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## Breads From The La Brea Bakery

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### **300 Favorite Recipes** Simon and Schuster

Describes how to make and maintain sourdough starter and shares recipes for a wide variety of breads made from this base

### **Brother Juniper's Bread Book** Grub Street Publishers

In this charming and practical cookbook, Master Baker Lionel Vatinet shares his knowledge and passion for baking irresistible bread. A Passion for Bread brings a Master Baker's encyclopedic knowledge of bread, passed on from a long line of French artisan bakers, to the American home,

with detailed instructions and dozens of step-by-step photographs. It covers everyday loaves like baguettes, ciabatta, and whole grain breads, as well as loaves for special occasions, including Beaujolais Bread, Jalapev±o Cheddar Bread, and Lionel Vatinet's celebrated sourdough boule. A chapter of delectable soup and sandwich recipes will inspire you to create the perfect accompaniments. The book offers a detailed introduction to bread baking, 65 recipes, and 350 full-color photographs.

### The Bread Bible Quarry Books

As an award-winning chef and the owner of six busy restaurants across two continents, Nancy Silverton was so consumed by her life in the professional kitchen that for years she almost never cooked at home. With her intense focus on the business of cooking, Nancy had forgotten what made her love to cook in the first place: fabulous ingredients at the height of their season, simple food served family style, and friends and loved ones gathered around the dinner table. Then, on a restorative trip to Italy—with its ripe vegetables, magnificent landscapes, and long summer days—Nancy began to cook for friends and

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family again, and rediscovered the great pleasures (and great tastes!) of cooking and eating at home. Now, in *Mozza at Home*, Nancy shares her renewed passion and provides nineteen menus packed with easy-to-follow recipes that can be prepared in advance (with no fancy restaurant equipment needed!) and are perfect for entertaining. Organized by meal, each menu provides a main dish along with a complementary selection of appetizers and side dishes. Under Nancy's guidance you can mix and match all the options depending on the size of your gathering. Make a few sides for a small dinner party with friends, or make them all for a delicious family feast! And don't forget dessert—there's an entire chapter dedicated to end-of-meal treats such as Devil's Food Rings with Spiced White Mountain Frosting and Dario's Olive Oil Cake with Rosemary and Pine Nuts that can be prepared hours before serving so that the host gets to relax during the event too. Whether it's Marinated Olives and Fresh Pecorino and other appetizers that can be put out while you're assembling the rest of the meal . . . salads, such as Endive Salad with Date Anchovy Dressing, composed of sturdy lettuces that won't wilt . . . simple sides, such as Roasted Carrots and Chickpeas with Cumin Vinaigrette, that are just as delicious served at room temperature as they are warm . . . or show-stopping mains such as the Flattened Chicken Thighs with Charred Lemon Salsa Verde—there is something here for everyone and every occasion. With clever tips on how to organize your table and your time when serving many guests, *Mozza at Home* helps you throw the perfect dinner party—one that's positively stress-free and delicious!

#### Every Woman's Guide to Simple and Gracious Hospitality Clarkson Potter

“ [This] lavishly illustrated labor of love is a must-have for any baker who seeks to create honest, authentic and flavorful breads and pastries. ”

—Stanley Ginsberg, award-winning author of *The Rye Baker* Here is a go-to resource for bakers of all skill levels who love new information and techniques that lead to better loaves and more flavor. These forty-five foolproof recipes for delicious, nutritious, good-for-the-gut breads and pastries star a wide range of artisanal flours that are now readily available to home bakers. These flours add layers of flavor and texture, and combined with a natural starter and long fermentation, make these baked goods enjoyable even by those who have difficulty with gluten. In-depth master tutorials to starter, country

loaves, and adjusting recipes for different flours are paired with step-by-step photography sequences that help visual learners get these fundamentals just right. Including recipes for one-of-a-kind rolls, scones, muffins, coffee cake, cookies, brownies, and more, this is a new take on baking for the home baker's cookbook canon. “ Ellen King is one of my favorite bakers, and *Hewn* is a gem—there's nowhere else you can get such good bread made with flour that been so thoughtfully sourced and handled. Here, Ellen shows you how to do it. ” —Mark Bittman, #1 New York Times bestselling author “ Why on earth pick up a bag of flour with strange sounding names such as Red Fife, Turkey Red, or Marquis? Allow Ellen King of renowned *Hewn Bakery* to explain how these heritage varieties add complexity and mesmerizing flavor to your baking. ” —Maria Speck, award-winning author of *Simply Ancient Grains*

