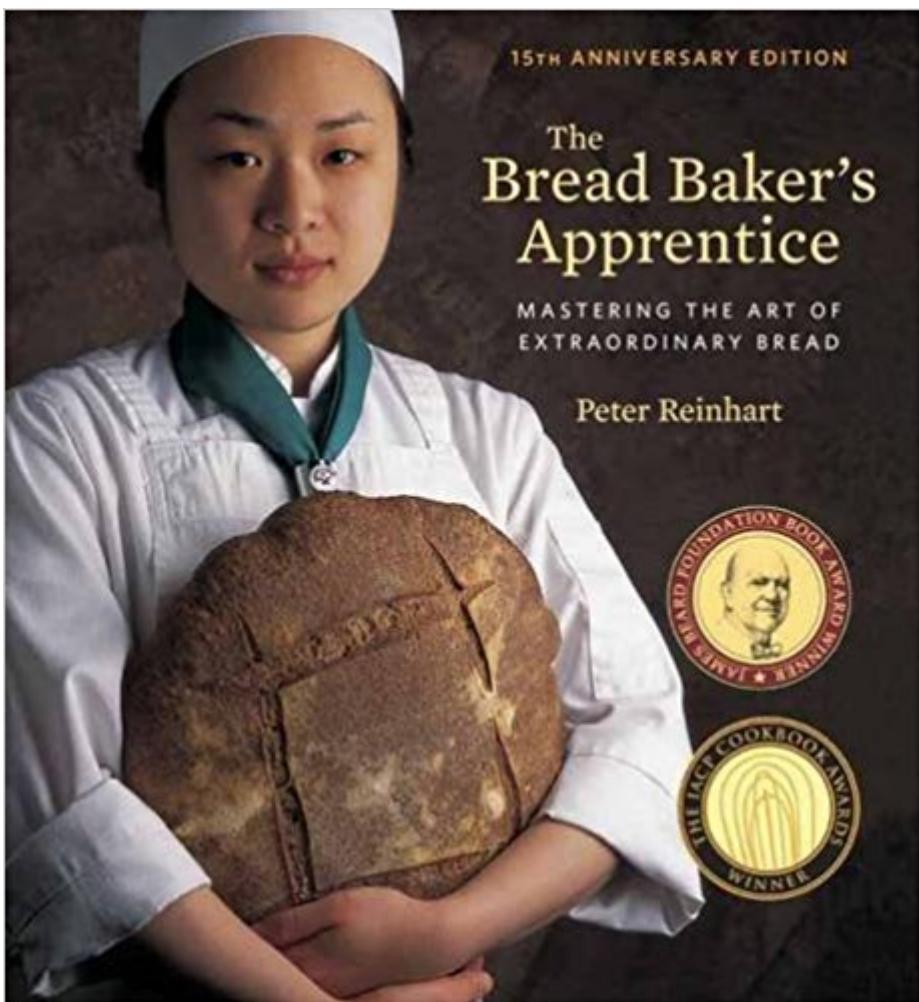


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The Bread Baker's Apprentice, 15th Anniversary Edition: Mastering The Art Of Extraordinary Bread



Synopsis

Co-founder of the legendary Brother Juniper's Bakery, author of ten landmark bread books, and a distinguished instructor at the world's largest culinary academy, Peter Reinhart has been a leader in America's artisanal bread movement for more than thirty years. Never one to be content with yesterday's baking triumph, however, Peter continues to refine his recipes and techniques in his never-ending quest for extraordinary bread. In this new edition of the award-winning and best-selling *The Bread Baker's Apprentice*, Peter shares bread breakthroughs arising from his study in France's famed boulangeries and the always-enlightening time spent in the culinary college kitchen with his students. Peer over Peter's shoulder as he learns from Paris's most esteemed bakers, like Lionel Poilâne and Phillippe Gosselin, whose pain à l'ancienne has revolutionized the art of baguette making. Then stand alongside his students in the kitchen as Peter teaches the classic twelve stages of building bread, his clear instructions accompanied by more than 100 step-by-step photographs. You'll put newfound knowledge into practice with fifty master formulas for such classic breads as rustic ciabatta, hearty pain de campagne, old-school New York bagels, and the book's Holy Grail • Peter's version of the famed pain à l'ancienne, as well as three all-new formulas. En route, Peter distills hard science, advanced techniques, and food history into a remarkably accessible and engaging resource that is as rich and multextured as the loaves you'll turn out. In this revised edition, he adds metrics and temperature conversion charts, incorporates comprehensive baker's percentages into the recipes, and updates methods throughout. This is original food writing at its most captivating, teaching at its most inspired and inspiring—and the rewards are some of the best breads under the sun.

