



# Artisan Bread Making

*with Peter Reinhart*

Recipes

## Lean Dough, Straight Dough Method

Makes 4 small baguettes, 3 bâtards, 2 small boules, or one large boule

Ingredient	Weight/Volume	Bakers' %
Bread flour	20 oz./ 567 g/ 4.5 cups	100
Salt	0.4 oz./ 11 g/ 1.5 teaspoons	2
Instant yeast	0.12 oz./ 3.5 g/ 1 teaspoon	0.65
Water (room temperature)	13.5 oz./ 385 g/ 13.5 oz.	68

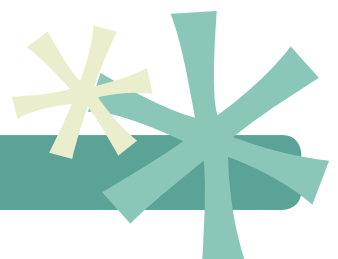
### Step-by-Step Instructions

In mixer (or in a mixing bowl, with a large spoon), mix all ingredients on slow speed with the paddle for 1 minute. Increase to medium slow and mix for 1 additional minute. The dough will be soft and sticky. Let the dough rest for 5 minutes, then mix on medium low for an additional 30 seconds. The dough will form a soft, slightly sticky ball.

Rub some vegetable or olive oil on the work surface and transfer the dough to the surface. With oiled hands, stretch and fold (s&f) the dough as shown on the video. Cover the dough with a clean mixing bowl and let it rest and ferment for 20 minutes. Stretch and fold it again and let it rest and ferment for an additional 20 minutes. Repeat this again 2 more times, at 20 minute intervals (four s&f's in all). After the final s&f, let the dough ferment for an additional 60 to 90 minutes, or until the dough doubles in size.

Divide the dough into the desired size pieces. Pre-shape the pieces as required, mist them lightly with cooking spray and cover them with plastic wrap, a plastic bag or a cloth. Let the pieces rest for 5 minutes, then move on to final shaping, panning, and final proofing (as shown on the video) for approximately 60 minutes or until the pieces have grown to about 1½ times in size.

Score (aka stipple or slash) the loaves as shown on the video. Bake in a preheated 500°F oven (260°C) with steam, as shown on the video. After 5 minutes, reduce the temperature to 450°F (232°C) and bake until done, rotating the loaves as needed, for an even bake. The loaves should be a rich golden brown, hollow-sounding when thumped on the bottom, and the internal temperature should register approximately 200°F (93°C) or higher when taken with a food thermometer.





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## Lean Dough, Poolish Method

Makes: 4 small baguettes, 3 batards, 2 small boules or 1 large boule

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### Poolish (sponge – make the day before)

Ingredient	Weight/Volume	Bakers' %
Bread flour	6 oz./ 170 g/ 1⅓ cup	100
Instant yeast	.5 g/ ⅛ teaspoon	n/a
Water (room temperature)	6 oz./ 170 g/ ¾ cup	100

### Step-by-Step Instructions: Poolish

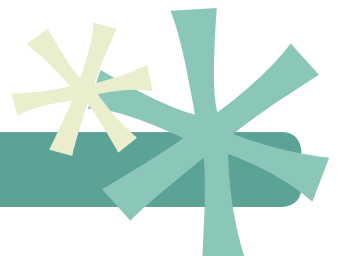
Whisk all the ingredients to make a wet batter, about the consistency of crepe batter. Place the batter in a container or bowl large enough to contain it when it bubbles and rises. Cover with plastic wrap or a lid and let it ferment at room temperature for 4 hours. Then, place in the refrigerator until you mix the final dough.

### Final Dough

Ingredient	Weight/Volume	Bakers' %
Poolish	12 oz./ 340 g (use all)	86
Bread flour	14 oz./ 397 g/ 3 cups	100
Salt	0.4 oz./ 11 g/ 1½ teaspoons	2.9
Instant yeast	0.07 oz./ 2 g/ ½ teaspoon	0.5
Water (lukewarm, approx. 95 F)	8 oz./ 227 g/ 1 cup	57

### Step-by-Step Instructions: Final Dough

Follow mixing and baking instructions for the Lean Dough, Straight Dough Method, with one exception. Reduce the stretch and fold cycles to 5-minute intervals. You should be able to complete all four s&f's in 15 to 20 minutes.