#### Tartine Bread Page Street Publishing

The *Bread Bible* is the one book on the subject no kitchen should be without. A trusted authority on baking, Beth Hensperger has brought together hundreds of time-tested recipes, both classic and intriguingly original, from Gruyere Pullman Loaf and Farm-Style White Bread with Cardamom to fragrant Tuscan Peasant Bread and Classic Buttermilk Biscuits. And don't just think loaves. Steamed Pecan Corn Bread, pancakes, golden brioches, flatbreads, focaccia, pizza dough, dinner rolls, dessert breads, strudels, breakfast buns—the choices are endless. The recipes are foolproof, step-by-step, and easy-to-follow. Busy bakers will also appreciate the excellent selection of recipes for bread machines and food processors. With a glossary and easy-to follow tips such as how to store and reheat bread, *The Bread Bible* is a keeper for anyone who likes to bake or plans to get started.

#### A Home Baker's Odyssey Chronicle Books

A James Beard Award nominee: “ This year's best bread book . . . produces fantastic results! . . . It should be a

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mandatory purchase for its pizza dough alone” (Salon). Acclaimed professional baker Suzanne Dunaway reveals her truly revolutionary technique for baking unforgettable breads that require no fuss and no special equipment. The crusts are lighter, chewier, and the crumb is moist, stays fresh longer, and has more intense flavor than most breads. Her ingredients are simply flour, water, yeast, salt—and passion. She uses no preservatives or additives of any kind. The recipes are her own creations, developed over years of trial and error. You will find focaccia, ciabatta, pane rustico, and pizza as well as breads from around the world such as baguette, sourdough flapjacks, blini, muffins, corn bread, brioche, African Spiced bread, kulich, and kolaches. In addition many of the basic bread doughs are fat-free, sugar-free, and dairy-free making them perfect for people on strict dietary or allergy regimes. There are also dozens of recipes for dishes you can make with bread: soufflé s, soups, salads, and even desserts such as chocolate bread pudding. Plus, fun recipes to make with children. Suzanne Dunaway was the owner and head baker of Buona Forchetta Handmade Breads in Los Angeles, hailed as one of the seven best bakeries in the world by W Magazine. Gourmet called her breads “addictive.” “If kneading makes you need a sit down and need a rest, then this book will encourage you back into the kitchen. A great bread making class for all of us lazy bread makers.” —Foodepedia “Fabulous.” —The Telegraph

Quick Flavorful Meals with Ingredients from Jars, Cans, Bags, and Boxes: A Cookbook Knopf

In a revised edition that includes a new bread-making technique and new recipes, the authors provide 100 recipes for sourdough bread, including Herb Spelt Bread, No-Knead Kamut Bread, Malt Beer Bread and much more. Original.

Baking with Julia Little, Brown

Award-winning chef Nancy Silverton has conquered the gourmet world as the original dessert chef at Spago and founder of the celebrated La Brea Bakery. Her recipes are legendary, innovative, and delicious. However, in the last few years, there has been a great shift in cooking toward the Home Meal Replacement (HMR), better known as “takeout.” It’s impossible to spend hours in the kitchen after a hard day’s work, so more people are buying prepared foods and frozen meals, compromising taste for convenience. Realizing that people’s hectic workdays don’t afford everyone the time to re-create her epicurean triumphs, Nancy has come up with the perfect solution . . . Enter, the jar! Compiling a list of her favorite products that come in jars—and cans, bags, and boxes—Nancy has created easy-to-follow recipes that require less than thirty minutes to prepare. With this book there’s no need to sacrifice flavor, sophistication, and taste just because you’re spending less time chopping, cleaning, cooking, or baking. Nancy’s shortcuts not only allow us to produce quick and easy meals at home, they let us bring back the pride and the joy of creating gourmet meals for our family and friends. A Twist of the Wrist contains 137 quick and delicious gourmet recipes from salads to pasta to meats and desserts, such as: Cumin Shrimp and Chickpea Salad

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with Roasted Carrots Creamy Corn Soup with Bacon and Cheddar Crostini Orzo with Dried Porcini Mushrooms, Radicchio, and Aged Balsamic Vinegar Boneless Pork Chops, with Creamy Polenta and Fennel Pollen Seared Rare Tuna with Tomato-Olive Salsa Dulce de Leche Ice Cream Pie with Hot Fudge Sauce, Cajeta, and Salty Spanish Peanuts In addition to Nancy ' s own creations, she includes recipes concocted with prepared ingredients from some of her chef friends, including Sara Foster, Tom Colicchio, Charlie Trotter, Mario Batali, Suzanne Goin, Ruth Reichl, and Jean-Georges Vongerichten. There is also a pantry section, telling us where to get—by the Internet and mail order—the best of all things canned, jarred, and bottled. This charming and utterly indispensable cookbook is suited for any type of cook, whether you ' re an on-the-go gourmand or you just love flavorful, accessible meals at home. A Twist of the Wrist fits perfectly into today ' s modern lifestyle and is a must-have for the contemporary kitchen.

