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Scoring Sourdough Bread

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Yeast Introduction Shaping and
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Flamiche aux Poireaux and Fougasse
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Richard Bertinet is renowned for his revolutionary and inspirational approach to breadmaking and his award-winning book *Dough* is an invaluable and beautiful guide to making simple, contemporary bread, with a 30-minute DVD giving additional

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Bread guidance and step-by-step recipes.

*Dough: Simple Contemporary Bread:
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Bowles Richard Bertinet is renowned for his revolutionary and inspirational approach to breadmaking and Dough is an invaluable and beautiful guide to making simple, contemporary bread. Richard brings fun to breadmaking and with his easy approach, you will never want to buy a supermarket loaf again.

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*Dough: Simple Contemporary Bread
by Richard Bertinet ...*

It's divided into a general part (all about bread baking, techniques, ingredients and equipment needed) and several chapters with different bread recipes originating from a

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Bread specific dough, for example white bread dough, sweet dough, olive oil dough. The first recipe of the chapter is the basic dough, and the follo

*Dough: Simple Contemporary Breads
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For all those who do not want to eat

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mass produced sliced bread filled with chemicals and ...

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Combine the parmesan and pine nuts and put half of that mixture on to the dough. Now top the mixture with

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Parma ham.... ...before brushing the ham with olive oil and putting the rest of the cheese and nut mixture on top.... Roll the dough up like a swiss roll and then cut 2cm slices out and lay them on greased baking trays.

DOUGH: Simple Contemporary Bread

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DIRECTIONS Combine 1/2 cup warm
water with 2 tablespoons of yeast and
in a large mixing bowl and set aside

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Bread for about 5 minutes. Combine the 1 1/4 cups warm water with the butter or oil and add to the yeast mixture after it has expanded. Combine the salt and flour and add 2 cups of flour to the yeast ...

Simple Yeast Bread / Dough Recipe -

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Food.com

Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, 1-1/2 to 2 hours. Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in 2 greased 9x5-in. loaf pans. Cover

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Bread and let rise until doubled, 1 to 1-1/2 hours.

*Basic Homemade Bread Recipe |
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by Richard Bertinet. Write a review.
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In large mixer bowl, combine warm water (110-115°F), 1 tsp sugar and yeast; stir, let stand 5 minutes. Add 3 cups flour. In saucepan or microwave, heat milk until warm (110-115°F). Add to flour mixture.

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