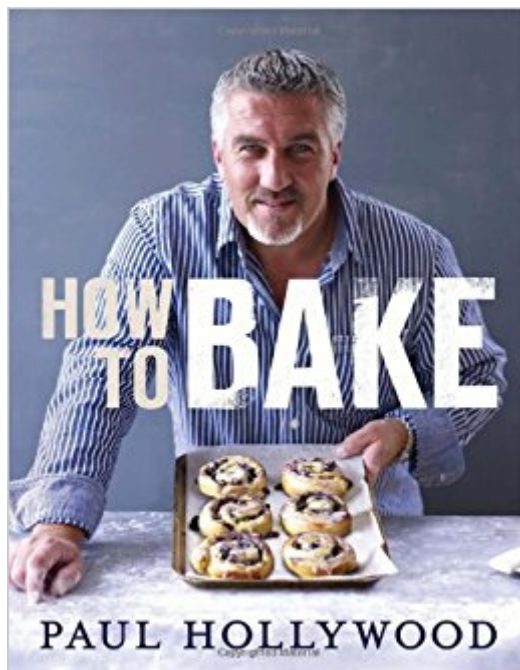


The book was found

How To Bake



Synopsis

At last, the star of BBC2's The Great British Bake Off reveals all the secrets of his craft in How to Bake. The son of a baker, 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. With this in mind, he has filled this book with easy-to-follow, clearly explained, utterly delicious recipes. Having taken you through the basic techniques, Paul explains how to make an abundance of breads, pastries, cakes and biscuits including wholemeal loaf, soda bread, ciabatta, focaccia, chapatis, Cheddar and apple bread, fruit loaf, fresh croissants, scones, classic Victoria sponge, lemon drizzle cake, baklava, buttery shortbread and triple layer chocolate cake. Time to get baking ...

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Customer Reviews

TV's rising star ... the greatest expert in the history of British television * Guardian * I went straight for the flatbread recipe and it worked like a dream -- Nigel Slater * Observer * Home baking is all the rage - thanks in no small way to Paul Hollywood * Sunday Telegraph *

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 / @PaulHollywood

If you haven't heard of Paul Hollywood, it won't be long before you do. The 47-year old Hollywood

started working as a baker in his father's bakery as a teenager. Baking and teaching others to bake has been his life ever since. I first came across him watching The Great British Bakeoff, but he has since expanded his horizons and is appearing as a judge on The American Baking Competition 2013 (CBS). I liked *Paul Hollywood's Bread* so much that I acquired a copy of *How to Bake* and am I ever glad that I did! Let me tell you about a few of my favorite recipes from the book. Hollywood's passion is bread baking (he is said to bake the most expensive loaf of artisan bread in Britain, an almond and roquefort sourdough) and that comes shining through in *How to Bake*, with about 2/3 of the book devoted to bread in various guises, with chapters on Basic Breads, Flavored Breads, Sourdough, and Croissants, Danish & Brioche. Hollywood spent some time living & working in Cyprus and you'll see that experience reflected in a number of the breads featured in the book. I've made several of his recipes (his Ciabatta from *Paul Hollywood's Bread* is stunning and an unusual shaping technique makes it dead-easy) so I chose something a bit different for a test recipe.

TEST RECIPE - PUMPKIN SEED STICKS WITH POPPY SEEDS

This is an easy recipe that utilizes bread flour, whole wheat bread flour and malted bread flour chock-full of pumpkin seeds. (If you can't find malted bread flour you could use a 7 or 12 grain flour.) The dough is divided into 10 portions, then each portion is rolled out into a stick about a foot long, brushed with water and then sprinkled with a generous amount of poppy seeds. The sticks are scrumptious with a rich, nutty flavor - excellent with cheese or the Carlton Pate that I recently made from *Mary Berry's Christmas Collection*. This recipe could easily be baked as a single loaf, formed into dinner rolls instead of the sticks, or cut into 20 portions instead of 10 for a thinner, less filling nosh. I cut a couple of sticks on the bias, brushed them with a tiny dab of good olive oil and baked them at 250 to make small toasts or crackers to serve with cheese or that pate. Where most baking books spend a lot of time on cakes and cookies, Hollywood combines Biscuits, Puddings & Cakes all into one chapter. Remember that in the UK biscuits are cookies and puddings can be any dessert. Look in this chapter for stunning recipe for traditional Shortbread that he says will keep 3-4 days (not in my house!), cheesecake, muffins, clafoutis and more. I was sorely torn between a flour-less Chocolate Almond Cake covered in Chocolate Ganache that uses ground almonds to provide a "cake" texture and a lemon cake. Lemon won.

