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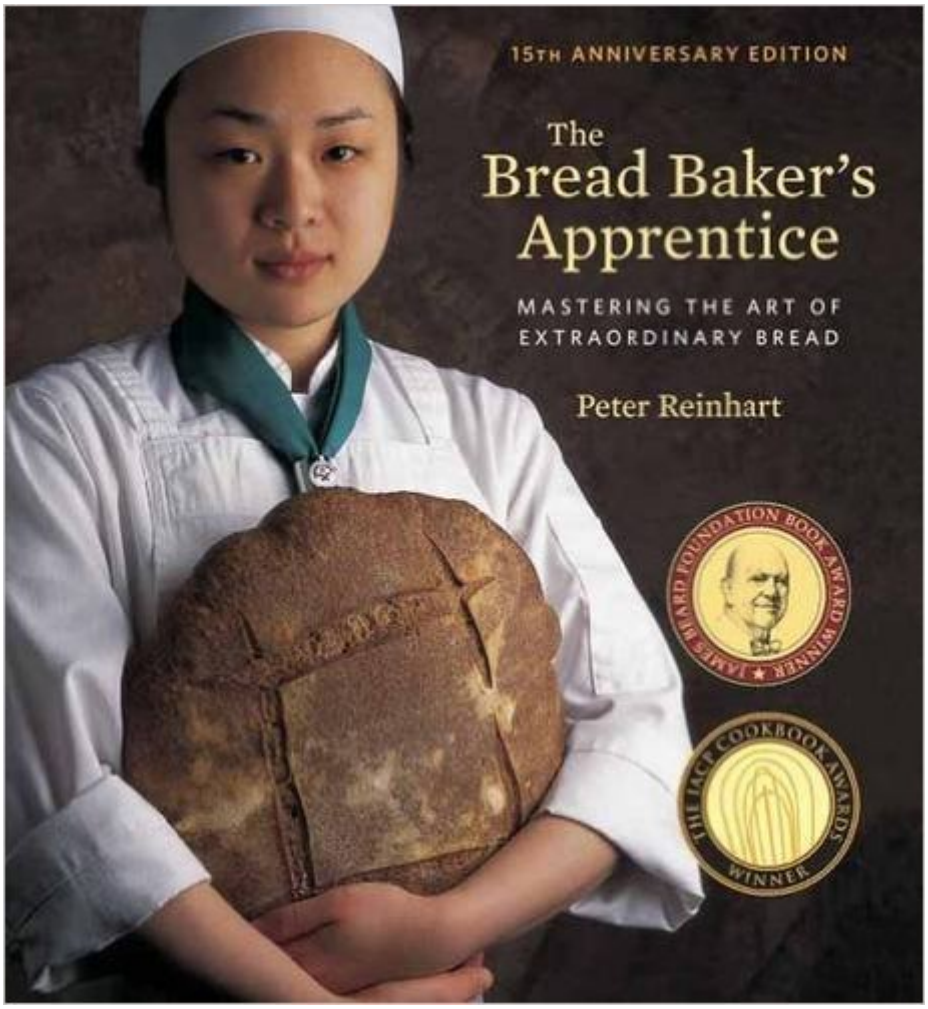
The Bread Baker's Apprentice, 15th Anniversary Edition: Mastering The Art Of Extraordinary Bread