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Customer Reviews

For the professional as well as the home cook, this book is one of the essentials for a bread baker's collection. •NANCY SILVERTON, chef and co-owner, Mozza Restaurant Group "Both novice and experienced bakers have cause to celebrate Peter Reinhart's *The Bread Baker's Apprentice*. Peter's years of hands-on experience combined with his excellent teaching skills make this book the closest thing to having a master at your side as you bake." •LORA BRODY, author of *Basic Baking* "There is simply no other work where a student, and for that matter, many seasoned bakers, can turn to understand how the magic of great bread baking works." •CHARLES VAN OVER, author of *The Best Bread Ever* "Peter has yet again woven a fine tale about great bread, and his passion abounds." In *The Bread Baker's Apprentice*, he delivers a tool box of information and insight tools that empower us to roll up our sleeves and keep those ovens full! •PETER FRANKLIN, past chairman of the board, The Bread Bakers Guild of America "This remarkable book is written and designed to bridge the information gap between professional artisan baking and simpler home baking. The tricks, the tips, the checklists, the math, the lingo, the path to perfect fermentation, are all here at my fingertips." •BETH HENSPERGER, author of *Bread Made Easy* "If you are a serious home baker and wish to raise your level of baking several notches, then apprentice yourself to master bread baker Peter Reinhart in *The Bread Baker's Apprentice*. He instructs with gusto in this delightful and comprehensive volume." •BERNARD CLAYTON, author of *The Breads of France* "Just as bread nourishes the body, *The Bread Baker's Apprentice* nourishes the baker's soul. Peter Reinhart's explicit recipes and detailed instructions are so well written that he takes the mystery out of mastery, giving you the sense that he is standing right beside you, coaching you to success." •FLO BRAKER, author of *The Simple Art of Perfect Baking*

PETER REINHART is widely acknowledged as one of the world's leading authorities on bread. He

is the author of six books on bread baking, including the 2008 James Beard Award-winning Whole Grain Breads; the 2002 James Beard and IACP Cookbook of the Year, The Bread Baker's Apprentice; and the 1999 James Beard Award-winning Crust and Crumb. He is a full-time baking instructor at Johnson and Wales University and the owner of Pie Town restaurant in Charlotte, North Carolina, and is the host of the popular video website, PizzaQuest.com.

I was gifted the first edition back in 2006. This book lays a solid foundation for bread making. There's a nice variety to the repertoire of bread offerings, and the book is appropriate for both beginners as well as more advanced bakers. This review constitutes my impressions of the how the new edition has been changed from its original edition. I had the opportunity to bake the original challah recipe immediately followed by the new & improved 15th anniversary updated recipe. In comparing them directly, I found that there were two significant improvements to the new edition. The original recipe called for water in the range of 7-9 ounces, and I ended up having to make adjustments to the dough from having guessed wrong. The new recipe called for 7 ounces exactly, and the dough was perfect from the very start--like a gymnast sticking the landing to their routine. I loved working with the new recipe's dough. After baking, I found that the original recipe yielded a nice dark golden brown crust, while the improved recipe was a beautiful deep mahogany tone more consistent with professionally made challah loaves that I have seen elsewhere. To me, this was a convincing start in appreciating these updated recipes, and I felt like a rainbow just appeared over my oven! One of the weakest parts of the original edition was the sourdough method. The original procedure for creating a seed culture [the initial step] worked for me in a pass/fail sense, although I ended up needing one extra day to get the seed culture to double [working at about 70 degrees, which was right in the middle of his recommended temperature range (65F-75F)]. Reinhart has updated his method for this book, and it now includes an adaptation of the pineapple juice solution from his book "Whole-Grain Breads." This is a positive step for the 15th anniversary edition. In comparison, I found the new procedure easier to use, and I had a working seed culture in a little under five days at about 69 degrees room temperature--which was one day earlier than my previous experience. I have been able to satisfactorily make Reinhart's Basic Sourdough Bread and Poilane-Style Miche recipes without using any commercial yeast. Please see pictures below. Since the original edition of this book, Reinhart has always taught two baker's percentage methods, but it would seem that he originally had a preference for the method which expressed the pre-ferment as an ingredient. I was never very fond of this method myself, and I always ended up converting his figures into the other

