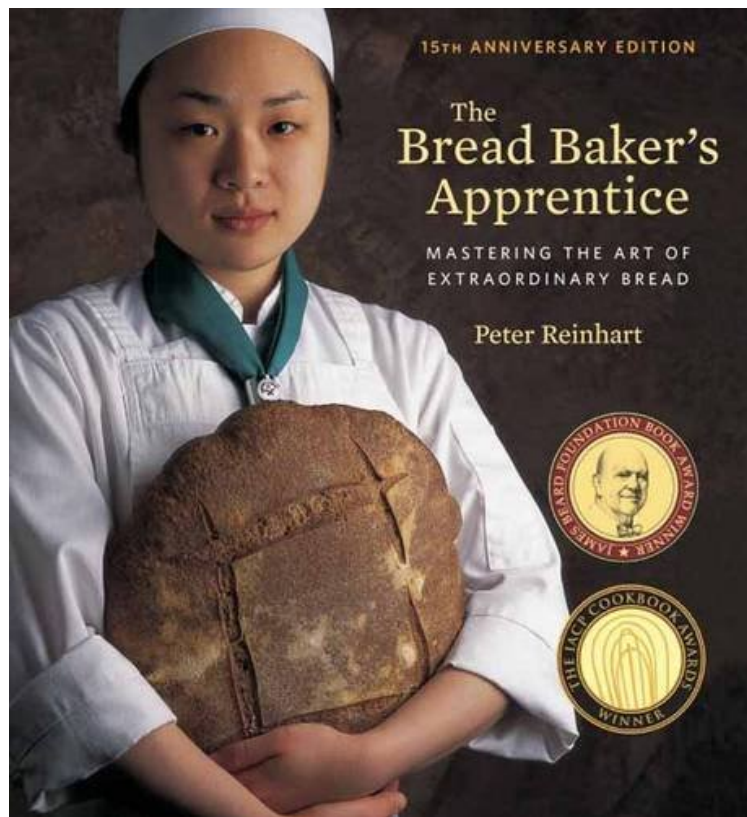


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## The Bread Baker's Apprentice, 15th Anniversary Edition: Mastering the Art of Extraordinary Bread

*Peter Reinhart*

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**Peter Reinhart : The Bread Baker's Apprentice, 15th Anniversary Edition: Mastering the Art of Extraordinary Bread** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Bread Baker's Apprentice, 15th Anniversary Edition: Mastering the Art of Extraordinary Bread:

115 of 116 people found the following review helpful. A Rainbow Just Appeared Over My Oven By Rick 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 bakers' 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've 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 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 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 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 (Limpa) 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).

1 of 1 people found the following review helpful. The Brad Baker's Apprentice: Mastering The Art of Extraordinary Bread

By pawsI 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.

0 of 0 people found the following review helpful. Pay attention to the title.. That is what this book is about...By DrPrepper

Exceptional bread is not the results of good intentions, but from an understanding and control of the physical science and mechanics that transform flour into bread. Until you understand what must happen, why it must happen and how to make it happen, you will not have control of your results and will miss the greatest rewards of baking your own bread. This book is an in depth study of the what, why and how flour is transformed into bread. It is beautifully illustrated, clearly worded, and logically organized. This is not a superficial book of baking trivia you leave on a coffee table. It is more a college text you'd find in a culinary school. You will learn, in depth, the 12 steps, from beginning to the end, of this process and expand this knowledge by applying it to many different types of bread. I've thoroughly enjoyed learning from Peter Reinhart's knowledge, and experience as a world-class baker. I always enjoyed baking bread but this is the first time I have understood the process and felt I could really control the outcomes. I'm amazed at what I did not know or understand. This is not a recipe book although it contains many wonderful "formulas". The science and mechanics you learn in the first part of the book are expanded upon as they are applied to the different types of bread. Applying these 12 steps expands this theoretical knowledge into an applied experience. That is how you learn to make "bread". Peter Reinhart's goal is not to give you a fish, but to teach you to how to become a fisherman. If you are willing to take the time, to study and learn from this book, you will find it an amazing treasure and a gift that will serve you for the rest of your life!

