

Part 3

MASTER BAKING

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MASTER BAKING

We've gone from beginner through intermediate artisan baking, and now we're ready for recipes that use the skills you've learned: mixing and flavoring doughs, rolling and cutting, adding toppings and fillings, forming all the different shapes and artisan baking. The recipes and techniques in this chapter are for the dedicated amateur artisan baker — the person who wants an authentic bagel, flaky and buttery croissants that taste the way you get them in Paris, and a real Danish pastry.

Hungry? Intrigued? Then, let's take out the bowl and dough whisk again.

Easy Artisan Bagel Dough

Makes enough dough for bagels to serve 12 to 16

Bagels came to North America from Eastern Europe with Polish and German émigrés. The hallmarks of a good bagel are a shiny texture (from boiling them first) and a chewy crumb (from unbleached bread flour). The secret ingredient is barley malt, or malt syrup, a thick, dark brown sweetener made from sprouted barley. Bagel dough is easy to make, but the technique involved in forming the bagels takes a little practice. But even an imperfect homemade bagel is something to cheer!

INGREDIENTS

6½ cups (1.625 L) unbleached bread flour
2½ tbsp (32 mL) instant or bread machine yeast
1½ tbsp (22 mL) kosher salt
2 eggs, beaten
½ cup (125 mL) barley malt (malt syrup)
¼ cup (50 mL) vegetable oil
Hot water

EQUIPMENT

Instant-read thermometer
16-cup (4 L) mixing bowl
4-cup (1 L) glass measuring cup
Wooden spoon or Danish dough whisk

METHOD

1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.

2 Add the yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine eggs, barley malt and oil. Pour in enough hot water to reach the 4-cup (1 L) mark and carefully whisk to blend. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.

3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.

4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIPS

- Look for barley malt in the syrup section at better grocery stores or health food shops, or online.
- Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.

Montreal Bagel Dough

Omit the salt. (You will also boil them in sweetened water and shape them smaller; see recipe, page 178.)

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

BAGELS IN MINUTES A DAY

Day 1: Stir the dough together and let rise. Bake, or cover and chill.

Days 2–3: Remove part of the dough, form and bake bagels.



FLAVORING	HOW USED	FLAVOR
Caraway seeds	Mixed into dough	Caraway
Dehydrated onion flakes	Sprinkled on boiled bagels before baking	Toasted onion
Dill seeds	Sprinkled on boiled bagels before baking	Dill
Fennel seeds	Sprinkled on boiled bagels before baking	Licorice
Ground cinnamon	Mixed with sugar and sprinkled on dough before baking	Cinnamon
Nigella seeds	Sprinkled on boiled bagels before baking	Onion
Poppy seeds	Sprinkled on boiled bagels before baking	Sweet
Sesame seeds	Sprinkled on boiled bagels before baking	Sesame

Whole-Grain Bagel Dough

Makes enough dough for bagels to serve 12 to 16

INGREDIENTS

4½ cups (1.125 L) unbleached bread flour
2 cups (500 mL) whole-grain flour, such as white whole wheat
2½ tbsp (32 mL) instant or bread machine yeast
1½ tbsp (22 mL) kosher salt
1 tbsp (15 mL) Artisan Bread Dough Enhancer (page 194)
2 eggs, beaten
½ cup (125 mL) barley malt (malt syrup)
¼ cup (50 mL) vegetable oil
Hot water

METHOD

1 One at a time, spoon the bread flour and whole-grain flour into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.

2 Add the yeast, salt and dough enhancer to the flours. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine eggs, barley malt and oil. Pour in enough hot water to reach the 4-cup (1 L) mark and carefully whisk to blend. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.

3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.

4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

EQUIPMENT

Instant-read thermometer
16-cup (4 L) mixing bowl
4-cup (1 L) glass measuring cup
Wooden spoon or Danish dough whisk

TIPS

- Look for barley malt in the syrup section at better grocery stores or health food shops, or online.
- Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.

BAKING WITH CANADIAN BREAD FLOUR

Canadian bread flour generally has a higher protein content than U.S. bread flour. That means it absorbs more water. If using Canadian bread flour, you may need to use slightly more water to avoid a dry dough. Begin by adding an extra tablespoon or two (15 to 30 mL) of water and continue adding until a soft dough is formed.

