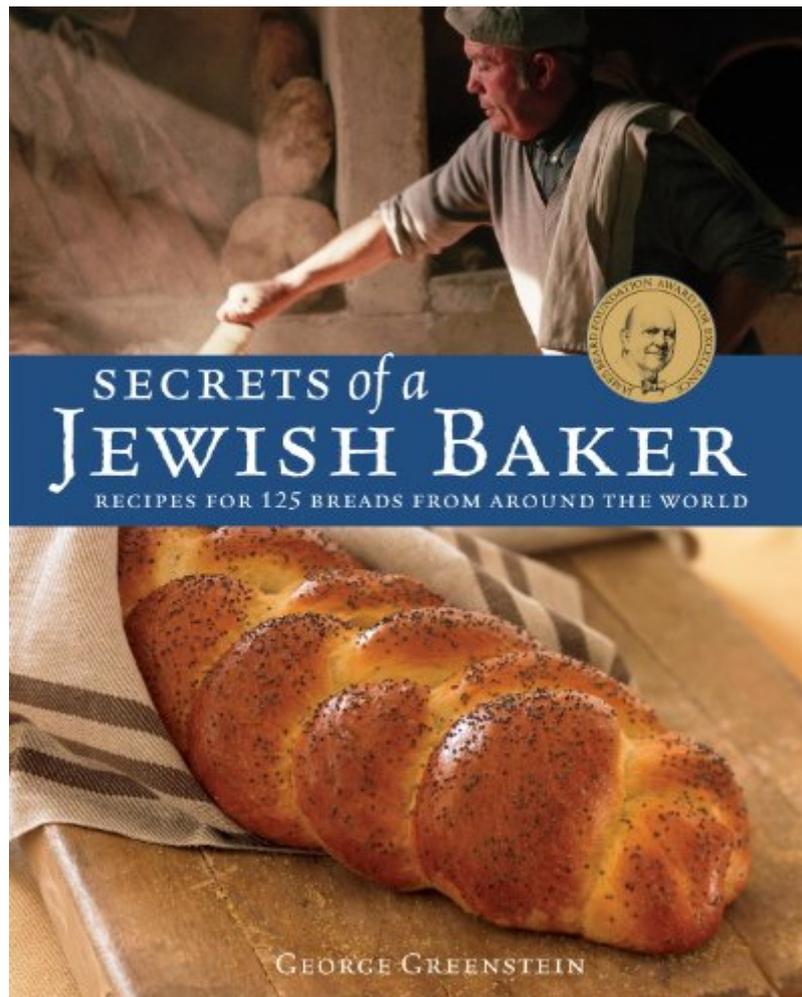


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Secrets Of A Jewish Baker: Recipes For 125 Breads From Around The World



Synopsis

For more than twenty years, George Greenstein owned and operated a Long Island bakery that produced all sorts of baked goods, from all sorts of ethnic traditionsâfocaccia and Irish soda bread, Bavarian pumpernickel and naanâincluding many from his own culture, such as Jewish corn bread, challah, and bagels. His bakery was one of those neighborhood treasures where every weekday evening commuters picked up brown paper bags filled with a dozen Vienna rolls straight from the oven, and every weekend morning lines extended out the door for hours. In this James Beard Award-winning cookbook, Greenstein reveals 125 recipes for the yeasted and quick breads that have been handed down through his family by three generations of bakersâthe breads that made his bakery so well-loved for so many years. And now that most neighborhood bakeries like Greenstein's are long since closed, this classic collection serves not only to teach bakers everywhere how to make those delicious, classic breads, but it also preserves authentic versions of the included Jewish recipes for all to enjoy. With the same helpful features that made this a cherished cookbook upon its original publicationâseparate instructions for mixing each recipe by hand, food processor, and stand mixer; tips for baking a week's worth of bread in as few as two hours; invaluable baker's secrets; and a very approachable style throughoutâthis revised edition also includes twelve new recipes to satisfy both old fans and new. So bring the spirit of that great old bakery back to life right in your very own kitchen, filling every room of your house with the wonderful aroma of freshly baked bread. And rest assured you'll bake with ease and success every time, thanks to George and his long-learned, very happily shared SECRETS OF A JEWISH BAKER.ÂÂÂÂÂÂ

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Customer Reviews

The point of "Secrets of a Jewish Baker" is not just to provide you with recipes, but rather to help you create professional-quality loaves in your own kitchens. If you find you have difficulty making a truly light and airy loaf of bread, a whole-grain loaf that's tasty as well as nutritious, or a crusty loaf like your favorite baker's, you won't have any trouble with these tasks by the time you've made a few recipes from this book. The book opens with wonderful notes on basic materials you'll need (as well as optional ones), ingredients, special bakers' techniques, handy tricks and tips to make things easier on yourself, and even a trouble-shooting section to help you figure out what might have gone wrong with a loaf of bread and how to fix it. Usually such sections teach me nothing new; here I definitely learned things. As for the recipes, they come out nothing short of stunning. The cheese bread disappeared so fast you'd think it had been a figment of our imaginations. Most surprisingly for me, the cracked wheat bread and bran bread disappeared just as quickly-I think of bran as tasteless and unappealing, but these healthy breads were moist, tender, and delicious. The coffee cake made a yummy (if rather sinful) breakfast, as did the peach streusel muffins. The techniques for creating great crusts worked like magic, particularly on the Irish raisin bread, which was similarly delightful. The book includes a handful of morning "programs" of baking that interleave instructions for several recipes at once, enabling you to easily make a week's worth of bread in one morning. This worked beautifully for us.

I still remember the first time I saw someone make bread. I had spent the night at Nana's and woke up in the morning to find her in the kitchen putting loaves of homemade bread into the oven. There was a big bowl full of puffy dough on the little shelf behind the stove. Quick as a wink, she turned that into my then-favorite thing in all of the world: her Kuchen. Three kinds - streusel, apple and peach! I was about three I think. I started turning out my own bread around the age of 10, simple things mostly - cornbread from the 4H recipe, Moravian Sugar Cake (such fun to poke the holes and fill them with brown sugar) and the Cranberry Bread for Thanksgiving - and I've been baking bread

ever since. There is no easier & faster way to trim your grocery bill than to make your own bread. Along the way I've also been collecting cookbooks - I now own something on the order of 400 or so, many going back 100 years or so. Quite some few of those are collections of bread recipes from names you know like James Beard and Peter Reinhart and people you've never heard of. Most of them line the walls in my living room and kitchen. *Secrets of a Jewish Baker: Recipes for 125 Breads from Around the World* is my latest addition and in an instant it has won my heart. Certainly it would have a prominent place in my All Time Favorite Cookbooks list - probably in the Top Five. And if I could own just one bread book, this would have to be the one! Some while back Peter Reinhart taught me to bake bagels (finally!

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