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How To Bake



Synopsis

At last, the star of BBC2's The Great British Bake Off reveals all the secrets of his craft in How to Bake. The son of a baker, Paul Hollywood is passionate about busting the myths that surround baking, sharing his finely honed skills, and showing that with the right guidance, anybody can achieve success time after time. With this in mind, he has filled this book with easy-to-follow, clearly explained, utterly delicious recipes. Having taken you through the basic techniques, Paul explains how to make an abundance of breads, pastries, cakes and biscuits including wholemeal loaf, soda bread, ciabatta, focaccia, chapatis, Cheddar and apple bread, fruit loaf, fresh croissants, scones, classic Victoria sponge, lemon drizzle cake, baklava, buttery shortbread and triple layer chocolate cake. Time to get baking ...

Book Information

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Customer Reviews

If you haven't heard of Paul Hollywood, it won't be long before you do. The 47-year old Hollywood started working as a baker in his father's bakery as a teenager. Baking and teaching others to bake has been his life ever since. I first came across him watching The Great British Bakeoff, but he has since expanded his horizons and is appearing as a judge on The American Baking Competition 2013 (CBS). I liked Paul Hollywood's Bread so much that I acquired a copy of How to Bake and am I ever glad that I did! Let me tell you about a few of my favorite recipes from the book. Hollywood's passion is bread baking (he is said to bake the most expensive loaf of artisan bread in Britain, an almond and roquefort sourdough) and that comes shining through in How to Bake, with about 2/3 of the book devoted to bread in various guises, with chapters on Basic Breads, Flavored Breads, Sourdough, and Croissants, Danish & Brioche. Hollywood spent some time living & working in

Cyprus and you'll see that experience reflected in a number of the breads featured in the book. I've made several of his recipes (his Ciabatta from

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