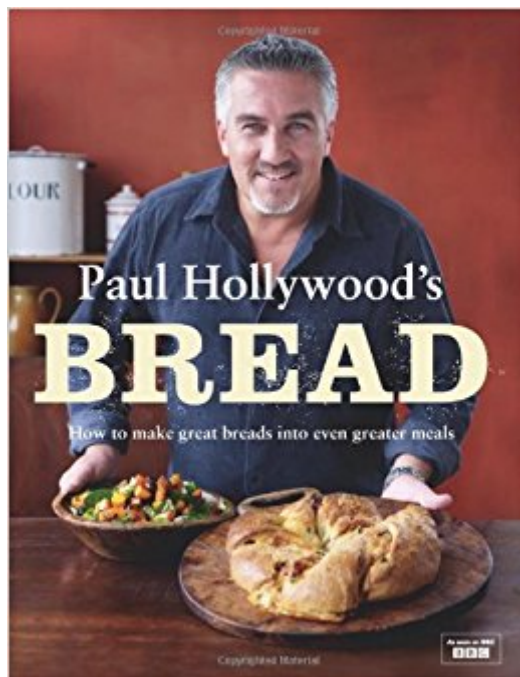


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# Paul Hollywood's Bread



## Synopsis

Paul Hollywood's new book is all about bread - how to make it and how to use it. 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 savory picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; spinach dross, which is 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 bread pudding you've ever tasted. Get baking with the master baker and judge of The American Baking Competition!

## Book Information

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## Customer Reviews

“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  
“It's a good, straightforward book that illuminates the process of working with

yeast without going into the kind of bread-head detail that would alarm the casual bystander. [Metro \(UK\)](#) "Combines practicality with inspiration. He explains the basic techniques for all kind of breads, cakes and pastries, with steps and great photographs alongside delicious recipes. He also explains how to avoid common pitfalls, and the tricks that work. Best of all, he explains why - so it all suddenly makes sense. [BBC Good Food Magazine](#) on How to Bake

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. [www.paulhollywood.com](http://www.paulhollywood.com) / @PaulHollywood

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

Wonderful book! The recipes work beautifully! Paul certainly knows baking! The book is beautifully bound, and published. The pictures help too and are again, very high quality. I'm adding more Paul Hollywood books to my Christmas list! Be advised that all measurements are metric. I don't bother with conversion, I weigh and measure in metric. Also, you may need to google some terms because the British do call some things differently. If you want to create better bread this is the book to help

you become better!

Wow! What a wonderful bread-making book! Plus, recipes that go with the bread! This book has about 6 basic bread recipes with different ways to use the bread & also the recipes of different foods that go with each bread recipe. Plus, take a look on YouTube & see Paul in action!

I haven't tried much of this book yet, but the bloomer recipe at the start is AWESOME. Best bread I have baked by any recipe. Using it now to change out some of the white bread flour for whole wheat flour, and using the information from the front to help me decide how to go about that. Loving it :)

I've tried 2 recipes and they were out of this world !! I've been baking for a long time and this book gives clear instructions to make great tasting bread. I'm used to using metric conversion now and a scale , it's not complicated.

I have been baking for 65 years. My first bread was so heavy the birds wouldn't eat it! Many cookbooks later, this is the best baking book I have ever read, illustrated, details and add on recipes. For baking it is a must have. And you can watch videos online at PBS. better still.

This is a great addition to my library. His recipes are excellent. His explanation of how to accomplish the tasks is "spot on". I learned a lot just reading the book. Following the directions was a pleasure.

I really wanted to learn about Paul's technique since watch the baking show on PBS. It has a lot of info and straight forward style. Not all the recipes are to my taste (too English) but like the book.

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