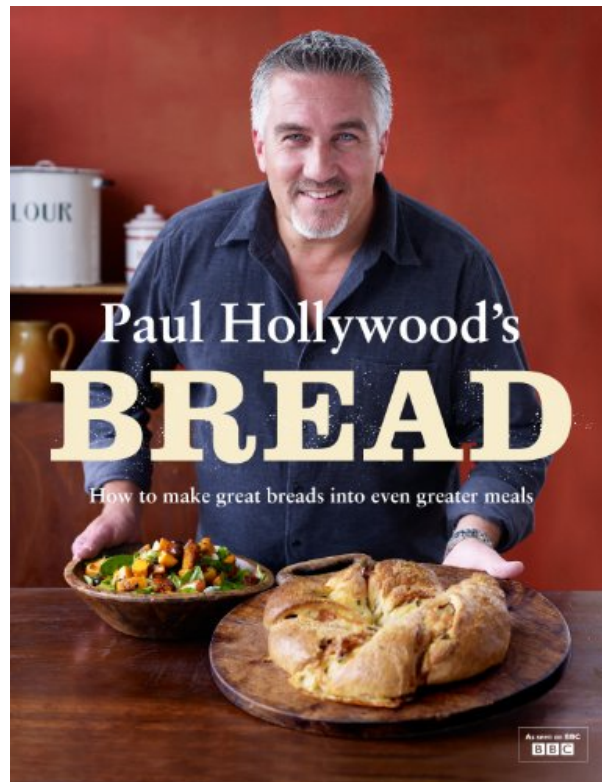
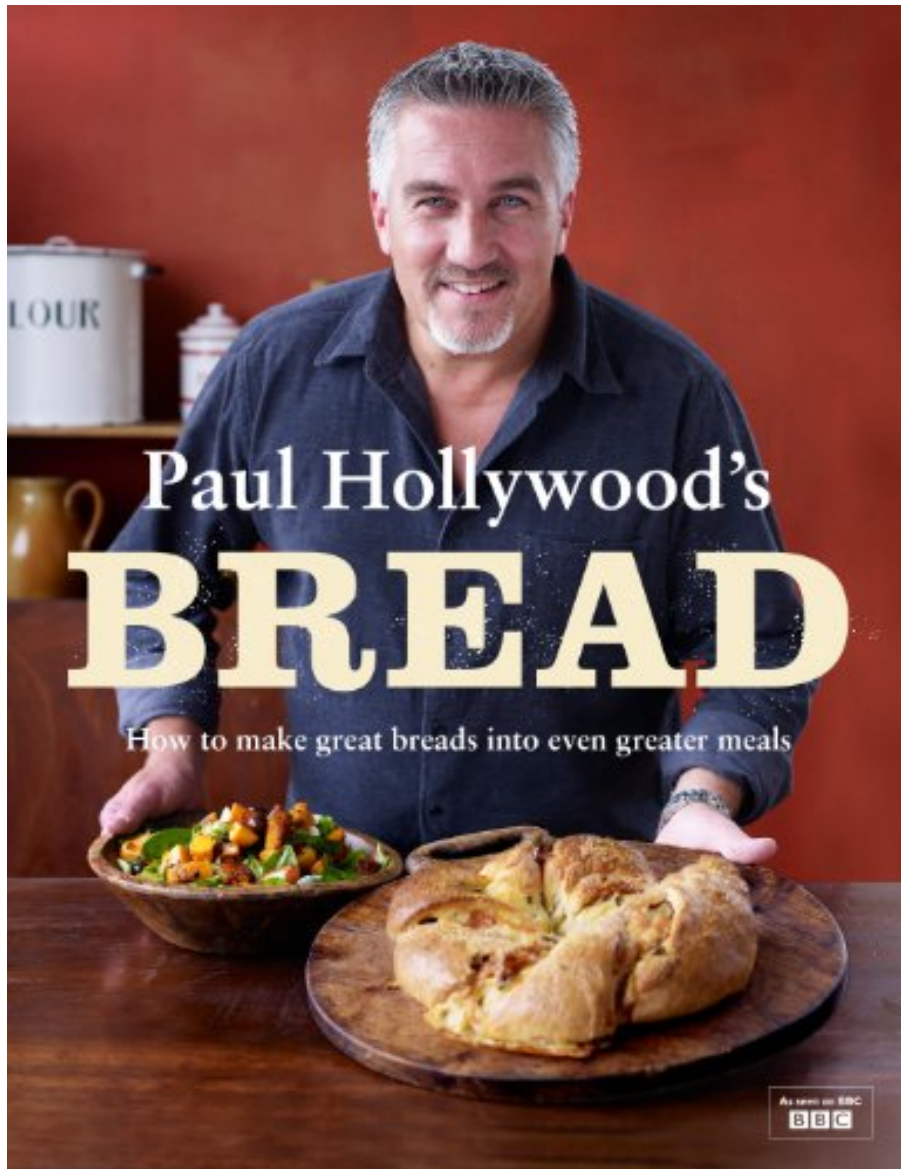


# PAUL HOLLYWOOD'S BREAD BY PAUL HOLLYWOOD



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## Review

“Paul Hollywood is passionate about busting the myths that surround baking, sharing his finely honed skills, and showing that with the right guidance, anybody can achieve success time after time.” ?Sunday Telegraph on How To Bake

“The focus is squarely on bread - his speciality - in all its delicious forms...Especially good is the inclusion of recipes for bread accompaniments such as chutney and fondue.” ?Great British Food Magazine

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## About the Author

The son of a baker, Paul Hollywood has shot to fame with his role as a judge on The Great British Bake Off. He worked as Head Baker at exclusive hotels including Cliveden and the Dorchester and he went on to launch The Paul Hollywood Artisan Bread Company, which now supplies Harrods among others.

