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# Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes from Britain's Best Baker

*Justin Gellatly*

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**Justin Gellatly : Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes from Britain's Best Baker** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes from Britain's Best Baker:

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'This book is as good for slaving over as it is to cook from' - Nigella Lawson \*\*\*Look out for Baking School: The Bread Ahead Cookbook by Matthew Jones, Justin Gellatly and Louise Gellatly, publishing August 2017, and available for pre-order now\*\*\* Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, and now at Bread Ahead Bakery in Borough Market, Justin is famous for his legendary sourdough bread and doughnuts. In Bread, Cake, Doughnut, Pudding, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel blossom ice cream, crunch in the mouth, courgette and carrot garden cake). With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, Bread, Cake, Doughnut, Pudding, is full of recipes you'll want to make again and again. 'I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book' Angela Hartnett 'Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things' Jeremy Lee Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has just opened a new bakery, Bread Ahead, in Borough Market. Justin Gellatly is the co-author, with Fergus Henderson, of Beyond Nose to Tail: A Kind of British Cooking.

The King of Pudding . . . St John's secret weapon, Justin Gellatly, the man behind the bread, the wobbly custard tart and the legendary doughnut \* Observer Food Monthly \* One of the most innovative of our modern bakers -- Nigel Slater \* Observer Food Monthly \* Best of the batch . . . Gellatly's sourdough is without peer in London \* Independent \* With Justin the force is strong and the crumb is good -- Fergus Henderson I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book -- Angela Hartnett Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things -- Jeremy Lee Whether it's healthy granola clusters for breakfast, an afternoon slice of Earl Grey and honey loaf or a decadent dessert of sticky banana pudding, this is as good as no-nonsense baking books get \* Crumbs \*About the AuthorHead Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has his own bakery, Bread Ahead, in Borough Market, Old Street, and Westfield Stratford. Justin Gellatly is the co-author, with Fergus Henderson, of Beyond Nose to Tail: A Kind of British Cooking.