



Paul Hollywood's Bread

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It is time to take bread off the side plate and put it back where it belongs: in the centre of the table. My book has two aims. First of all I want to teach you how to bake a wide variety of breads. And then I want to show how versatile bread is. Each of the breads in this book has a "spin off" dish - starter, salad, main course or dessert - that the loaf is very much part of. So this is more than a baking book: it's about the whole meal.

Paul Hollywood's Bread Details

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From Reader Review Paul Hollywood's Bread for online ebook

Dorothy says

I watch a lot of the BBC masterclasses with Paul Hollywood and Mary Berry. I have wanted this book for a long time because even though I can find recipes online, I really enjoy sitting and reading a cookbook and yes, looking at the pictures. I received the book as a gift at Christmas and was so happy. However I was quickly disappointed because there's just not a lot of bread recipes in the bread book! About 1/4 of the book is devoted to bread recipes. The rest are things I just won't make or have no interest in. I was really looking forward to seeing some of the unique recipes from the "Great Baking Show" and "Masterclass". As an aspiring amateur artisan bread baker I received very little inspiration from this book. Paul. (If by change you or your people read these).. you can do better .

Sara says

So far, this is my favorite books he's written. Most of these recipes looked scrumptious!!

Kimberley doruyter says

you don't really read a cookbook but i've flipped through this one over the last few weeks. i love that it shows you a bread and then it shows you what you can partner it with. recommend it to anyone how wants to bake there own bread, excelent instruction.

Jackie says

I didn't enjoy this quite as much as the other two books (100 Great Breads and How to Bake). Mr Hollywood is possibly running out of ideas for exciting bread recipes now. Also, as a veggie, a lot of the finished meals are not suitable for my family. Personal thing, I know.

Linda Sims says

EXCELLENT

As a complete novice not just to making bread but baking in general, I was thrilled with this book. Step by step instructions are provided, with beautiful illustrations showing "how to". There is a whole section on the equipment needed, plus advice about flour. Paul also supplies information on suppliers of everything needed. This is a truly comprehensive guide, especially for a novice like me
I liked the recipes that are shown as a suggestion to go with each type of bread. I have surprised myself with the success of producing not just edible but tasty and professional. Results.
I would thoroughly recommend this book especially for beginners.

R.S. says

I make my own bread - a wonderful stress reliever. With one exception (and we won't go into the awful detail of that particular brick-like disaster) all the recipes I've tried from this book produce excellent results. Easy to follow and well illustrated.

Deb (Readerbuzz) Nance says

Paul Hollywood has been baking bread since he was a little boy in his father's bakery. Paul Hollywood knows bread.

Jason Caldwell says

Amazing, Paul's recipes are easy to follow along with and as long as you have the patience, the bread is amazing. The patience is the key though, rushing things makes for crappy bread.

Adrian says

I bought this and the companion book at the Shrewsbury flower show last Friday (what a great day out). Having always been an avid bread maker, especially when I lived in France, the chance to see the Master at work at the demos he did at the show was one I wasn't going to miss. He didn't disappoint; witty, charming, and a natural entertainer the demo was excellent, and he made the bread making look so easy. (Exceedingly rude but funny about Mary Berry "I think Bezzer is playing darts tonight" etc etc, very funny - a YHTBT moment)
How could I therefore resist the chance to buy both his books and get them signed at the same time
I look forward to delving into them !!

Giki says

Paul Hollywood knows lots about making fantastic bread. And there is more to it than just following a recipe. The section at the front of the book gives a brief run down on the skills and techniques required. The recipes are easy to follow with stage by stage photos for the more complex parts. There a wide range of recipes for some really interesting breads here, the simple bloomer and ciabatta are my favourites – I have made them both many times, they really are something special, nothing like the supermarket versions. If you follow the instructions carefully and weigh out your ingredients accurately there is a very good chance that your loaf still won't turn out right first time. As much as we like to pretend it is all down to science, bread-making is actually an black art and takes practice, lots of practice. Eventually you will look back unable to understand how you got it all so wrong at the start. If you are the sort of person who gives up easily the bread making is probably not for you.

The 'in between' recipes – basically interesting things to do with the bread when you have made it, are ok,

but the bread is the main event. Once it comes out the oven hot and crisp and smelling divine, I never seem to have any problem knowing what to do with it next, a knob of butter does just fine

Susie says

Clearly written recipes, nice photos. I can't wait to try some of these! (Accidentally gave this five stars initially because, frankly, he's so handsome that I went overboard. The four-star rating doesn't involve my hormones.)

Rhodri Jones says

Well...it's a book by Paul, the Bake Off celebrity and friend of Mary Berry. So people buy it. It's not revolutionary, but the recipes are very simple to master of you follow the them step-by-step. Some cook books have unrealistic recipes due to availability and the price of the ingredients. I think this is not the case here, with all recipes laid out very simply and with useful illustrations.

My first recipe for sourdough bread came from these pages, but I then moved to Nigel Slater's "River Cottage" sourdough technique, and now Chad Robertson's incredible "Tartine". Paul introduces techniques that are very useful. This is a worthy addition to your Kitchen Library.

Elizabeth Felix says

'Straightforward recipes that work'

This book has a great selection of bread recipes that are very clearly written and easy to follow even if you're not someone who should be on the Bake Off. The best thing about it is that there are recipes that give you ideas for how to use each of the breads. Fresh bread is not something that ever goes to waste in our house - trying to stop the loaf being eaten before it cools is the biggest challenge but this book is great at making you rethink the role of bread in meals. The recipes are reliable and we now regularly make our own pizza/calzone for using us all the vegetable left overs in fridge because the dough is so easy to make - no more shop bought pizzas! However, there is always an exception even in a great book like this, never try and make crumpets - they are impossible!

Rosalynn says

I was excited to get this book, but although I found the bits explaining the ingredients and how they work together to create bread interesting, I wasn't tempted by the recipes in the book. Disappointing as other sources of his recipes like his shows and Great British Bake Off, I find widely inspirational and I often take to the kitchen and my oven. But not so after reading this book.

Paul Sandom says

A great book. Easy to follow steps and excellent serving suggestions. Couldn't get the grape sourdough starter to work so went back to old method.