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## Lean Dough, Pâte Fermentée Method

Makes: Up to 8 breads, depending on size

### Step-by-Step Instructions: Pâte Fermentée

Pâte fermentée is merely “old” dough, a previously fermented piece of lean dough. To use this method, make a batch of Lean Dough, Straight Dough Method, and perform four quick stretch and folds as described in that recipe. Immediately place the dough in a lightly oiled container large enough to hold it when it doubles in size, and place it in the refrigerator overnight. It will keep for up to three days

and will slowly ferment and rise in the container.

For a single batch of Lean Dough, Pâte Fermentée Method, you will need only half of a batch of Lean Dough, Straight Dough, so you can either make just half a batch, or you can reserve half to use as pâte fermentée and complete the process for the Straight Dough Method with the other half and bake it off on the same day.

### Final Dough

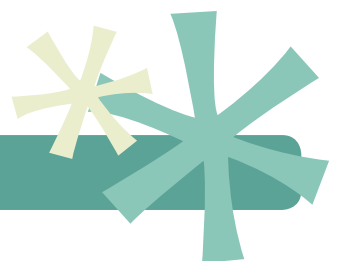
Ingredient	Weight/Volume	Bakers' %
Pâte Fermentée	16 oz./ 454 g (half of a full batch)	67
Bread flour	24 oz./ 680 g/ 5½ cups	100
Salt	0.5 oz./ 14 g/ 2 teaspoons	2
Instant yeast	0.12 oz./ 3.5 g/ 1 teaspoon	0.6
Water (lukewarm, approx. 95 F)	16 oz./ 454 g/ 2 cups	67

### Step-by-Step Instructions: Final Dough

Remove the pâte fermentée from the refrigerator, weigh it, and chop it into about 10 smaller pieces. Add it into the mixing bowl with all the other ingredients. If using a mixer, use the dough hook on slow

speed and mix for 3 minutes. Increase the speed to medium low and mix for another 1 to 2 minutes, or until the dough is soft, supple, and slightly sticky and all the pâte fermentée is assimilated into the dough. Mix longer if needed.

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## Lean Dough, Pâte Fermentée Method

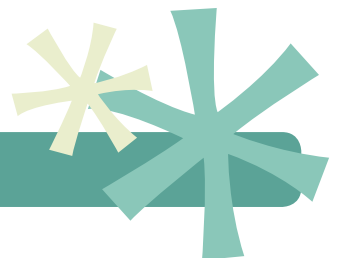
Follow the same steps as for Straight Dough from this point on. You can also take off some of this dough and refrigerate it, after the s&f's, to use as pâte fermentée over the next three days.

### Lean Dough Country Bread Variation

Any of these Lean Dough breads can be turned into a "country" loaf by replacing 10 percent of the bread flour with whole wheat flour, rye flour or a combination of the two. If making this variation, increase the water to 72 percent of the flour weight. Otherwise, follow the instructions above.



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## Rustic Bread, Pain à l'Ancienne Method

Makes: 3 ciabatta, 1 pan of focaccia, or 8 to 10 mini baguettes

Make this dough a day ahead

Ingredient	Weight/Volume	Bakers' %
Bread flour	20 oz./ 567 g/ 4.5 cups	100
Salt	0.4 oz./ 11 g/ 1.5 teaspoons	2
Instant yeast	0.12 oz./ 3.5 g/ 1 teaspoon	0.6
Water (room temperature)	16 oz./ 454 g/ 2 cups	80

### Step-by-Step Instructions

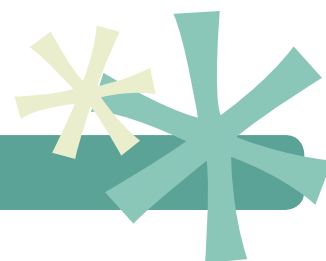
Mix in a bowl with a large spoon or in a mixer with the paddle attachment. Add all the ingredients and mix on slow speed for 2 minutes to gather the ingredients in a wet dough. Increase the speed to medium slow and mix for 2 additional minutes. The dough will be smooth but very sticky.