The Laurel's Kitchen Bread Book Nancy Silverton's Breads from the La Brea Bakery Recipes for the Connoisseur Describes how to make and maintain sourdough starter and shares recipes for a wide variety of breads made from this base Nancy Silverton's Pastries from the La Brea Bakery A Baking Book 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. In Search of the Perfect Loaf Knopf

Bake authentic multiethnic breads from the New York City bakery with a mission, with The Hot Bread Kitchen Cookbook, Yahoo Food's Cookbook of the Year. At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich m ' smen flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake them—because the recipes come from their homelands. Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you won ' t find anywhere else. Featured in some of New York City ' s best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with The Hot Bread Kitchen Cookbook. Simple, Delicious Recipes Celebrating Local Farmers Knopf

A thirtieth anniversary edition of the classic baking guide provides updated advice on baking, storing, and freezing a wide assortment of breads, in a volume that also includes chapters on croissants, flatbreads, brioches, and crackers. Reprint. 35,000 first printing.

Peter Reinhart's Whole Grain Breads Penguin At long last, Sarah Britton, called the “ queen bee of the health blogs ” by Bon App é tit, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly

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popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike—flock to Sarah’s adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. My New Roots is the ultimate guide to revitalizing one’s health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate.

**A New Approach to American Cooking Harper Collins**

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that

"revolutionized" bread in America --Alice Waters

[Nancy Silverton's Breads from the La Brea Bakery](#) Villard

**NATIONAL BESTSELLER** • The definitive cookbook on bread baking, Beard on Bread contains 100 recipes and variations for making delicious, fresh bread at home—by one of the most influential cookery teachers of the twentieth century. Covering breads from Sourdough to Challah, Brioche to fruits breads, and Parker House Rolls to Buttermilk White Bread, this classic cookbook brings together simple, easy-to-make recipes from across America and around the world. Written by culinary icon James Beard—the “Dean of American Gastronomy”—and featuring a wonderful variety of different types of bread—plain, whole-meal, and sweetened breads, batter breads, baking powder and soda breads, rolls, flat breads, filled breads, fried breads, and more—as well as a 12-point list of remedies to help you bake a better loaf, this is the

only book home bakers need in order to master the art of making bread.

[Martha Stewart's Cakes](#) Chronicle Books

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!

Heritage Baking Macmillan

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A stunning instructional from beloved Los Angeles baker Margarita Manzke, who teaches the key doughs, batters, recipes, and clever ways for creating wow-factor and bakery-quality results at home. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES For all who aspire to master brioche, croissant, pâte à choux, or even cookie dough and muffin and cake batter, Margarita Manzke, super-star baker and co-owner of Los Angeles hotspot République, takes bakers through her methods for perfecting texture and amplifying flavors, one inspiring photograph and brilliant trick at a time. With chapters dedicated to teaching each dough or batter and 100 recipes that put the lessons to work, plus more than 125 helpful and inspiring photographs, bakers will discover how to truly elevate their baking, whether they're making Manzke's Instagram-perfect chocolate chip cookies or her Philippines-inflected Halo Halo Cake. Serious home bakers will revel in the game-elevating techniques and irresistible recipe riffs found in *Baking at République*.

### Fast and Easy Recipes for World-Class Breads

William Morrow & Company

Hospitality can be a blessing to both the host and her guests, but for many women today, it simply doesn't happen. Feelings of inadequacy, unrealistic expectations, fear of failure, lack of time--all conspire to steal the joy that comes from opening one's home and sharing fellowship with others. In *The Reluctant Entertainer*, Sandy Coughlin relates to people in real ways about real meals that mortals cook, during which

real conversations draw people together. Would-be hostesses will discover that true hospitality is not about being perfect, cooking a fancy meal, or spending a lot of money. Rather, it's about an open door and an open heart.

### Classic Sourdoughs, Revised Knopf

“ 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

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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.

#### A Baking Book Palabra

"Master baker and innovator Peter Reinhart's answer to the artisan-bread-in-no-time revolution, with time-saving techniques for making extraordinary loaves with speed and ease"--Provided by publisher.

Sift, Knead, Flute, Flour, And Savor... Independently

#### Published

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.