Co-founder of the legendary Brother Juniper's Bakery, author of ten landmark bread books, and 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 Poilac and Phillippe Gosselin, whose pain *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 au levain, 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 multitextured 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.

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 Reinhardt'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 Reinhardt'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

About the Author 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.

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Acorns were good enough until bread was invented. —DECIMUS JUNIUS JUVENALIS, AD 125

I used to be a professional baker, happily making bread in beautiful Sonoma County, California. Somehow, through a series of events complexly intertwined with many other facets of my life, I found myself serving as a teacher of bread baking at the world's largest culinary school, Johnson Wales University, in Providence, Rhode Island. Rhode Island itself isn't much bigger than Providence, the entire state seeming like a large metropolitan area consisting of the city and its suburbs, the whole of which is smaller than Sonoma County. Rhode Island is quite beautiful in its own way, but it is not the charm and beauty that brought me to either Sonoma County or Providence. I chronicled this journey in a previous book, so I won't rehash its intricacies, but I will sum up one of the themes: Having learned so much from many teachers during my own life's apprenticeships, I find a great deal of meaning and purpose in transmitting knowledge, whether it be about bread or any other aspect of life. Producing successful students gives me even more pleasure than producing successful bread. Since my first book, Brother Juniper's Bread Book: Slow Rise as Method and Metaphor, was published more than twenty-five years ago, dozens of superb bread books have appeared. These include recipe collections with hundreds of variations on every type of bread imaginable, from every culture, with infinite shapes and blends of grains. The Baker's Catalogue, produced by the good people at King Arthur Flour (see Resources, page 314), has grown from a sort of underground journal to a popularly discussed source of supplies and folklore among the thousands of bread-heads sprouting like malted barley across the country. Bread machines have become common household gadgets, and many of them are actually being used and are not just sitting on the counter like last year's toy. The recipe books for bread machines are among the best sources for esoteric single-loaf recipes, some of them of the family-heirloom variety. Whenever I want quick information on the backstory of a particular type of bread, usually in response to a question from one of my students, one of the first places I check is my collection of bread-machine recipe books. World encyclopedias, books on bread, ultimate books on bread, books on artisan breads and the bakers who make them, and numerous websites and e-groups dedicated solely to the growing national passion for bread baking have also become part of the bread landscape. I wanted to call one of my recent books The Bread Revolution, but

that sounded too militant (‘‘After all, what are they revolting against?’’ one editor asked me). We tried Bread Renaissance, but I thought that sounded too elitist, and the most famous person who made a snobbish remark about bread, Marie Antoinette, lost her head over it (‘‘Let them eat brioche,’’ she was reported to have shouted when asked for her final words). After serious brainstorming, we came up with Crust Crumb: Master Formulas for Serious Bread Bakers, and I’m glad we did. I loved the sound of that title and so did many readers who commented on its aptness. It allowed me to pursue what I think of as my personal teaching mission: synthesizing information and reformulating it into usable knowledge for current times. The ‘‘master formula’’ concept helped home bakers, and even some professional ones, take a step away from recipe dependence toward thinking like a baker. This means thinking formulaically and structurally and then baking by an elusive quality called feel, not just blindly following a recipe without knowing the reasons behind certain steps. (Interestingly, many years later, in 2014, I did publish a book called Bread Revolution with the same publisher, which reminded me never to give up on a good title.) Knowledge is power, and I think a teacher’s job is all about the empowerment of his or her students, regardless of the subject. A bread baker, like any true artisan, must have the power to control outcomes. This concept of empowerment is a universal principle and one of the reasons I love teaching. It’s what made ancient craft guilds so important and powerful. Whether the aspiring artisan was a baker, carpenter, mason, butcher, candlestick maker, or chef, a guild apprenticeship put initiates on common ground with others, establishing a shared understanding of what made life meaningful. Coupled with religious influences, and the basic three R’s, guild training was a foundation peg in keeping the spirit of quality, beauty, and goodness alive in the world. With this book, I want to forge into the next frontier with you, beyond simply making bread, and on to explore its possibilities from the inside out to empower you to control the outcomes of your bread-baking pursuits. My goal is to teach you to fly without controls, by feel, the way a good pilot must from time to time.