Rub some vegetable or olive oil on the work surface and transfer the dough to the oiled spot. Perform a stretch and fold (s&f). The dough will still be somewhat runny but will become firmer with each s&f. Cover the dough with a clean bowl. Repeat these s&f's 3 more times at 5 minute intervals (four s&f's in total, taking a total of about 20 minutes), oiling the counter and your hands as needed. The dough will be much firmer than at first, but will still be very soft and sticky. After the final s&f, transfer

the dough into an oiled container large enough to hold the dough if it doubles in size. Cover the container (or bowl) with a lid or plastic wrap and place in the refrigerator overnight (or for up to three days). If making focaccia, you can transfer the entire dough into a sheet pan that has been lined with parchment or a silicon pad and oiled with 2 tablespoons of olive oil, and follow the steps as shown in the video before covering and refrigerating the pan of dough.

When you are ready to make bread, dust the work surface with flour blend as shown in the video. Transfer the dough from the bowl (unless you are making focaccia) to the floured counter, and divide the dough and shape it as shown in the video. Again, proceed as required for the bread you are making, shaping, proofing and baking, as

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## Rustic Bread, Pain à l'Ancienne Method

shown on the video. For focaccia, remove the dough from the refrigerator 3 hours before baking and "dimple" the dough as shown in the video, using oil or herb oil on your fingers. Proof, garnish with toppings and bake as shown in the video.

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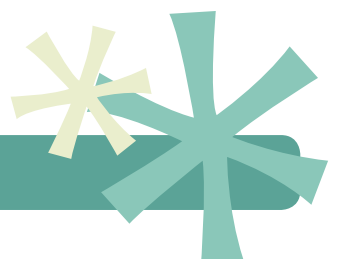
### Breakfast Focaccia with Dried Fruit

Make the same as above with the following adjustments:

Increase the water to 18 ounces / 510 grams, and add 10 ounces / 283 grams of any combination of raisins, golden raisins, dried cranberries, dried cherries, dried apricots, or currants (my preferred version is to use 5 oz. golden raisins and 5 oz. / 142 g dried cranberries). Proceed as for focaccia. When the focaccia is fully baked, glaze it with a quick fondant made by whisking the following ingredients together to make a thick, but spreadable paste.

### Fondant Ingredients

- 2 cups powdered sugar, sifted
- ½ teaspoon orange extract, or 1 tablespoon frozen orange juice concentrate, thawed
- ¼ cup water or milk





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## Herb Oil

A wonderful, multi-use seasoned oil for use on top of focaccia but also for dipping, and as a base for salad dressings. You can make your own favorite blend of herbs and adjust any of the amounts according to your own taste; this recipe is just a guideline to get you started.

### Ingredients

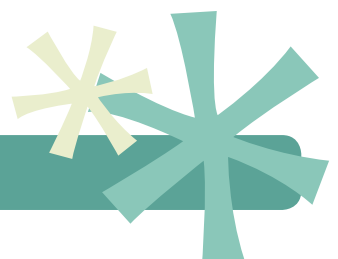
- 1 cup olive oil  
(use your favorite brand; it does not need to be the most expensive since it will be cooked on top of the focaccia).
- 1 tablespoon dried basil
- 1 tablespoon dried parsley
- ½ tablespoon dried oregano
- ½ tablespoon rosemary needles  
(dried—use 1 tablespoon if fresh)
- 1 teaspoon dried thyme
- 1 teaspoon paprika or smoked paprika
- 1 tablespoon granulated dried garlic or garlic powder
- 1 tablespoon chili pepper flakes (optional, or to taste)
- ¼ teaspoon ground black pepper
- 1½ teaspoon kosher salt

*Tip: You can also substitute fresh herbs for the dried herbs, but will need to use about 3 times as much to achieve the same flavor intensity, and will need to mince the herbs with a knife. You can make larger batches of the oil and keep the unused portion in the refrigerator for up to 3 months.*

Whisk together to fully combine. Taste with a spoon and adjust seasonings to taste. Remember that the salt, especially, will sink to the bottom, so stir each time before you taste.