Caraway Rye Bagel Dough

Makes enough dough for bagels to serve 12 to 16

INGREDIENTS

4½ cups (1.125 L) unbleached bread flour
2 cups (500 mL) rye flour
2½ tbsp (32 mL) instant or bread machine yeast
2 tbsp (25 mL) caraway seeds
1½ tbsp (22 mL) kosher salt
1 tbsp (15 mL) Artisan Bread Dough Enhancer (page 194)
2 eggs, beaten
½ cup (125 mL) barley malt (malt syrup)
¼ cup (50 mL) vegetable oil
Hot water

METHOD

- 1 One at a time, spoon the bread flour and rye flour into a measuring cup, level with a knife or your finger, then dump into the mixing bowl. Combine well.
- 2 Add the yeast, caraway seeds, salt and dough enhancer to the flours. Stir together with a wooden spoon or Danish dough whisk. In the glass measuring cup, combine eggs, barley malt and oil. Pour in enough hot water to reach the 4-cup (1 L) mark and carefully whisk to blend. Pour into the flour mixture and stir together until just moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.

EQUIPMENT

Instant-read thermometer
16-cup (4 L) mixing bowl
4-cup (1 L) glass measuring cup
Wooden spoon or Danish dough whisk

- 4 Use that day or place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking.

TIPS

- Look for barley malt in the syrup section at better grocery stores or health food shops, or online.
- Before storing the dough in the refrigerator, use a permanent marker to write the date on the plastic wrap, so you'll know when you made your dough — and when to use it up 3 days later.

New York Bagels

Makes 8 large bagels

Artisan bagels look like they were freshly made by an artisan's hand — yours! They are imperfectly shaped, crinkly and wrinkly; in short, quite unlike their smooth mass-produced cousins. But the flavor and texture are truly authentic — and addictive. They're crisp-crustured, with the right amount of "bite" and chewier crumb that authentic bagels have. You boil them first, then bake. Note that bagels need 2 hours to rest before they are boiled and baked.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Bagel Dough (page 172), about the size of a volleyball

Unbleached bread flour

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Large baking sheet, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a large rectangle. Fold the dough in half, turn a quarter turn and roll out again. Repeat three more times. Form the dough into an 8-inch (20 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Cut the cylinder into 1-inch (2.5 cm) pieces. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky. With your hands, pull, stretch, squeeze and roll each portion into an 8- to 9-inch (20 to 23 cm) rope. Hold one end of each rope between your thumb and forefinger in the palm of your hand. Drape the rest of the rope around the back of your hand until the other end touches the end you're holding. Pinch and squeeze the ends together.

2 Place the bagels on the prepared baking sheet. With your fingers, neaten them up into a bagel shape, making sure they're 2 inches (5 cm) apart. Cover with a slightly moistened tea towel and let rest at room temperature for 2 hours.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C). Bring a large pot of water to a boil over medium-high heat.

4 Using a slotted spoon or a metal pancake turner, place four bagels in the boiling water. Boil for 1 minute. Gently turn them over and boil for 1 minute. Drain well and return to the baking sheet, placing them 2 inches (5 cm) apart. Repeat with the remaining bagels.

5 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 25 to 27 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the bagels registers at least 190°F (90°C). Transfer to a wire rack to cool on pan.

TIP

Artisan bagels taste best the same day they're made.



Poppy Seed Bagels

Sprinkle boiled bagels with poppy seeds before baking.

Salt Bagels

Sprinkle boiled bagels with coarse kosher or sea salt before baking.

Onion Bagels

Sprinkle boiled bagels with dehydrated onion flakes before baking.

Asiago Bagels

Sprinkle boiled bagels with shredded Asiago cheese before baking.

Sesame Bagels

Sprinkle boiled bagels with sesame seeds before baking.

Cinnamon Raisin Bagels

In a bowl, combine $\frac{1}{2}$ cup (125 mL) packed light or dark brown sugar and 1 tbsp (15 mL) ground cinnamon. Sprinkle this mixture onto the dough rectangle, leaving a 1-inch (2.5 cm) perimeter, then sprinkle with $\frac{1}{2}$ cup (125 mL) raisins before rolling the dough up into a cylinder.

Montreal Bagels

Makes 12 small bagels

Montreal bagels are made with a salt-free dough. They're smaller than New York bagels and are boiled in water sweetened with barley malt. Then they're usually baked in a wood-burning oven. To simulate that, I use hardwood chips meant for the grill or smoker. Note that bagels need 2 hours to rest before they are boiled and baked. Artisan bagels taste best the same day they're made. If using the wood chips, be sure your kitchen is well ventilated.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Montreal Bagel Dough (variation, page 172), about the size of a volleyball

Unbleached bread flour

$\frac{1}{2}$ cup (125 mL) barley malt (malt syrup)

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Large baking sheet, lined with parchment paper

Broiler pan

Baking stone

$\frac{1}{4}$ cup (50 mL) fine dry hardwood chips, such as mesquite or apple, moistened with 2 tbsp (25 mL) water (optional)

METHOD

1 Place dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into a large rectangle. Fold the dough in half, turn a quarter turn and roll out again. Repeat three more times. Form the dough into a 12-inch (30 cm) cylinder. Smooth the dough with your hands to form a soft, non-sticky skin. Pinch any seams together. Cut the cylinder into 1-inch (2.5 cm) pieces. Lightly flour any sticky places on the dough. The dough should feel soft and smooth all over, but not at all sticky. With your hands, pull, stretch, squeeze and roll each portion into a 6-inch (15 cm) rope. Hold one end of each rope between your thumb and forefinger in the palm of your hand. Drape the rest of the rope around the back of your hand until the other end touches the end you're holding. Pinch and squeeze the ends together.

