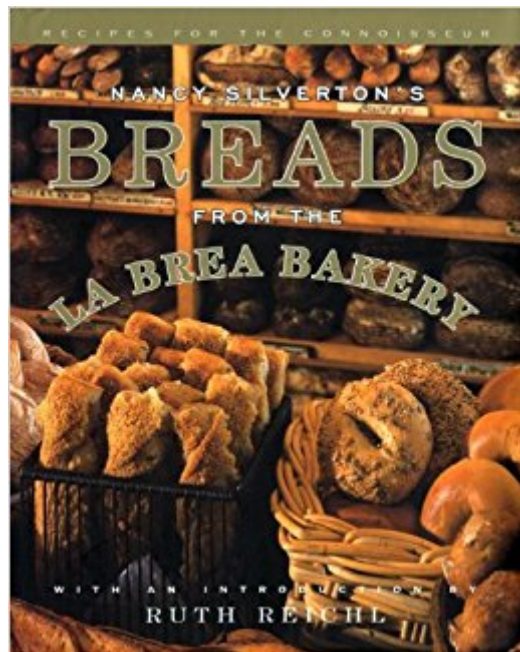




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# Nancy Silverton's Breads From The La Brea Bakery: Recipes For The Connoisseur



## Synopsis

The owner and chef of L.A.'s famous and successful La Brea Bakery reveals her magical recipes, adapted for home bakers. Before the baking even begins, Silverton takes the reader through the wonder of bread alchemy, then introduces readers to a wide range of recipes which range from the whimsical to the sublime. 25 photos.

## Book Information

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## Customer Reviews

Silverton, who hails from the renowned Los Angeles bakery for which this book is named, goes back to square one in Breads for the La Brea Bakery: the yeast. While commercial yeast may work, using it doesn't really get to the essence of good bread or good bread making. Her book describes the two-week process required to create a starter the old-fashioned way. Once that is done, there are breads, pretzels, bagels, and a host of other good things to bake.

Bread is beautiful when it is made with time, care and honest ingredients; the same is true of cookbooks, and this is a beautiful cookbook. Silverton, a world-class pastry chef and owner of L.A.'s Campanile restaurant and La Brea Bakery, offers breadmaking instructions so meticulous that one gets the feeling she's divulging valuable trade secrets. Her breads are sourdough breads that depend on sourdough starter, a simple combination of flour and water left out where it can catch wild yeasts. Silverton explains the 14-day, once-in-a-lifetime process of creating the starter and the ongoing process of maintaining it. She then describes the starter and its variations and shows how they can be incorporated into a variety breads. Specialties include Walnut Bread, Rustic Olive-herb

Bread, Chocolate Sour Cherry Bread and Red Pepper Scallion Bread. Lists of equipment and sources of supplies are included. Her beautifully designed book will appeal to dedicated cooks and perfectionists who are patient and brave enough to make mistakes along the way to breads, rolls, focaccia, pretzels, bagels, waffles and even-woof-dog biscuits. Copyright 1996 Reed Business Information, Inc.

Nancy Silverton is the embodiment of passion. Not since reading Mastering the Art of French Cooking have I come across a cookbook and chef/baker/savant able to impart knowledge so completely. Silverton literally tells you all of the techniques, discoveries and secrets she's found through countless hours of trial and error, and successfully built her restaurants and bakeries on. If you're a beginner or a seasoned baker, chances are you will find something beneficial from reading/using this book. Even if it's just Silverton's infectious passion.

Great book and great recipes. If you are new to sourdough, don't be intimidated. It takes patience to get your natural yeast started, but once you are baking you will be overjoyed! This book has Nancy's sourdough recipes and yeast recipes as well.

If you want to learn to make the best bread, buy this book. It made me feel so confident when I made the breads. It is a must for those who want to make great bread. Buy the book. Really.

This is a wonderful book for the baker interested in sourdough in the true sense of the word. After I finished fermenting my first starter and baked a true sourdough loaf I was thrilled. I am looking forward to the rest of the recipes. The only problem is the first 80 pages of my book are falling apart. What a shame to put such a great bread book in such a [bad] binding. I still bought her pastry book (in the same...binding) and it's great, too. July 2017 This book has been a journey into a world of bread I knew nothing about. I had my copy made into a spiral binding so it would be easier to use. Over the years we have enjoyed the recipes in this book and the pleasure that comes from keeping a sourdough starter and baking for my family. I highly recommend this book.

The best book for baking bread. Will buy another from Nancy Silverton again as I perfect my starter and bread baking.

You don't have to be a professional baker to own this book. I love to make bread, but find most

other books and internet recipes leave you asking questions - what does that mean, should I do it this way or that way, how long, etc. Nancy has anticipated all of these doubts and questions before hand so her instructions and commentary are concisely detailed and clearly explained. I found myself reading the book like a novel, each chapter building on another. Quite honestly, I'll probably never be as exact or detailed as Nancy clearly is -- after all as a professional baker it's important to be accurate and consistent -- but I will definitely be a better baker having read this book. I made the Chocolate-Sour Cherry Bread using her recipe (which is the reason I purchased the book in the first place) and IT WAS AMAZINGLY DELICIOUS. I highly recommend this book.

A classic that every home baker should own.

I am a sourdough baker so Silverton's breads are "up my alley," so to speak. I consulted with her instructions for shaping a classic fougasse, which I just made using a recipe from another author (Hamelman, in Bread). Her shaping directions and the B & W photo were very helpful; also, the color photos on the inside covers are beautiful. I find her explanations more than thorough, and she lists all the tools needed before each step of the recipe. After having baked consistently for a number of years, those lists seem a little tedious to me, as I have all the basic tools I need, but it certainly can't hurt for less experienced bakers. Her instructions are meticulous. Also, I have noted that her recipes seem more complex than those of other baking books of note. For example, her challah recipe incorporates mixed flours, saffron threads, apple puree and sourdough starter, not often found in challah recipes (but no doubt all that adds to the complexity of flavor). Her English muffin recipe looks complex, but it should have delicious results and is worth a try (got to start saving tuna cans--well, maybe I'll make half the recipe!). If you like baking with sourdough and keep an ongoing wild yeast starter, then this book has a lot to offer you.

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