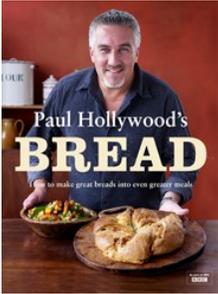




Bread Baking from the Best

Adult Recommendations
E-Library Edition

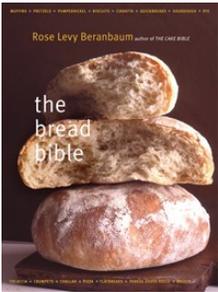


Paul Hollywood's Bread

Hollywood, Paul

Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savory picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted.

[Overdrive e-book](#)

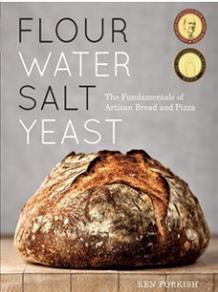


The Bread Bible

Beranbaum, Rose Levy

The Bread Bible gives bread bakers 150 of the meticulous, foolproof recipes that are Rose Levy Beranbaum's trademark. Her knowledge of the chemistry of baking, the accessibility of her recipes, and the incomparable taste of her creations make this book invaluable for home cooks and professional bakers alike.

[Overdrive e-book](#)

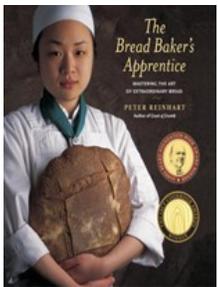


Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza

Forkish, Ken

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.

[Overdrive e-book](#)

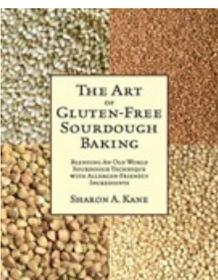


The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread: A Baking Book

Reinhart, Peter

Learn the art of bread making through techniques and recipes for making pizza dough, challah, bagels, sourdough, and more! You'll put newfound knowledge into practice with 50 new master formulas for such classic breads as rustic ciabatta, hearty pain de campagne, old-school New York bagels, and the book's Holy Grail: Peter's version of the famed pain à l'ancienne. En route, Peter distills hard science, advanced techniques, and food history into a remarkably accessible and engaging resource that is as rich and multitextured as the loaves you'll turn out. This is original food writing at its most captivating, teaching at its most inspired and inspiring—and the rewards are some of the best breads under the sun.

[Overdrive e-book](#)



The Art Of Gluten-Free Sourdough Baking

Kane, Sharon A.

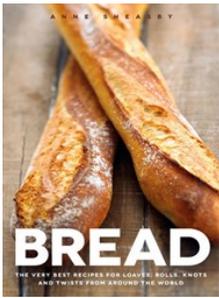
Blending an old world sourdough technique with gluten-free whole grains. Breads, muffins, pancakes, pizza dough and crackers. Gluten-Free Sourdough technique and recipes to bake your own artisanal and highly nutritious sourdough breads. Recipes are also free of dairy, eggs, soy, yeast, gums and chemical leaveners. In addition, they are low in salt, sugars, fat and starch flours. A variety of flours and seeds are used: brown rice, buckwheat, amaranth, teff, sorghum, quinoa, coconut, corn, flax and chia. Excellent taste, easy to digest, long shelf life and no kneading or bread machine required. Directions for making your own starter are included in the book.

[Hoopla e-book](#)



LA GRANGE PUBLIC LIBRARY
10 W. Cossitt Avenue
La Grange, Illinois 60525
lagrangelibrary.org

Learn. Explore. Connect



Bread

Sheasby, Anne

Sheasby opens her new book with an authoritative introduction to bread baking that provides the basics, from the equipment and ingredients you will need to the techniques necessary to achieve perfect results every time. The chapters that follow present a collection of more than 100 superb recipes for breads of all kinds - including everyday rolls and loaves, exotic flat breads, mouthwatering tea breads and bakes, rustic Mediterranean-style breads, and festive loaves for special occasions. Also featured is a number of gluten-free breads for those on a restricted diet, and a selection of recipes specially developed for use in bread machines.

[Overdrive e-book](#)

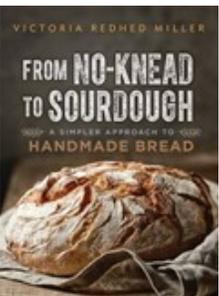


Tartine Bread

Robertson, Chad

For the home or professional bread-maker, this is the book. 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.

[Hoopla e-book](#)

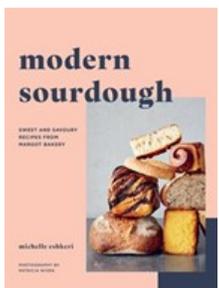


From No-Knead To Sourdough

Miller, Victoria Redhed

Create delicious, healthy breads in your own kitchen - no experience required. Is there any food that evokes pleasant memories and warm feelings more than bread? It's the most basic of foods, yet many of us are intimidated by the prospect of making our own. "Artisan" bread, craft bakeries, and wood-fired pizza are gaining popularity - imagine creating these fabulous breads at home. With From No-Knead to Sourdough, author Victoria Redhed Miller blends her own journey toward self-reliance with her fascination for traditional homesteading skills and love of good food. From making simple yeast breads, to learning how to bake a wide variety of sourdough-based breads, the author's curiosity and fearlessness come together to share with readers a simpler approach to the pleasures of bread-baking.

[Hoopla e-book](#)

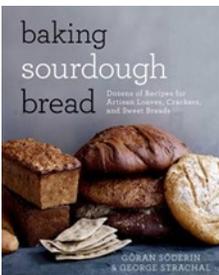


Modern Sourdough

Eshkeri, Michelle

Michelle opened Margot Bakery in a dilapidated shop in East Finchley, London in 2016. An instant hit, it became an experiment in pushing the boundaries of what a local bakery could be, by specializing in sourdough leavened pastries and sweet doughs alongside more traditional breads. Bringing together over 100 mouth-watering recipes inspired by Michelle's heritage, Modern Sourdough expands our understanding of this ancient baking technique. Featuring a step-by-step guide to making a sourdough starter, as well as methods for folding, shaping, scoring and baking, it demonstrates how you too can make Margot signature loaves, as well as naturally-leavened pizzas, challah, focaccia, French pastries, brioche and babka.

[Hoopla e-book](#)



Baking Sourdough Bread

Söderin, Göran

Sourdough is magic. It's healthy, it's tasty, and it's alive. But that doesn't mean you have to be a magician to craft beautiful, tasty loaves from it. Baking sourdough bread is an art for everyone. Baking Sourdough Bread is the cookbook and guide into the delicious, healthy world of sourdough. The book contains recipes for classics like levain and Old English wheat-and-sourdough, unique twists like carrot bread and hazelnut, and sweet breads such as the German gugelhupf, among many others.

[Hoopla e-book](#)



LA GRANGE PUBLIC LIBRARY
10 W. Cossitt Avenue
La Grange, Illinois 60525
lagrangelibrary.org

Learn. Explore. Connect