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Synopsis

Co-founder of the legendary Brother Juniperâ ™sÂ Bakery, author of ten landmark bread books, andÂ distinguished instructor at the worldâ ™s largestÂ culinary academy, Peter Reinhart has been aÂ leader in Americaâ ™s artisanal bread movement forÂ more than thirty years. Never one to be contentÂ with yesterdayâ ™s baking triumph, however, PeterÂ continues to refine his recipes and techniques inÂ his never-ending quest for extraordinary bread.In this new edition of the award-winning andÂ best-selling The Bread Bakerâ ™s Apprentice, PeterÂ shares bread breakthroughs arising from his studyÂ in Franceâ ™s famed boulangeries and the always-enlighteningÂ time spent in the culinary collegeÂ kitchen with his students. Peer over Peterâ ™s shoulderÂ as he learns from Parisâ ™s most esteemed bakers, likeÂ Lionel PoilÃ¢ne and Phillippe Gosselin, whose painÂ Ã lâ ™ancienneÂ has revolutionized the art of baguetteÂ making. Then stand alongside his students in theÂ kitchen as Peter teaches the classic twelve stages ofÂ building bread, his clear instructions accompaniedÂ by more than 100 step-by-step photographs.Youâ ™ll put newfound knowledge into practiceÂ with fifty master formulas for such classic breads asÂ rustic ciabatta, hearty pain de campagne, old-schoolÂ New York bagels, and the bookâ ™s Holy Grailâ ”Peterâ ™sÂ version of the famed pain Ã lâ ™ancienne,Â as well asÂ three all-new formulas. En route, Peter distills hardÂ science, advanced techniques, and food historyÂ into a remarkably accessible and engaging resourceÂ that is as rich and multitextured as the loaves youâ ™llÂ turn out. In this revised edition, he adds metricsÂ and temperature conversion charts, incorporatesÂ comprehensive bakerâ ™s percentages into the recipes,Â and updates methods throughout. This is originalÂ food writing at its most captivating, teaching at itsÂ most inspired and inspiringâ ”and the rewards areÂ some of the best breads under the sun.

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Customer Reviews

This is the 15th anniversary edition of Peter Reinhartâ ™s now-classic work The Bread Bakerâ ™s Apprentice. Reinhart is a strong proponent of slow rise baking and using pre-ferments, and having started with this work I have turned out some of the most amazing breads in my kitchen, far and away better than when I first started baking bread. My older copy is well worn and the binding is starting to show its age. As soon as I discovered that this new edition was being released I ordered it, not only to find out whatâ ™s different in this edition but also to have a fresh, strongly bound copy with which to work. Much is the same as before, but there is some new material here too.The author explains the ideas and concepts behind slow-rise baking in very good detail, through a series of steps with detailed explanations. Granted, some of these steps to not require a lot of thought or detail (organization, punching down the dough, etc.), while other steps benefit from a lot more detail and explanation. If you already use a slow-rise method, even if it is different than the authorâ ™s, it is good to read through this material and get a good feel for his approach as it is very possible that you can glean some good ideas from his methods.Pre-ferments (or â œstartersâ • if you prefer) are another important topic, and Reinhart uses them heavily in his formulas. These really do have an important impact on the dough and the resulting bread, from the texture, the rise and of course the flavor. He explains the differences between the different pre-ferments, poolish (similar to a young sourdough starter) and biga (much like a small pre-made dough ball) in particular.

I was gifted the first edition in 2006. This review represents a decadeâ ™s perspective on the book, along with my initial impressions of the new 15th anniversary revision.I was still actively baking from this book at the time I learned of the new edition. Just three days earlier, Iâ ™d made a double recipe of the Vienna Bread, making both some pull-apart rolls and a pan loaf. This has been one of my favorites in the book. I also had a pan loaf of Reinhartâ ™s Anadama Bread in the freezer at the time. My wife enjoys the Anadama Bread as dry toast, stating that itâ ™s so good that it doesnâ ™t need any accompaniment to be enjoyed. So, the book was not sitting on the shelf collecting dust after a decade. My family was eating and enjoying these recipes. My copy was well-worn, and I had actually been thinking about getting a fresh copy. The decision to purchase the 15th anniversary revision was easy for me to make.Both the original and 15th anniversary dust jackets claim that the â œbookâ ™s Holy Grailâ • recipe is the pain a Iâ ™ancienne. Iâ ™ve really enjoyed that recipe

myself, and Iâ ™ve been aware for some time that it has been influential on some other authors. For instance, my wife sometimes enjoys baking out of â œKneadlessly Simpleâ • by Nancy Baggett--who was influenced by this book. Reinhart writes, â œOne of my proudest achievements in the original BBA was the introduction of the delayed fermentation method, which was inspired by Philippe Gosselin in Paris and is illustrated in the recipe for pain a Iâ ™ancienne on page 199.

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