method. I am happy to say that Reinhart has edited the 15th anniversary edition to include both methods simultaneously. So, the book has been lengthened somewhat, and this represents a nice commitment on the part of Ten Speed Press, a publisher that I regard highly. As an added bonus, the book now includes metric measurements, in addition to ounces and measuring cups/tablespoons. There were over one hundred recipe testers involved in the first edition, and this is not something that should be taken for granted. I have had very good success baking from this book. Bake times and temperatures have worked pretty well on the first try. In my extended family, I have seen that there is a great difference in home ovens. Reinhart writes, "No two ovens bake the same, so all baking times are approximate and based on conventional radiant-heat ovens (p. 38)." When I have rented a vacation home, I have enjoyed bringing this book along with me because Reinhart's "cs bake temperatures and times do well in an oven that I am not very familiar with. I believe the good results that I have experienced with this book have been a result of the extensive recipe testing. In the original edition of this book, Reinhart teaches the double-steaming method—but he does have a prominent note about La Cloche, noting that "these are fun to use and do a great job of trapping moisture for a big oven spring and shine (p. 94)." I think there are a good many home bakers, including myself, who have come to the conclusion that La Cloche bakers (along with Dutch Ovens and inverted hotel pans on a baking stone) do a much superior job of trapping steam than any other techniques, including Reinhart's "cs method. Unless I'm missing something, it would appear that the note about baking cloches has been removed in the 15th anniversary edition. That's unfortunate, because Reinhart influenced me to purchase a cloche--and I have never regretted it. The book now includes a section on desired dough temperature calculations. Reinhart writes, "Although most of the instructions in this book provide the temperature for the liquid, feel free to calculate it yourself using this formula and adjust the liquid temperature as needed based on your temperature conditions and the mixing method you are using (p. 53)." Reinhart's "cs temperatures have worked well for me, so I don't know how necessary this new information will be, but many other books include similar formulas. There are three new formulas in this 15th anniversary edition: Sprouted Wheat and Brown Rice Bread (p. 291), Sprouted Whole Wheat Onion and Poppy Seed Bialys (p. 294), and Beyond Ultimate Cinnamon and Sticky Buns (p. 297). The Sprouted Wheat and Brown Rice Bread was very easy to make, and it turned out well technically--but the flavor wasn't so compelling that I'd want to make it a second time, especially given that it requires special flour. Reinhart has a note that the Bialys can

be made from bagel dough instead of the sprouted whole wheat flour, and that is the definite preference in our house. I will certainly make that recipe again, but only using the bagel dough. The Cinnamon Buns were well received at a holiday party that I took them to. I don't think that these three recipes in and of themselves would be enough justification for someone with the first edition to purchase the book anew. However, 15 years have passed where the author got feedback on the original edition, and he definitely addressed some of the criticisms, such as the use of shortening. There are a few formula changes, but sometimes the differences in the recipes may come down to an improvement in the handling of the dough. I treasure baking enough of these recipes that having the latest edition of the recipes is worth it to me. My enthusiasm level for this book is very high. Nevertheless, my experience has had some disappointments along the way. My first attempt at his Bagel recipe (p. 121) turned out so excellent that I decided to bake his Cinnamon Raisin Bagel variation (p. 127) two days later. Unfortunately, it turned out unsatisfactory. The first edition only specified 1 tablespoon of cinnamon, but the 15th anniversary edition was edited to also include the weight in both ounces and grams. There's an assumption with this book that weights are more accurate and should be used whenever possible, as opposed to measuring cups and tablespoons. So, I used the 14g weight specified in the 15th anniversary edition and later found it to be way too much. Afterwards, I went back and measured out a tablespoon of cinnamon, only to find that it weighed only 4.7g. That's very close to a 3X difference. In her book, "BakeWise" (p. 497), Shirley Corriher lists a teaspoon of ground cinnamon as weighing 2 g, thus implying a tablespoon weighs 6g. Rose Levy Beranbaum lists one tablespoon of cinnamon as weighing 6.5g on p. 572 of "The Bread Bible." Regardless of whether you accept Corriher, Beranbaum, or my weight measurement figures, the 14g/tablespoon from this recipe is way too high for this recipe. Given that cinnamon in relatively larger percentages retards yeast activity, the result is a compromised recipe. By using a tablespoon to measure the cinnamon--instead of using the weights--I've successfully made the Cinnamon Raisin Bagels, and my wife is quite fond of this recipe. One of my few disappointments from the first edition was the Swedish Rye (Limp) recipe. I felt that it was too aggressively spiced with ground aniseed, fennel and cardamom for my tastes. I always had it in the back of my mind to try it again by reducing the spices in half as a new starting point. In the first edition, these three spices are listed as requiring one teaspoon weighing 0.11 ounce each. In the 15th anniversary edition (p. 274), the ground aniseed is still listed as one teaspoon but the weight has changed to three times as much from the first edition! In other words, someone has made a typing mistake in preparing weight of the aniseed in the new edition. So, the conclusion of what I'm trying to tell you is that this book is not infallible. It's in your best interest to have your calculator on hand to help verify