End





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## Sandwich Bread and Soft Dinner Rolls

Makes: 1 large loaf, 2 small loaves, or up to 18 dinner rolls.

This multi-purpose dough can be made into many sizes and shapes.

Dough Ingredients	Weight/Volume	Bakers' %
Unbleached bread flour	20 oz./ 567 g/ 4.5 cups	100
Salt	0.35 oz./ 10 g/ 1.5 teaspoons	1.8
Instant yeast	0.22 oz./ 6.25 g/ 2 teaspoons	1.1
Sugar or honey	2 oz./ 57 g/ 1/4 cup	10
Vegetable oil	2.25 oz./ 64 g/ 4.5 tablespoons	11.25
Milk (any kind, lukewarm)	12 oz./ 340 g/ 1.5 cups	60
Egg Wash Ingredients		
1 Egg	n/a	
Water (or milk)	1 tablespoon	
Optional Ingredients		
Sesame (or poppy) seeds		

### Step-by-Step Instructions

In mixer (or in a mixing bowl, with a large spoon), mix all ingredients on slow speed with the paddle for 1 minute.

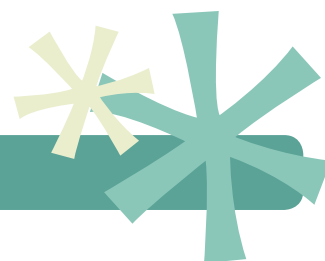
Increase to medium slow and mix for 1 additional minute.

Switch to the dough hook and mix for an additional 4 minutes on medium low speed. The dough will be soft and tacky (tacky means that it should peel off your finger when you poke it, like a Post-It note). If the

dough is too sticky or too stiff, add more flour or milk as needed. Mix again to form a soft, tacky, slightly warm dough ball.

Rub some vegetable or olive oil on the work surface and transfer the dough to the surface. With oiled hands, stretch and fold (s&f) the dough as shown on the video. Transfer the dough to a lightly oiled bowl, cover the bowl (not the dough itself) with plastic wrap, and let the dough ferment at room temperature for approximately 90 minutes, or until the dough doubles in size.

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## Sandwich Bread and Soft Dinner Rolls

Divide the dough into the desired size pieces, depending on whether you are making loaves or rolls. Pre-shape the pieces as required, mist them lightly with cooking spray and cover them with plastic wrap or a plastic bag or a cloth.

Let the pieces rest for 5 minutes. During this time you can prepare the egg wash by thoroughly whisking the egg with 1 tablespoon of water or milk.

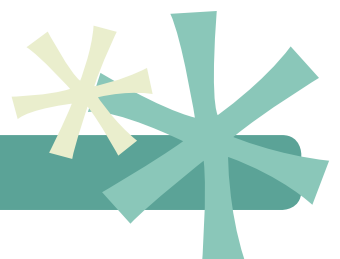
Move back to the dough for its final shaping, panning and proofing (as shown on the video) for approximately 60 to 90 minutes, or until the pieces have grown to about 1½ times in size. Loaf pan breads should be cresting about 1 inch above the top of the loaf pans.

When the dough has proofed to the desired size, brush top of the loaves or rolls with egg wash, garnish with sesame or poppy seeds (optional) and bake in a preheated 425°F (218°C) oven for rolls, or 350°F (177°C) oven for sandwich loaves, as shown on the video.

*Tip: If you have a convection oven, reduce the heat by 25°F (14°C) and monitor for doneness – they will probably bake slightly faster.*



After 5 minutes (for rolls), rotate the pan(s) as needed for an even bake. For loaves, rotate after 20 minutes. The finished rolls or breads should be a rich golden brown, and hollow-sounding when thumped on the bottom. The internal temperature should register approximately 190 -195°F (88-91°C) when taken with a food thermometer.





