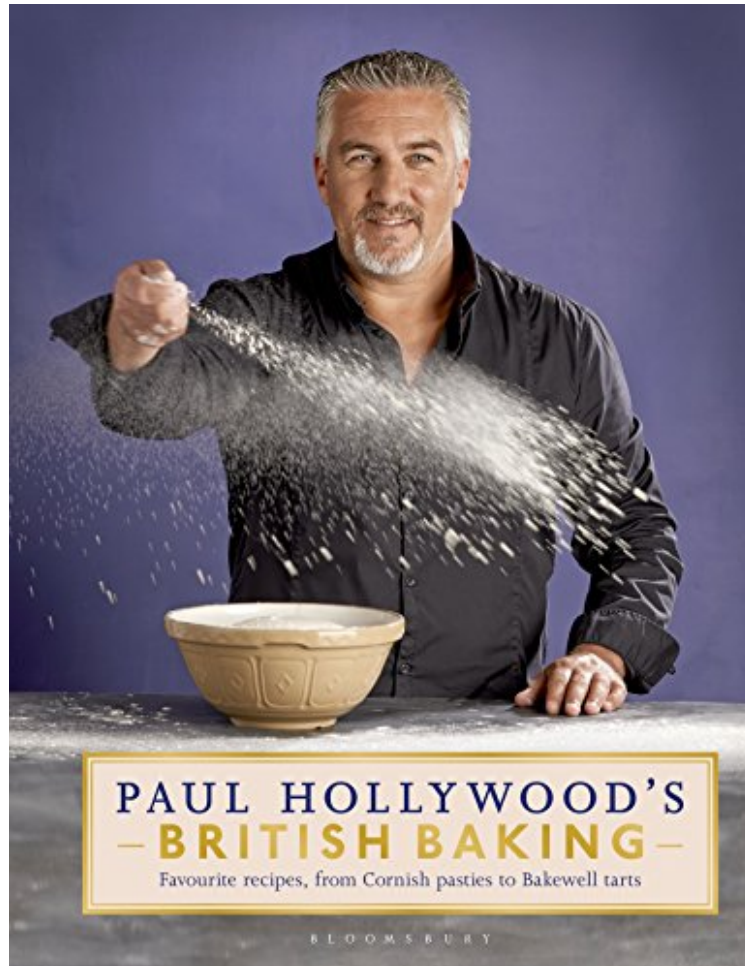


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Paul Hollywood's British Baking

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Paul Hollywood : Paul Hollywood's British Baking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Paul Hollywood's British Baking:

49 of 49 people found the following review helpful. A good informative, easy to follow book. By chucklebunnieukI love to bake, especially bread. I love cookbooks, I'm a British expat and I enjoy picking up regional recipes. So okay I have quite a few of these already, but Paul Hollywood has updated some beautifully. Plus I have been trying for 22 years to remember the name of these huge bread rolls I had when I stayed in Leeds for a few weeks and how to make them if I did ever find out their name. Problem solved thanks to this book. Barm cakes. They were 2" thick and came in different sizes from bread and butter plate to dinner plate size and were yummy! I digress. The book is very well written with the facts about the origins of the items, some personal asides and a lot of good photography. A very good book easy to follow for all levels of baking talents I would say. 5 of 5 people found the following review helpful. I CAN hear him because I'm a fan of The Great British Baking Show. By Mary B. gorgeous pictures; I can almost hear

Paul telling me what to do. Oh wait, I CAN hear him because I'm a fan of The Great British Baking Show.4 of 4 people found the following review helpful. Excellent cookbook. Very detailed descriptions of what to do ...By Michael S.Excellent cookbook. Very detailed descriptions of what to do and why. Unlike some authors, his advice is spot-on - if you do exactly what he says, you will get good results. He clearly is a cook rather than someone who has put his name on a cookbook. His measurements are in metric units which provide a far more accurate way of adding ingredients than the imprecise cup and volume method. Highly recommended.

Winner of the 2015 Gourmand World Cookbook Award, Best Pastry CookbookFresh cherry cake, Plum bread, Baked Somerset Brie, Honey buns, Scottish oatcakes, Boxy pancakes . . . you don't get better than a traditional British bake. Join Paul Hollywood for a personal tour around the regions of Britain and discover the charming history of their finest baked delights. Paul will show you the secrets behind the recipes and how to create them in your own kitchen-and, in his inimitable style, he'll apply a signature twist. Rich with beautiful recipe photography, maps and illustrations, here is the ultimate collection of British bakes from the nation's favourite artisan baker.

“Good practice if you're planning on applying for a spot in the marquee next year.” ?Radio Times“Hearty comfort food.” ?OK Magazine“Beautiful photographs, maps and illustrations.” ?SunAbout the AuthorPaul Hollywood shot to fame with his role as a judge on the Great British Bake Off. He is the author of the bestselling How to Bake, Paul Hollywood's Bread and Paul Hollywood's Pies Puds. 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. @PaulHollywood / paulhollywood.com