

Baking Artisan Pastries & Breads

SWEET AND SAVORY BAKING
FOR BREAKFAST, BRUNCH,
AND BEYOND

CIRIL HITZ
FOREWORD BY
PETER REINHART



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Contents

Foreword by Peter Reinhart	8
Introduction	10

PART ONE:

Basics

Chapter One:

Ingredients	14
Flour	16
Sugars and Sweeteners	18
Fats	21
Leaveners	24
Eggs	28
Flavorings	30

Chapter Two:

Equipment	32
Scales	34
Mixers	34
Ovens	36
Food Processors	37
Baking Forms	37
Other Tools and Equipment	39

Chapter Three:

Techniques	46
Measuring	48
Quick Bread Techniques	50
Rubbing	50
Creaming	52
Blending	53



Yeast-Dough Techniques	54
Pre-ferments	54
Mixing	56
Shaping	62
Proofing and Retarding	64
Lamination	64
Time-Saving Techniques	65

PART TWO:
Baking 66

Chapter Four:
Quick Breads, Muffins,
and Scones 68

Cranberry-Orange Scones	70
Ginger Scones	72
Savory Scones	74
Basic Biscuits	76
Swiss Carrot Cake	78
Pumpkin Muffins	80
Southwest Corn Bread	82
Zucchini Bread	84
Banana Muffins	86
Tirolese Chocolate Muffins	88
Bran Muffins	90
English Muffins	92
Mixed-Berry Muffins	94
Whole Wheat Cinnamon Raisin Bagels	96

Chapter Five:
Enriched Dough 98

Classic Brioche	100
Lemon Brioche Doughnuts	102
Pumpkin Cream Brioche	104
Rum-Raisin-Almond Brioche	106
Apple Kuchen	108
Panettone	110
Stollen	112
Gibassier	115
Bostock	118
Basic Sweet Dough	120
Pecan Sticky Buns	122
Sweet Glazed Cinnamon Buns	124
Tea Ring	126
Russian Braid	128

Chapter Six:
Laminated Dough 130

Laminated Dough Techniques	132
All-Purpose Danish	136
Croissants	140
Whole Wheat Ham and Cheese	
Croissants	142
Ultimate Chocolate Croissants	144
Chocolate-Cinnamon Swirls	146

Chapter Seven:
Fillings, Glazes, Toppings,
and Spreads 148

Appendix

Troubleshooting	158
Charts and Conversions	167
Resources	168
Glossary	170
Index	171
Acknowledgments	175
About the Author	176
About the Photographer	176



Index

A

all-purpose flour, 18
apple kuchen, 108–109
apples, sautéed, 156

B

bagels, whole wheat cinnamon raisin, 96–97
baker's percentage, 167
baking forms, 37–38
baking powder, 27
baking soda, 26, 27
banana muffins, 86–87
Best Bread Ever, The (Van Over), 56
biga, 55, 161
biscuits, basic, 76–77
blending, 53
Bostock, 118–119
bran muffins, 90–91
brioche
 Bostock, 118–119
 classic, 100–101
 doughnuts, lemon, 102–103
 pumpkin cream, 104–105
 rum-raisin-almond, 106–107
brushes, pastry, 45
butter
 characteristics of, 22
 clarified, 113
 European vs. American-style, 22, 134
 seized, 52
butter block, making, 133–134
buttermilk, 73

C

carrot cake, 78–79
chocolate croissants, 144–145
chocolate muffins, 88–89
chocolate-cinnamon swirls, 146–147
cinnamon buns, 124–125
conversions, metric and standard, 167
conversions, temperature, 167

corn bread, 82–83
corn syrup, 20
cranberry-orange scones, 70–71
creaming, 52, 158–159
croissants
 basic, 140–141
 chocolate, 144–145
 proofing problems, 166
 three vs. two trifolds, 165
 whole wheat ham and cheese, 142–143
crumb topping, ginger, 73
cutters, circle and biscuit, 45

D

Danish, all-purpose, 136–139
dough, enriched
 defined, 99
 mixing, 56–58, 60–61
 optimum temperature for, 59
 proofing, 64
 recipes for, 100–129, 136–147
 retarding, 64
 shaping, 62–63
 troubleshooting, 161–166
dough, laminated
 defined, 64, 131
 pre-ferments, 54–55
 recipes for, 136–147
 set changes, frequent, 137
 techniques for, 132–135
 troubleshooting, 164–166
doughnuts, lemon brioche, 102–103

