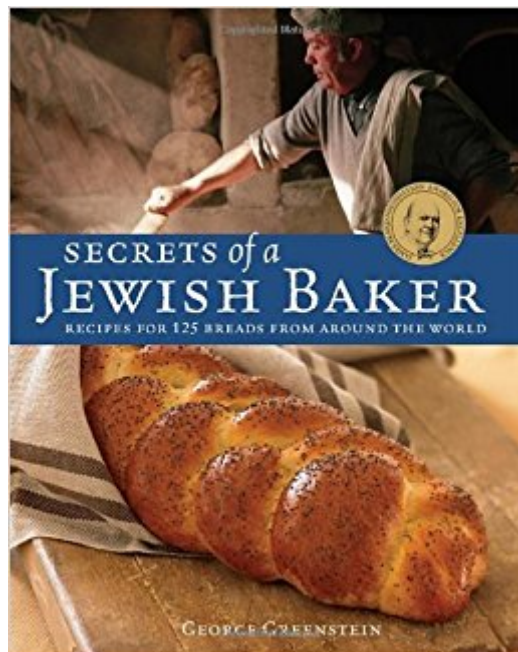




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# Secrets Of A Jewish Baker: Recipes For 125 Breads From Around The World



## 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 traditions—focaccia and Irish soda bread, Bavarian pumpernickel and naan—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 bakers—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 publication—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 throughout—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.

## Book Information

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## Customer Reviews

Amateur bread bakers of every skill level will love Greenstein's collection of recipes that demonstrate his natural skill at teaching as well as baking (he operated a Jewish bakery in Long Island for more than 20 years). Excellent opening chapters on ingredients, tools and techniques, from kneading basics to microwave tricks and tips on identifying how a bread failed, are followed by well-chosen beginner loaves; the remaining recipes are divided into potato and corn breads, a catch-all "international" category ranging from Bavarian Farmer Bread to Indian naan, and chapters on sourdoughs, small breads and quick breads. Recipes like focaccia and Irish soda bread may be overly familiar, but Greenstein also offers such a delightful array of unusual breads, like sesame-flavored Greek Psomi or the scone-like Singing Hinny, that even expert bakers will find something new. Twelve menus for "mornings of baking" each yield enough breads to last throughout the week, aiming at time-pressed bakers, though even the experienced may have difficulty fitting the work into one morning. Despite the title, stereotypically Jewish breads are a minority, but Greenstein takes care to tell how to make most recipes kosher; bakers of all religions will appreciate the inclusion of guidelines for mixing dough in the food processor or stand mixer alongside the traditional method, as well as numerous variation ideas. Greenstein's expert guidance puts homemade bread within reach of anyone intimidated by the process, and makes baking a treat again for those who thought they had tried every loaf. This publication is an updated version of Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

“An essential purchase for anyone serious about baking bread.”

•Newsday “Packed with wisdom and useful tips.”

•Baltimore Sun “There are many excellent bread books, but only a few for the serious home baker are truly must-have. This is one of them. George Greenstein's knowledge is in his bones, in his hands, and in his heart. It all comes through in this classic collection of indispensable recipes and master techniques.”

•Peter Reinhart, author of *The Bread Baker's Apprentice* “You could scratch the adjective ‘Jewish’ from the title of *SECRETS OF A JEWISH BAKER*. Although Mr. Greenstein, a professional baker, happens to be Jewish, he

has written a fairly comprehensive general bread-baking book.”

•Florence Fabricant, *New York Times* “While other bakers aim to educate readers about the nature of bread,

Greenstein's purpose is purely gustatory. He wants us to bake, eat, and enjoy. —Vegetarian Times

Simply put, this is the best bread baking book I've ever found! Here's why: \* All terms are explained and are easy to reference at the front of the book \* Chapters all well-organized \* Tools and materials needed for your kitchen are listed and explained \* Differences of flours are given \* Easily understood glossary is included \* Baker's Sources contains names, contact information (even online!) and what can be purchased from each of them \* Recipes include directions for using both stand mixer and food processor \* Variations are given for changing recipes \* Explanations of what went wrong and why are helpful \* Recipes include around-the-world breads--not only 'Jewish' ones \* Recipes' results are excellent \* Recipes for sweets (such as Black and Whites) are included \* 'Baker's Secrets' often accompany recipes, giving expert advice \* Ingredients lists and directions are easy to follow \* Morning Menus (efficiently using your time to turn-out a variety of baked good in a single morning) My dad's father was a European baker. I grew up hearing about his rye bread and especially his raisin pumpernickel. With George Greenstreet's Secret's of a Jewish Baker, I feel like I'm an apprentice in my grandfather's bakery. Where else will we find a tip for making and using 'altus' to enhance our ryes and pumpernickels? My rye has lacked the depth of flavor found in a terrific Jewish rye bread. Now I know why! This book is to bread baking what the Cake Bible is to cake baking. There is no better authority. The similarities end there. It's easy to read, easy to understand, easy to use. It's not intimidating at all. Even a friend who had a bakery supply business is impressed with this book. I spent many months searching for one outstanding book for bread recipes. I bought this one. I'm not disappointed with my purchase.

I knew this was an all-inclusive educational bread book as I know a professional who honed their rye flours and bread talents and knowledge based on this book and on one other bread book. It just took me a spell before I asked for this as a Christmas present. I love rye bread with caraway seeds. I don't care for pumpernickel bread. I'm not into putting onion in my breads. I love using cloudy potato liquid (with tiny chunks of potato) in my breads, so I always have some in my freezer for this purpose. I have great access to First Clear, White and a Rye Blend flours. I have started a rye sourdough starter (purchased in powder form from another company) and now am ready to check these recipes out! When it is cold in New Hampshire, wicked winds, and you just don't want to go out and play in the snow, there is nothing more rewarding than working with bread dough...and in-between bread tasks and waiting, doing mundane household chores....with bread as your reward

at the end of the day. I'm impressed with how the book is presented, with its depth of information, and I feel confident my rye bread-baking skills are now going to soar! I highly recommend this to anyone who really wants to get into the good bread arena!

I'm somewhat new to bread baking and I found this book to be informative and flexible with its recipes and directions. I started with the King Arthur Baker's Companion, but was a bit discouraged by the lack of variation in the recipes (mostly white wheat flour, lots of dairy, great chemistry review but not as much direction as I needed). This book, on the other hand, lists a white and whole wheat variation for almost every recipe, recommends substitutes to keep the recipes kosher/dairy free, and has a variation for food processor/steel blade and stand mixer for almost every recipe. The chapters include: basic materials, bread making from A to Z, basic yeast bread, corn and potato based breads, breads of all nations, sourdough breads, rolls, biscuits and muffins, quick breads, and twelve menus of baking. I've followed several recipes and have had great success with all. I've been trying to make a 6-braided challah without success for a few weeks now; I had followed written directions and watched videos that helped but always left me hanging mid-braid, but the directions in this book made it so simple to understand that I had it down in minutes. Now I can't see what was so hard about it! Finally, my son can't have dairy or soy, and so the recommended substitutes and notes when a dairy ingredient are optional in a recipe are really helpful.

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