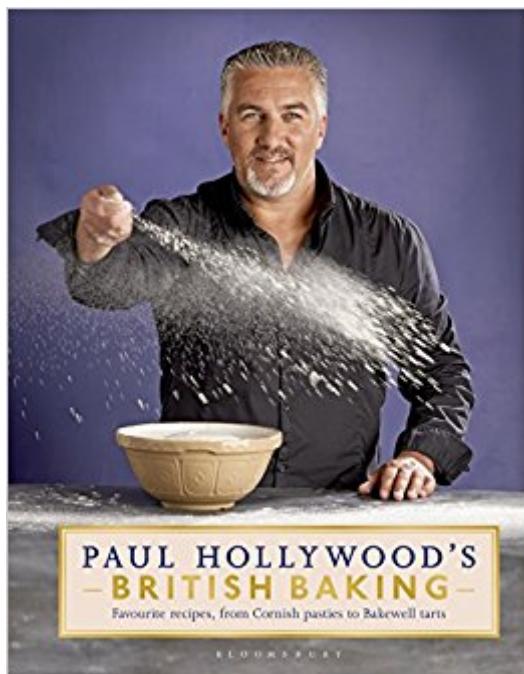


The book was found

Paul Hollywood's British Baking



Synopsis

Winner of the 2015 Gourmand World Cookbook Award, Best Pastry Cookbook Fresh cherry cake, Plum bread, Baked Somerset Brie, Honey buns, Scottish oatcakes, Boxty pancakes . . . you don't get better than a traditional British bake. Join Paul Hollywood for a personal tour around the regions of Britain and discover the charming history of their finest baked delights. Paul will show you the secrets behind the recipes and how to create them in your own kitchen-and, in his inimitable style, he'll apply a signature twist. Rich with beautiful recipe photography, maps and illustrations, here is the ultimate collection of British bakes from the nation's favourite artisan baker.

Book Information

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Customer Reviews

Ã¢ "Good practice if you're planning on applying for a spot in the marquee next year.Ã¢ Â•

Ã¢ "Radio TimesÃ¢ "Hearty comfort food.Ã¢ Â• Ã¢ "OK

MagazineÃ¢ "Beautiful photographs, maps and illustrations.Ã¢ Â• Ã¢ "Sun

Paul Hollywood shot to fame with his role as a judge on the Great British Bake Off. He is the author of the bestselling How to Bake, Paul Hollywood's Bread and Paul Hollywood's Pies & Puds. He worked as Head Baker at exclusive hotels including Cliveden and the Dorchester and he went on to launch The Paul Hollywood Artisan Bread Company, which now supplies Harrods among others. PaulHollywood / paulhollywood.com

I love to bake, especially bread. I love cookbooks, I'm a British expat and I enjoy picking up regional recipes. So okay I have quite a few of these already, but Paul Hollywood has updated some beautifully. Plus I have been trying for 22 years to remember the name of these huge bread rolls I had when I stayed in Leeds for a few weeks and how to make them if I did ever find out their name. Problem solved thanks to this book. Barm cakes. They were 2" thick and came in different sizes from bread and butter plate to dinner plate size and were yummy! I digress. The book is very well written with the facts about the origins of the items, some personal asides and a lot of good photography. A very good book easy to follow for all levels of baking talents I would say.

gorgeous pictures; I can almost hear Paul telling me what to do. Oh wait, I CAN hear him because I'm a fan of The Great British Baking Show.

Excellent cookbook. Very detailed descriptions of what to do and why. Unlike some authors, his advice is spot-on - if you do exactly what he says, you will get good results. He clearly is a cook rather than someone who has put his name on a cookbook. His measurements are in metric units which provide a far more accurate way of adding ingredients than the imprecise cup and volume method. Highly recommended.

It's a great cookbook. Illustrations are beautiful and the recipes look very tempting. I totally forgot, when ordering, that it was going to be all in metric. My fault. I kept the book anyway.

Very useful cooking book, would recommend it to any one who not only likes the great British bake off tv show, but it is also as a stand alone tech book with tips and useful information.

Nostalgia - lots of picture to help you bake, Can now bake those favorites from the cities we have lived in the UK, here in the US though a gram scale is necessary as recipes are measured by weight, NOT US cups and tablespoons

This book is lovely, it has many pictures as well as nice information on the heritage of recipes, and maps so you really can learn about where these recipes came from and some tradition

Good cookbook with interesting cultural and historical contexts of recipes. Well written and with comprehensive photos showing recipe steps. Now just need to convert measurement amounts and

ingredient equivalents!

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