E

egg wash, 152
eggs
 freezing, 29
 functions of, 28–29
 separating, 28
English muffins, 45, 92–93
extracts, 30

F

- fats, 21–23
- fermentation, 25, 54
- fillings
 - almond paste, 150
 - cinnamon bun, 151
 - lemon cream, 152
 - lemon curd, 153
 - nut, 154
 - pastry cream, 154
 - pumpkin pastry cream, 155
 - sautéed apples, 156
- flore di sicilia, 110
- flavorings, compound, 31
- flour
 - milling, 16–17
 - types of, 16, 17, 18, 129
- food processors, 37
- freeze, bake and, 65
- friction factor, 59

G

- gibassier, 115–117
- ginger scones, 72–73
- glazes
 - Bostock syrup, 150
 - chocolate, 151
 - egg wash, 152
 - lemon-almond, 152
 - lemon-sugar glaze, 153
 - sticky bun smear, 157
 - sugar, 157
- gluten, development of, 163
- grater, box, 44

H

- ham and cheese croissants, 142–143
- herbs, 31
- honey, 20

I

- ice-cream scoops, 42

K

- knives, 44

L

- lamination. *See* dough, laminated
- leaveners, 24–27
- lemon brioche doughnuts, 102–103
- lemon, zesting, 78
- liqueurs, 31

M

- malt, 121
- margarine, 22
- measuring
 - conversions, 167
 - equipment, 39
 - guidelines, 48–49
- microplane, 44
- mixed-berry muffins, 94–95
- mixers, 34–36
- mixing
 - bowls, 41
 - enriched dough, 56–58, 60–61
 - fruit, nuts, and seeds, 61
 - fundamentals of, 56–58, 60–61, 159–160
 - in food processor, 56
 - temperature of dough, 59
- muffins
 - banana, 86–87
 - bran, 90–91
 - chocolate, 88–89
 - English, 45, 92–93
 - mixed-berry, 94–95
 - pumpkin, 80–81

N

- nut flours, 129

O

oils, 23
ovens, 36

P

panettone, 110–111
pans, sheet, 39
par-baking, 65
pastry wheels, 43
pâte fermentée, 55
pecan sticky buns, 122–123
poolish, 55, 161
pre-ferments, 54–55, 161
prescaling, 65
proofing, 64
proofing containers, 41
pumpkin cream brioche, 104–105
pumpkin muffins, 80–81
pumpkin, puree of, 81

Q

quick breads
 defined, 69
 recipes for, 70–97
 techniques for, 50–53
 troubleshooting, 158–160

R

racks, cooling, 42
retarding, 64
rings, English muffin, 45
rolling pins, 42
rubbing, 50–51
rum-raisin-almond brioche, 106–107
Russian braid, 128–129

S

salt, 30
savory scones, 74–75
scales, 34, 48

scones

 cranberry-orange, 70–71
 ginger, 72–73
 savory, 74–75

scrapers, 40

shaping, 62–63, 162

shortening, 22

sifters, 41

simple syrup, 156

spatulas, 43

spices, 31

sponge, 55

spreads

 almond Bostock paste, 150

 Butterkuchen paste, 150

 cinnamon bun filling, 151

 honey-nut butter, 153

 smoked salmon, 156

stollen, 112–114

strainers, 41

sugars, 18–20

sweet dough, basic, 120–121

sweeteners, 18, 20

syrups, 20, 150, 156

T

tea ring, 126–127

temperature, conversions of, 167

thermometers, 40

timers, 40

toppings

 cinnamon sugar, 151

 crumb, 73, 151

 crunch, 152

 sliced almond crunch, 156

trans fats, 23

trifolds

 different numbers of, 164–165

 making, 134–135

tunneling, 53, 159, 160

V

Van Over, Charlie, 56

vanilla, extract of, 30–31

W

weights, metric and standard conversions of, 167

wheels, pastry, 43

whole wheat flour, 17, 18

Y

yeast

fermentation of, 19, 25, 54

types of, 25–26, 167

Z

zucchini bread, 84–85