the formulas before you start. I haven't found a lot of mistakes with this book, but it has been necessary to talk about a few of its problems in order to present a convincing argument that you should double-check figures before you start. I do believe that the book is generally of a very high standard, although it is not perfect. In conclusion, this has been a valued book in my collection, yielding many beloved recipes. It has also been influential of other authors. For these reasons, I consider the book to be a classic text, and I am grateful to have this 15th anniversary edition in my collection. Pictures: I have uploaded eight pictures, although they have not always displayed properly due to technical difficulties: Celebration Challah Loaf (p. 140); Knotted Roll made from White Bread, variation #2 (p. 286); Hot Dog Buns made from White Bread, variation #2 (p. 286); Cinnamon Raisin Walnut Bread with a cinnamon swirl and cinnamon sugar crust pan loaf (p. 154); pan loaf of Vienna Bread with special Dutch Crunch / Mottled topping (p. 280); the picture with the three slices are from left to right: 100% naturally-leavened Pain au Levain with raisins (a variation of Basic Sourdough Bread, p. 246), Whole-Wheat Bread (p. 288), and 100% naturally-leavened Poilane-Style Miche (p. 256); a slice of Marbled Rye Bread (p. 191); and a Bagel (p. 121) next to a Bialys (p. 294).

This is one of my very favorite books on breadmaking! I have an older edition in hardcover, so I was excited to have the chance to pick up the ebook version at a reasonable price. While I don't much like cooking from a tablet, I LOVE how easy it is to read even a large, heavy book on my iPad! Besides getting the revised version of BBA, I want to re-read the chapters on lore and technique. This is an excellent book for beginning and intermediate bakers who are seriously into learning to make excellent bread of a variety of kinds. My family and friends are especially partial to the Italian bread, but I've loved and had reasonable success with all the recipes I've tried.

I bought this book to learn how to make Italian homemade bread. I read the first 101 pages to learn about bread baking. The remaining pages are recipes which are labeled as Formulas. I followed the recipe for making Italian bread (a 2- or 3 day process depending on how many days you want the Biga to sit in the refrigerator). I made the Biga and put it in the refrigerator for 3 nights. Then I followed the Italian bread recipe. I made sure to let the two bread loaves cool for an hour and had a small fan blowing over them as they cooled. My husband, who is of Italian descent said the bread tasted exactly like what he remembered eating growing up. My daughter and her family came over to taste some and within 15 minutes one loaf was totally devoured. Judging by how fast the loaf, the bread was a big hit. I love the book and can't wait to try the other "Formulas" in this book.

I have been baking for many years. One of the most frustrating things for me is making great bread, then using the same recipe a few days later, and it's not the same. Consistency has been my big problem. I never knew why because I have no formal training, no theory, and no Mentor. Here comes the Bread Baker's Apprentice. A perfect book for me. Why? Because this book is filled with explanations, theory, ingredient ratios and formulas, and reasons about the how and why of everything that has to do with flour, yeast, liquid, salt, fat, and measurements. Including weighing ingredients, and why. And the recipes have both weights and measures (measuring cups and spoons) for each recipe, so you can choose. I'm going to start weighing though because it's far more accurate and most likely has a lot to do with my inconsistencies. It has information on flours, protein content, hi-gluten/ low gluten, flour moisture, types of salt (flake, granular,etc), and yeast types. I am loving all this information that I have never seen. All I've had are recipes. Now I have technique AND recipes! I'm finally starting to understand reasons behind what went wrong with my last batch and how to correct my bread flops. I sat down last night and nearly read half the book (up to the recipes) before I went to bed. I can see I will have to re-read it again. And probably again. Because I really am going to apprentice myself to this book. It's like a Text and a Mentor speaking out of the pages to me. I have my Sourdough Starter (called "seed culture") in the refrigerator right now. Today, I'm taking it out, will feed it, and get it ready for the first batch of "Barm". After I make the "Barm", I use the "Barm" to make the Sourdough Bread. I never knew that. I am looking to make the San Francisco Sourdough I grew up with. This book (finally I've found something I can sink my teeth and mind into) presents making Sourdough in a logical process for me, that explains step by step how to achieve the real deal. It explains And know how I got there so I can have the same results again. I can't wait!

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