CONTENTS

RECIPES ix

ACKNOWLEDGEMENTS, CHANGES TO THE THIRD EDITION AND RANDOM THOUGHTS xi

PREFACE xiii

PART ONE INGREDIENTS AND TECHNIQUES 1

1 THE BREAD-MAKING PROCESS FROM MIXING THROUGH BAKING 5

2 INGREDIENTS AND THEIR FUNCTION 27

3 HAND TECHNIQUES 49

PART TWO FORMULAS AND DECORATIVE BREADS 77

4 BREADS MADE WITH YEASTED PRE-FERMENTS 83

5 LEVAIN BREADS 141

INSERTS C-1

6 SOURDOUGH RYE BREADS 209

7 STRAIGHT DOUGHS 279

8 MISCELLANEOUS BREADS 313

9 BRAIDING TECHNIQUES 401

10 DECORATIVE AND DISPLAY PROJECTS 429

APPENDIX A-1

DEVELOPING AND PERPETUATING A SOURDOUGH CULTURE A-1

THREE IMPORTANT MILLING TESTS A-14

FLOUR ADDITIVES A-16

BAKER'S PERCENTAGE A-18

DESIRED DOUGH TEMPERATURE A-20

YEAST CONVERSIONS, FRESH TO DRY A-22

DRY YEAST CONVERSIONS, OUNCE TO TABLESPOONS/ TEASPOONS A-22

GLOSSARY G-1

BIBLIOGRAPHY B-1

EPILOGUE E-1

INDEX I-1

ABOUT THE AUTHOR AA-1



Instructor's resources are available at www.wiley.com/go/hamelman/bread3e

RECIPES

4 BREADS MADE WITH YEASTED PRE-FERMENTS

Baguettes with Poolish 89
Baguettes with *Pâte Fermentée* 91
Ciabatta with Stiff Biga 93
Ciabatta with Overnight Autolyse 95
Rustic Bread 97
Roasted Potato Bread 99
Potato Bread with Roasted Onions 102
Honey Spelt Bread 104
Whole-Wheat Bread 106
Whole-Wheat Bread with Hazelnuts and Currants 108
Oat and Apple Bread 111
Whole-Wheat Bread with a Multigrain Soaker 113
Brown Rice Bread 116
Five-Grain Bread 118
Cracked Wheat Bread 120
Sunflower Seed Bread 122
Golden Raisin and Walnut Bread 124
Winter Squash and Pumpkin Seed Bread 126
Buttermilk Bread 128
Semolina (Durum) Bread 130
Llonguet (Ibán Yarza) 134
Marchand du Vin (James MacGuire) 139

5 LEVAIN BREADS

Vermont Sourdough 149
Pain au Levain with Three Builds (Traditional) 151
Pain au Levain with One Build 154
Pain au Levain with Whole-Wheat Flour 156
Miche, Pointe-À-Callière 158
Mixed Flour Miche 160
Spelt Miche with Roasted Buckwheat 162
Busy Farmer Bread 164
100% Whole-Wheat "Workday" Bread 166
Whole-Wheat Multigrain 168
Semolina Bread 170
Durum Bread 172
Sourdough Baguettes 174
Golden Raisin Bread 176
Walnut Raisin Ciabatta 178
Five-Grain Levain 180
Purple Barley Bread 182
Hazelnut and Fig Levain 184
Sourdough Seed Bread 186
Barley and Beer Bread 188
Olive Levain 190
Quinoa Bread 192
Cheese Bread 194
Roasted Garlic Levain 196
Harvest Bread 198
Carrot and Walnut Bread 200
Perennial Wheat Sandwich Loaf (Emily Salkeld) 203
Pain de Lodève (Toshio Nihei) 207

6 SOURDOUGH RYE BREADS

40 Percent Caraway Rye 214
Deli Rye Bread 216
Sourdough Rye with Walnuts 218
Three-Stage 90 Percent Sourdough Rye 222
Three-Stage 80 Percent Sourdough Rye 225
Sourdough Rye with Raisins and Walnuts 228
Litovsky Rye Bread 230
Potato Bread with Toasted Bread Crumbs 233
Quarkbrot 235
66 Percent Sourdough Rye 237
80 Percent Sourdough Rye with a Rye-Flour Soaker 239
Vollkornbrot 241
Vollkornbrot with Flaxseeds 243
Vollkornbrot with Currants 245
Rye Miche 247
Rye Sticks with Dried Fruits and Chocolate 249
Horst Bandel's Black Pumpernickel 251
Danish Black Rye Bread 255
Danish Rye Spelt Bread with Pumpkin Seeds 257
Flaxseed Rye with an Old Bread Soaker 259
Black Bread 261
Five-Grain Sourdough 263
Leinsamenbrot 266
Beer Bread 268
Salzburger Weizenkeimbrot (Markus Färbinger) 273
Borodinsky Rye Bread (Vitaly Lunin) 277

7 STRAIGHT DOUGHS

Hand-Mixed White Bread 281
Unkneaded Six-Fold French Bread 284
Baguettes de Tradition 285
Pointage en Bac Baguettes 286
Oatmeal Bread 288
Oatmeal Bread with Cinnamon and Raisins 290
Five-Grain Bread 292
Challah 295
Berne Brot 297
Pullman Bread 299
Whey Bread 300
Semolina Bread with a Soaker and Fennel Seed 301

Whole Wheat with Pecans and Golden Raisins 303
German Farmer's Bread 305
100% Whole-Wheat Sandwich Loaf (Debra Wink) 308
Khachapuri (Anastasia Svistunova) 310

8 MISCELLANEOUS BREADS

Brioche 314
Beesting *(Bienenstich)* 320
Brioche Coffee Cake with Cheese Filling, Fruit, and Streusel 322
Braided Brioche with Fresh Ginger Cooked in Honey 324
Brioche *Feuilletée* 325
Flamiche Aux Maroilles 330
Savory Brioche Empanadas 331
Savory Crown Tart 332
Brioche Breakfast Eggs 334
Swiss Farmhouse Bread 336
Sesame Bread Sticks 339
Grissini 340
Soft Butter Rolls 342
Bagels 344
Bialys 348
Irish Soda Bread 350
Traditional English Hot Cross Buns 352
Pretzels 356
Spelt Pretzels with Levain 360
Pizza Dough 362
Tarte Flambée 365
Fougasse with Olives 366
Focaccia 369
Rosemary Crackers with Olive Oil 371
Spicy Wheat Crackers 372
Gruyère Crackers 373
Socca 374
Spicy Filled Flat Bread 375
Bierwecke 377
Stollen 380
Panforte 384
Chocolate Panforte 386
Lebkuchen 389
Rye Bread Sabayon 391
Bread Cake 392
Honig Salzbrot (John Mellquist) 395
Cocas (Lot Roca) 399

9 BRAIDING TECHNIQUES

Challah 405

10 DECORATIVE AND DISPLAY PROJECTS

Light Yeasted Decorative Dough 430
Dark Yeasted Decorative Dough 431
Pâte Morte 444

APPENDIX

Developing a Liquid Levain Culture A-7
Developing a Stiff Levain Culture A-9
Developing a Sourdough Rye Culture A-10