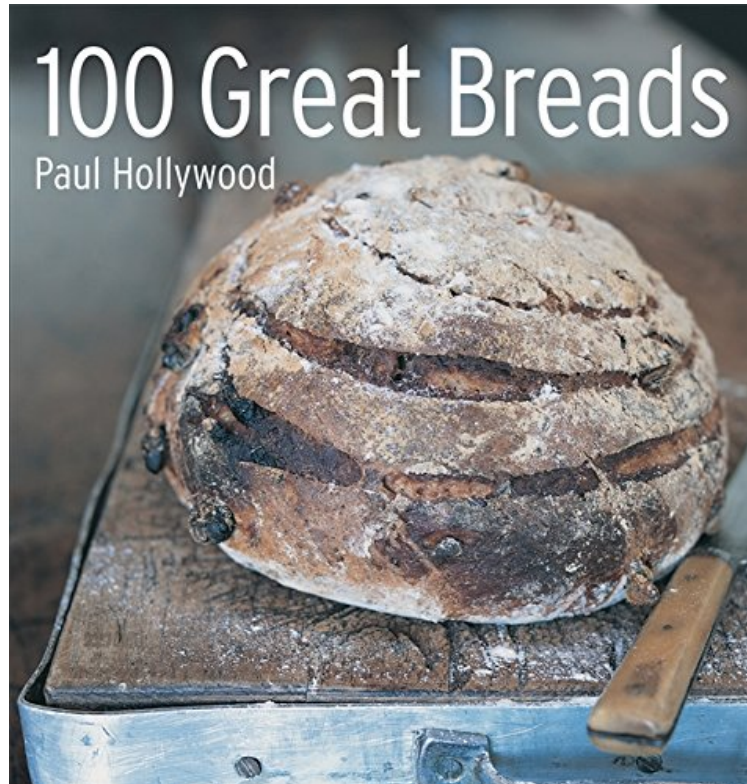


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100 Great Breads: The Original Bestseller

Paul Hollywood

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Paul Hollywood : 100 Great Breads: The Original Bestseller before purchasing it in order to gauge whether or not it would be worth my time, and all praised 100 Great Breads: The Original Bestseller:

0 of 0 people found the following review helpful. Beautiful and Great recipes By M. Souigny I liked the introduction recipe and the disclaimer: if you can make this bread, you can bake anything in this book. Lots of really great recipes, great photos, well put together. I can't wait to bake my way through this book. I like how how he takes a dough like brioche and bases a couple of others off that base bread. 5 of 6 people found the following review helpful. Excellent for novice bakers, check the yeast measurements. By Tiffany Rooprai This is an excellent baking book. His instructions are clear and I have had no issues with any recipe thus far - his Almond Bread is spectacular, especially if you add a bit of marzipan to the mix (125g when mixing in the sliced almonds). ONE THING TO NOTE - check the intro for his advice on yeast. The recipes call for measurements of fresh yeast (around 30 grams per recipe, it varies). I use Red Star Platinum Yeast (dry) and the advice given is to cut the requirement for fresh yeast by 25%. I have found that one packet, 7g, of dry yeast works just fine. I had initially been doing the calculations for each recipe but on my second and third bakings I just used the one 7g packet and noticed no issues. The Red Star Platinum is available on , our local grocery stores don't carry this anymore. 0 of 0 people found the following review helpful. Time to get baking bread By Vickey Whitewhat a beautiful book! I am so excited to start baking and to learn from the best Paul Hollywood is the exciting part my book came in perfect condition and will use it for many years

Bread links all cultures together. It holds a social and gastronomic significance for everybody. Paul Hollywood's love of this foodstuff has built him a thriving bakery business and seen him creating breads for some of the country's most famous hotels. He believes in celebrating the baking of bread and conveys his own love of bread-making and its therapeutic powers in this collection of fantastic recipes. In this book, Paul Hollywood reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. The book contains 100 great breads from a basic brown and white loaf to savoury and sweet, Mediterranean, traditional and ancient breads.

About the Author Paul Hollywood started his training as a baker aged twelve and then went to art college and trained as a sculptor. The love of working with his hands finally led him into creating new, unique and specialty breads full-time. He has worked as Head Baker at several renowned hotels and is the founder of the Hollywood Company Deli, which supplies his own breads to top London restaurants and supermarkets. Paul has recently appeared as a guest on 8 Out of 10 Cats, Lorraine and The Jonathan Ross Show. He has been a judge on The Great British Bake Off since 2010 as well as hosting his own BBC shows Paul Hollywood's Bread and Paul Hollywood's Pies Puds.