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Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it.

The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. 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 savoury 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.

Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

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74 of 77 people found the following review helpful.

Great Bread Made Easy!

By Grandma

I have been baking most of the bread that my family eats for more than 50 years. Even though I bake loaves just one or two at a time now that I live alone instead of the half-dozen at a go three times a week that I once produced, baking my own bread is something I still enjoy, it is still the single easiest thing that I know of to do to save a big bundle of money on your grocery bill and I'm still always on the look-out for new recipes and new ways of doing things.

Back in early May I acquired a little Kindle sampler for the not-yet-available-in-the-US cookbook companion to the British TV show, "Food, Glorious Food." As luck would have it, even though episodes of "Food, Glorious Food" are available on the BBC website, you cannot watch them from this side of the pond. Youtube came to my rescue and while I was watching episodes of "Food, Glorious Food" I also discovered an episode or two of "Paul Hollywood's Bread", also from the BBC. (I'll put the link to one in the comments for you.)

Paul Hollywood knows how to bake bread and he is very good at teaching too. Paul Hollywood's Bread contains the recipes from the show. It's been out in the UK for a bit, but only just made it to this side of the pond a few days ago.

Paul Hollywood's mission is not to teach baking to people who will be professional bakers, but to ordinary folk who have perhaps never even thought of baking bread. That focus shows in Paul Hollywood's Bread. You'll find no baker's formulas here and no kitchen math either. Pictures illustrating various techniques are frequent, large and well captioned. Directions are clear. The photography is mouthwatering - a full page picture for every recipe. Interestingly, while most US bread recipes call for a set amount of liquid and a variable amount of flour, Hollywood's recipes are exactly backwards - a set amount of flour and a variable amount of liquid.

The book includes recipes for thirty different breads, many of them unusual, each followed by a recipe that uses the bread initially produced to make something else - a Grilled Vegetable Picnic Loaf, an unusual topping for a beef stew, a Limoncello Trifle. (Lemons are in season and inexpensive right now, my fridge is full of them, so the Sicilian Lemon and Orange Sweet Bread is underway in my kitchen.)

Recipes are divided into six chapters - Classic Breads, Soda Breads, Flatbreads, Continental Breads, Sourdough and Enriched Breads. Each chapter contains recipes and techniques for five different breads. The top of my list tip - Paul's method for producing perfect Ciabatta. Most recipes call for no special equipment of any kind. Only one or two even require a loaf pan.

Most recipes make just one loaf of bread. Thankfully, nobody has been at Paul Hollywood's Bread to "edit it for the US market", something that invariably leads to confusion and mistakes. Thus, ingredients are given in metrics and teaspoons/tablespoons (the same ones that we use). You will need a digital scale that measures in

grams if you do not already own one. Liquid measures in ml are on one side of your Pyrex glass measuring cup (they've been there for a couple of decades or so, you probably just haven't noticed) as well as most other liquid measuring vessels sold in the US these days.

Baking temperatures are given in Celsius rather than the Fahrenheit used here in the US. If you have a fairly new stove with digital controls, you may be able to use either, but if you are like most of us, conversions will be needed. Luckily, nearly all of the bread recipes in the book bake at 220C, equal to 425F (rounded off to the nearest multiple of 25, just as our ovens are.) Other temps you need to know are

180C = 350F

200C = 400F

A few other translations that you may find in order -

strong flour - bread flour

plain flour - all purpose flour

caster sugar - superfine sugar (sometimes labeled bartender's sugar)

black treacle - dark molasses

Hollywood's recipes call for the same sort of instant yeast that I use in my kitchen. (I prefer Saf Instant Yeast) I find buying an entire pound far more economical than buying individual packets. Unused yeast can simply be stored in a container in the fridge for about a year or frozen indefinitely. Single packs are usually available at health food stores and co-ops, where you will also find the malt syrup called for in a couple of recipes.

Grandma's \$0.02 - Whether you just think you might like to bake bread or have been turning out loaves for years like I have, you'll find easy new techniques and unique recipes in Paul Hollywood's Bread. Highly Recommended

0 of 0 people found the following review helpful.

Fantastic book, great instructions for novices!

By M. Grimm

I love this book! It has helped my 11 year old daughter get really into making bread. The directions are very clear and she can follow the steps all on her own without my needing to help. I also love the included meal suggestions. It's a great way to learn to plan and prep bread as part of a whole meal plan, and I like the philosophy around that that Paul talks about. There are great photos showing the steps, and he talks about what the purpose behind all the steps are at the very beginning of the book. The orange and chocolate brioche recipe is to die for! My daughter made that (also all on her own) and we could not stop cutting ourselves just one more small slice

2 of 2 people found the following review helpful.

Not a bad book - has some good recipes

By oldsewandsew!!

Not a bad book - has some good recipes, but I think there are much better Bread books out there. Not that I'm an expert in any way, but I'm past 80 and have been cooking and baking for a lot of years. I still make bread 1-2 times a week, and also make Sourdough bread and biscuits on a regular basis.

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