grain bread—were introduced and eventually became part of our diets. From coast to coast, through Oregon, Texas, Tennessee, Michigan, Massachusetts, and Vermont,

Kauffman tracks hippie food’s journey from niche oddity to a cuisine that hit every corner of this country. A slick mix of gozop playfulness, evocative detail, skillful pacing, and elegant writing, Hippie Food is a lively, engaging, and informative read that deepens our understanding of our culture and our lives today.

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 honey recipes and reliable 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 Kineses Restaurants, As Chosen by the Chosen People. † Great for the Chosen People. † 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 Rus Federman † A must for anyone looking to expand their knowledge of Jewish cuisine and culture

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.

Living Bread

Tartine: The Boxed Set

New Techniques, Extraordinary Flavor

Eat Something

Bread Science

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

The Secrets of the World-Famous Bread Bakery

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.

“Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart’s authoritative baking guide presents a beautiful collection of sheet cakes and chiffons, batters and buttercreams, and tiers and tortes to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Chocolate Angel Food Cake and treats that take it up a notch like Omb? Strawberry Cake and Marble Souffl?, plus a whole chapter on cupcakes alone. With Martha’s expert tips, even the most impressive, towering cakes will be in your reach.”–Publisher’s description.

Catalogues nearly two hundred of the most useful culinary techniques, providing detailed, step-by-step descriptions and illustrations of basic skills and procedures in kitchen and dining room

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 Gent + Hyers make this compendium a true collectible and must-have for bakers of all skill levels.

Modern Ancient Classic Whole

The Art and Practice of Handmade Sourdough, Yeast Bread, and Pastry [A Baking Book]

Martha Stewart’s Cake Perfection

Now for Something Sweet

Poilâne

100+ Recipes for the Sweet Classic, from Simple to Stunning: a Baking Book

The Italian Bakery

*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 Monday Morning Cooking Club is back, with the very best, most delicious sweet recipes created and perfected from Jewish homes across Australia and the world.*

*Bake like an Italian with this latest Silver Spoon treasure - a culinary inspiration and go-to kitchen companion The Silver Spoon is known throughout the world as the authoritative voice on Italian cuisine and the leading Italian culinary resource. The Italian Bakery is the first volume in the Silver Spoon library to focus on dolci - the Italian term for all sweet treats. Dishes found in bakeries throughout Italy’s diverse regions come to life in 140 accessible classic and contemporary patisserie recipes, including a library of 50 core recipes for basic baking building blocks, each illustrated with step-by-step photography, geared toward novices and experienced bakers alike. Filled with cakes, pastries, pies, cookies, sweets and chocolates, and frozen puddings, the collection shows a wide range of delectable desserts suitable for everyday indulgences and special-occasion celebrations - the Italian way.*

*Two professionally-trained bakers and the owners of an artisanal bakery in Massachusetts offer 100 recipes for making breads and pastries including olive ciabatta, multigrain, sourdough, sticky buns, pies and tarts using innovative and creative methods by hand. Original. 30,000 first printing*

*The Essential Guide to Baking Kneaded Breads, No-Knead Breads, and Enriched Breads*

Baking By Hand

The Noma Guide to Fermentation

Personal Stories & Beloved Recipes from Alaska

Bar Tartine

Including koji, kombuchas, shoyus, misos, vinegars, garums, lacto-ferments, and black fruits and vegetables

Songs in Ursa Major

*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!*

*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 creamiest quiche (you’ll be surprised) or 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. Culinary instructor, baker, and owner of Easy Tiger Bake Shop & Beer Garden, Norman, explores the European breadmaking traditions that inspire him most --from the rye breads of France to the saltless ciabattas of Italy, to the traditional Christmas loaves of Scandinavia.avia.*

*Provides guidance for making one's own whole grain bread, covering topics such as the wheat kernel, enzymes, and the process of delayed fermentation, and presents fifty-five recipes for whole grain sandwich, hearth, and specialty breads as well as bagels, crackers, and other items.*

*Mastering Bread*

*Nancy Silverton's Pastries from the La Brea Bakery*

*Edible Selby*

*Advanced Bread and Pastry*

*Make the Best Artisanal Breads and Pastries Better Without a Mixer*

*The Bread Bible*

“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 Croûtin de Chocolat. She offers an array of quickbreads and quickeakes 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.

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.

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.

This classic guide to artisanal bread is back with a fresh new look, just in time to take advantage of the recent surge in popularity of at-home baking. As an award-winning baker and member of a religious brotherhood, Peter Reinhart skillfully blends the two aspects of his life in this eloquent guide to creating wonderful bread. More than 30 delicious recipes, from perfect white bread to pumpernickel and corn, will appeal to both the novice and experienced baker. Reinhart’s graceful commentary accompanies readers every step of the way, and illustrates how the artistry of baking, especially using the slow-rise method, is a metaphor for a purposeful life driven by service and charity. Cookies, sticky buns, stromboli, pizza crust, and “the world’s greatest brownies” are some of the delectable dividend recipes included.