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Recipes

## Marble Rye Bread

This bread requires 2 doughs, one dark and one light, that can be marbled together in various ways to make many different loaves or rolls.

Dough Ingredients	Weight/Volume	Bakers' %
Unbleached bread flour	8 oz./ 227 g/ 1.75 cups	65
Rye flour (light rye if possible)	4 oz./ 113 g/ ¾ cup plus 2 tablespoons	35
Salt	0.25 oz./ 7 g/ 1 teaspoon	2
Instant yeast	0.11 oz./ 3 g/ 1 teaspoon	1
Caraway seeds (optional)	1 teaspoon (or to taste)	1
Molasses	0.5 oz./ 14 g/ 1 tablespoon	4
Vegetable oil	0.75 oz./ 21 g/ 1.5 tablespoons	6.25
Water (room temperature)	7 oz./ 198 g/ ¾ cup plus 2 tablespoons	58
Cocoa powder (for 2nd dough)	2 to 3 tablespoons depending on darkness	8.3-12.5
Egg Wash Ingredients		
1 Egg	n/a	
Water	1 tablespoon	

### Mix light dough first

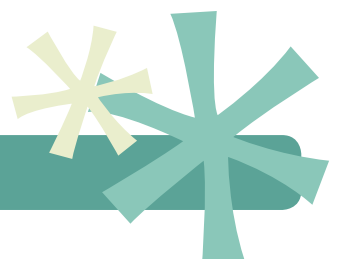
In mixer (or in a mixing bowl, with a large spoon), mix all ingredients on slow speed with the paddle for 1 minute. Increase to medium slow and mix for 1 additional minute.

Switch to the dough hook and mix for an additional 4 minutes on medium low speed. The dough will be soft and tacky (tacky means that it should peel off your finger

when you poke it, like a Post-It note). Add more flour or water if the dough is too sticky or too stiff, as needed, and mix again to form a soft, supple, slightly tacky dough ball. The dough should be less tacky than the soft sandwich bread, but should still be supple to the touch.

Rub some vegetable or olive oil on the work surface and transfer the dough to the surface. With oiled hands, stretch and

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## Marble Rye Bread

fold (s&f) the dough as shown on the video. Transfer the dough to a lightly oiled bowl, cover the bowl (not the dough itself) with plastic wrap, and let the dough ferment at room temperature for approximately 90 minutes, or until the dough doubles in size.

Repeat this process with the dark dough, increasing the water by about 1 tablespoon, or as needed, to achieve a dough with the same supple feel as the first dough.

When both doughs have doubled in size, divide them into the desired size pieces, depending on the loaf design you have chosen, as shown in the video (random marble, braided marble, bullseye, or spiral marble).

Pre-shape the pieces as required, mist them lightly with cooking spray and cover them with plastic wrap or a plastic bag or a cloth.

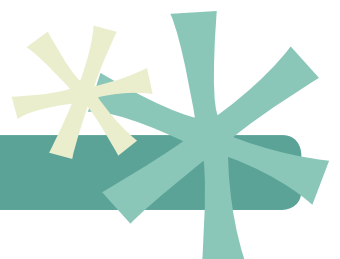
Let the pieces rest for 5 minutes. During this time you can prepare the egg wash by thoroughly whisking the egg with 1 tablespoon of water or milk.

Move back to the dough for its final shaping, panning and proofing (as shown on the video) for approximately 60 to 90 minutes, or until the dough has grown to about 1½ times in size. Loaf pan breads should be cresting about 1 inch above the top of the loaf pans.

When the dough has proofed to the desired size, brush top of the loaves or rolls with egg wash and bake in a preheated 425°F / 218°C oven (for rolls), or 350°F / 177°C oven for sandwich loaves, as shown on the video.

*Tip: If you have a convection oven, reduce the heat by 25°F / 14°C and monitor for doneness – they will probably bake slightly faster.*

For rolls, after 5 minutes, rotate the pan(s) as needed, for an even bake. For loaves, rotate after 20 minutes. The finished rolls or breads should be a rich golden brown, hollow-sounding when thumped on the bottom. The internal temperature should register approximately 190-195°F (88-91°C) when taken with a food thermometer.