TEST RECIPE - MRS. POST'S LEMON DRIZZLE CAKE

A variation on Orange Marmalade Cake, this makes a small loaf that is flavored with lemon curd, then soaked with a mixture of lemon juice, lemon zest and granulated sugar while hot from the oven. One bowl, no mixer required. Lovely with a cup of tea, the cake is moist, very light textured and keeps for several days. It quite reminds me of my mother's favorite lemon cake - without the cake

mix. *How to Bake It* is a "A" book. One note - when making this or Orange Marmalade Cake (recipe not included in this book) do not "eyeball" the amount of marmalade or curd called for. Too much will throw off the chemistry of the cake and you'll end up with an ugly, though edible, dip in the middle of the loaf. The final chapter in *How to Bake It* is Tarts & Pies, which also includes Puff Paste. It is this chapter that thoroughly made the book for me. Our British cousins are much more prone to savory pies than we are here in the US and it is here that Hollywood's non-bread baking really shines. Having discovered Chicken & Mango Chutney Pasties inspired by the flavors of the British Raj in *The Great British Bake Off: How to Bake: The Perfect Victoria Sponge and Other Baking Secrets*, Hollywood's recipe for larger but similar Moroccan Pasties caught my eye straight off. *How to Bake It* is a "A" book. TEST RECIPE - MOROCCAN PASTIES Shortcrust pastry colored bright yellow with turmeric is cut into 7" circles, then filled with raw ground lamb and a mixture of potato or sweet potato, red onion and chopped fresh cilantro (coriander) flavored with cinnamon and spiced with a pinch of chile flakes. I used sweet potato since that was what I happened to have handy. Hollywood's Shortcrust Pastry recipe is a bit different than you see on this side of the pond. I make a mean pastry thanks to my Grandma - light and flaky. Hollywood's recipe is, however, not just a really good pie dough. It is exceptional, the flakiest I've ever come across this side of puff pastry. Grandma's \$0.02 - If you acquire *How to Bake It* for the shortcrust pastry alone, it is worth every penny! My copy came from the UK and is in metrics. Other books by Paul Hollywood that I've purchased here at have not been "translated" so you'll need a digital scale. You'll find volume measurements on the side of your pyrex measuring pitcher. Teaspoons and tablespoons are the same.

Excellent book for baking. Clear, concise directions. Also, he not only tells you what to do, but why you are doing it. However, he uses the European way of measuring. Flour is measured in grams, not cups. Temperatures are in Centigrade not Fahrenheit. I used a temperature conversion calculator on the Internet to make up a list of temperature conversions and taped the paper in the front cover. Another list shows the conversions of grams of butter, etc to tbsp. and a list of British nomenclature to American i.e.: Strong wholemeal bread flour = wholewheat flour. Also bought a small inexpensive scale to weigh out the flour. The results are better than most of the American recipes I've got. Lots of pictures on what the final product should look like and an explanation of various techniques. I highly recommend this book.

A great book to learn baking techniques from. Things are described in detail and typical options

given for variations of ways to do things. If you follow the instructions given you will have a successful bake. Units are metric and so conversions are needed. A few tools like a digital scale are essential to make things easy to do.

The instructions are easy to understand. Some terms are different than Americans, but Google help answered all my questions. I have tried few recipes in this book, just like the other book of he wrote I bought, all recipes worked for me.

Great book and very instructive. Just remember this uses British measurements and some terminology but it is easy to find conversions on the web.

After watching the master series on PBS I ordered this as my first cookbook to try out some of the recipes. Paul Hollywood gives nice, easy to understand tips on creating dough that works in so many ways. My husband enjoyed watching the series with me, and now wants to try some of the recipes and techniques in the book. Would definitely recommend. Now I'm looking at possibly ordering another book from the series with different type recipes. This is a great basic baking book though.

Terrific book on bread making. Great detail, very precise directions. You'll need a small kitchen scale that can weigh in grams as the measurements are all metric.

Love his book. I love the way he gives instructions. Recipes are great.

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