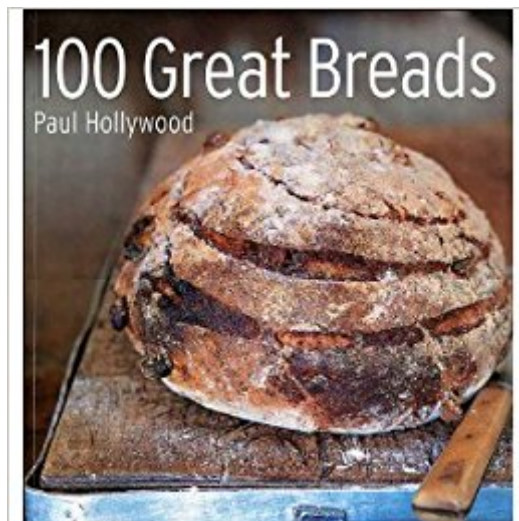


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100 Great Breads



Synopsis

Paul Hollywood presents all the know-how you need to bake delicious and unusual breads.

Book Information

Paperback: 144 pages

Publisher: Barnes & Noble Books; Later Printing Used edition (2004)

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Customer Reviews

Paul Hollywood presents all the know-how you need to bake delicious and unusual breads.

I liked the introduction recipe and the disclaimer: if you can make this bread, you can bake anything in this book. Lots of really great recipes, great photos, well put together. I can't wait to bake my way through this book. I like how he takes a dough like brioche and bases a couple of others off that base bread.

This is an excellent baking book. His instructions are clear and I have had no issues with any recipe thus far - his Almond Bread is spectacular, especially if you add a bit of marzipan to the mix (125g when mixing in the sliced almonds). ONE THING TO NOTE - check the intro for his advice on yeast. The recipes call for measurements of fresh yeast (around 30 grams per recipe, it varies). I use Red Star Platinum Yeast (dry) and the advice given is to cut the requirement for fresh yeast by 25%. I have found that one packet, 7g, of dry yeast works just fine. I had initially been doing the calculations for each recipe but on my second and third bakings I just used the one 7g packet and noticed no issues. The Red Star Platinum is available on [Amazon](#), our local grocery stores don't carry this anymore.

what a beautiful book! I am so excited to start baking and to learn from the best Paul Hollywood is

the exciting part my book came in perfect condition and will use it for many years

I bought this for a niece who also enjoys baking good breads and is familiar with Paul Hollywood through The Great British Baking Show on public tv.

This book assumes a lot of knowledge. I've done a lot of baking, and still feel like there are steps left out. For instance, If I hadn't previously seen people pounding butter for croissants, that step would have been lost in the book. I had good luck with the sandwich bread, but I've tried the baguette recipe on three occasions and it never turns out. Something is off.

I really like the book although our first 2 attempts at bread are fails so far. I am wondering if we need a mix master to really make bread. We tried by hand and no luck so far. My name is not Mary Barry nor Paul Hollywood so maybe that is the problem but the book has easy recipes and what appear to be tasty recipes

Yum! Paul Hollywood knows bread. The only issue, we live in the Denver area, at higher altitude, and I must make some adjustments to the recipes.

This is Paul's first book and the recipes' are very easy to follow [measure is EURO], results are well worth. The research he has done on the origins of the various breads is incredible. Wonderful!

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