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## Chocolate Babka

Makes: 1 large loaf

Make this dough a day ahead

Dough Ingredients	Weight/Volume	Bakers' %
Whole milk (warm, 105 degrees)	6 oz./ 170 g/ ¾ cup	50
Instant yeast	0.65 oz./ 19 g/ 2 tablespoons	4.3
Butter, unsalted	3 oz./ 85 g/ 6 tablespoons	20
Vegetable oil	1 oz./ .28 g/ 2 tablespoons	6.7
Sugar	3 oz./ 85 g/ 6 tablespoons	20
Vanilla extract	0.25 oz./ 7 g/ 1 teaspoon	1.7
Egg yolks	3 oz./ 85 g/ 4 yolks	20
All-purpose flour	15 oz./ 425 g/ 3⅓ cups	100
Salt	0.25 oz./ 7 g/ 1 teaspoon	1.7
Filling Ingredients	Weight/Measure	
Chocolate Chips	2 cups	
Unsalted butter, melted	4 oz./ 113 g/ 8 tablespoons	

### Step-by-Step Instructions

Warm the milk just above lukewarm. Dissolve the butter in it, add the oil, then whisk in the yeast to dissolve it. Add the sugar, vanilla and egg yolks and whisk to combine.

In a mixing bowl (with the paddle attachment if using an electric mixer), combine the flour and salt and add all the liquid. Mix on slow speed for 2 minutes, then increase the speed to medium and

mix for an additional 1 to 2 minutes to make a smooth, paste-like dough. It will be golden and very soft and sticky.

Oil the work surface and transfer the dough to the oiled spot. Stretch and fold the dough. It will immediately firm up somewhat. Transfer the dough to an oiled bowl or container. Cover the container tightly and put in the refrigerator. The dough will not rise very much overnight and will be usable for up to 3 days.

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## Chocolate Babka

When you are ready to make the bread, transfer the cold dough to an oiled work surface. It will be much firmer than when you put it away. Then, make the filling by pouring the melted butter over the chocolate chips and stirring to slightly melt the chocolate and to coat it with the butter. It will make an oily chocolate mix. Set this aside.

Roll out the dough into a square, about 15" x 15" (or make 2 or 3 smaller squares for multiple loaves). The dough should be about 1/4" thick. Spread the filling mixture over the surface of the dough, leaving a half-inch border uncovered. Roll the dough up like a cigar or jelly-roll and seal the loaf on both ends and at the seam with your fingers. You will have a large, filled loaf.

Use the shaping technique as shown in the video to cut the loaf and braid it into a twist. Place it on a prepared baking sheet pan or into a large, greased bread pan. The bread will rise in the oven, so it does not need to proof. Bake it in a 325°F oven (163°C), as shown in the video, until it turns a rich, golden brown and is firm to the touch in the middle of the loaf. The baking time will vary depending on the size of the loaf, but a full-size loaf will take about 50 to 60 minutes. If the loaf gets too dark but

still feels soft in the center, cover it with aluminum foil and bake for another 5 to 10 minutes.

Remove the baked loaf from the oven and let it cool for at least 30 minutes before removing it from the bread pan. While it is still warm, glaze it with the Breakfast Focaccia fondant (page 6), substituting vanilla extract for the orange extract. Let the loaf cool for at least one hour before slicing and serving.

If you prefer not to use chocolate, here are some other options for your babka:

### Walnut Filling Ingredients

- 12 oz. chopped walnuts (or pecans or any favorite nut)
- 2 oz. corn syrup
- 4 oz. melted butter
- 1/4 cup cinnamon sugar

### Walnut Filling Instructions

Mix all these ingredients together to make a sweet, sticky mass and use it in the same fashion as the chocolate filling.

### Cinnamon Sugar Ingredients

- 1/4 cup granulated sugar
- 1 tablespoon ground cinnamon