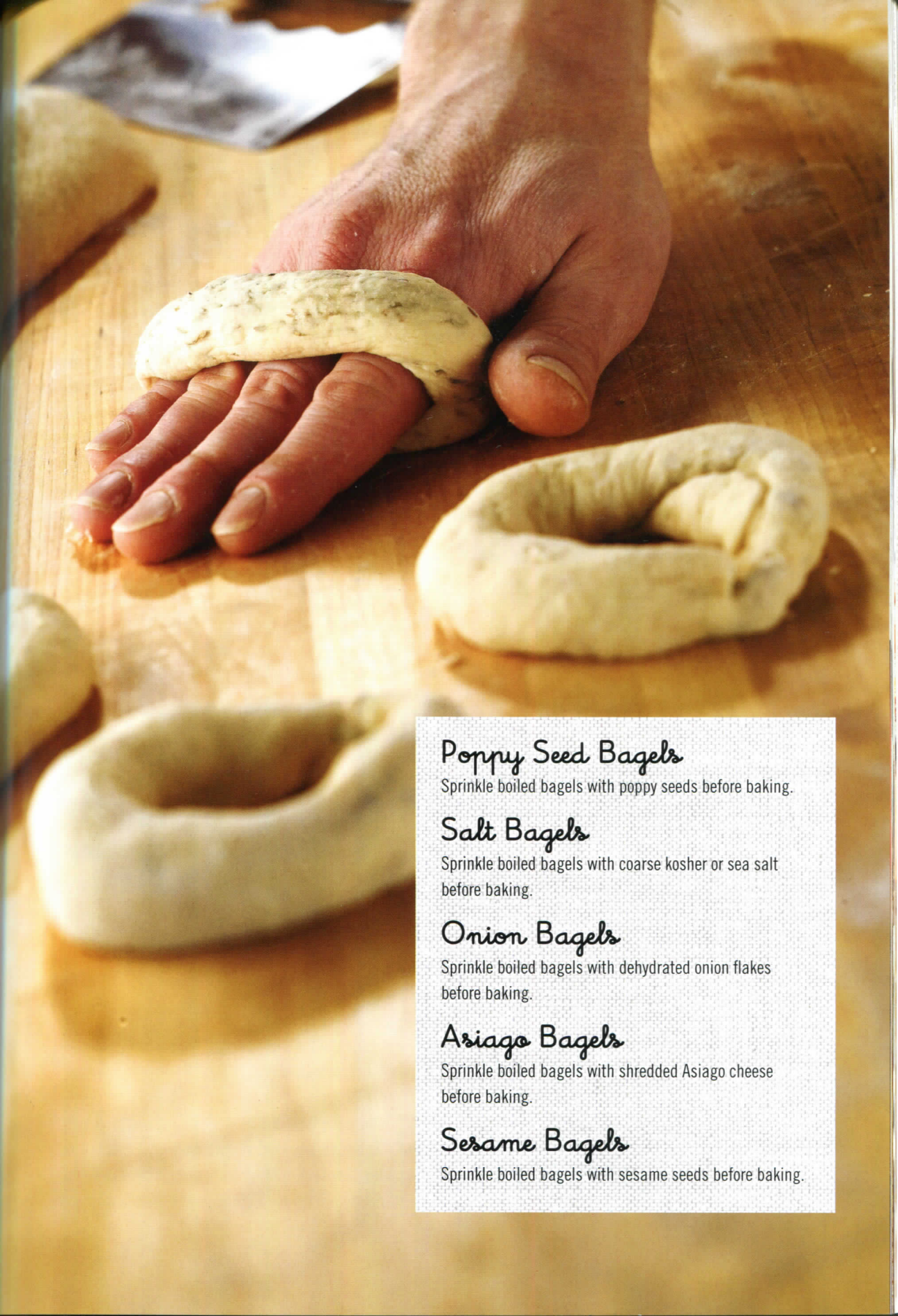
2 Place the bagels on the prepared baking sheet. With your fingers, neaten them up into a bagel shape, making sure they're 2 inches (5 cm) apart. Cover with a slightly moistened tea towel and let rest at room temperature for 2 hours.

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 450°F (230°C). For the wood-burning oven technique, place the moistened wood chips in a small metal pan next to the broiler pan on the lower shelf. They will start to smolder and release wisps of smoke. Bring a large pot of water, sweetened with the barley malt, to a boil over medium-high heat.

4 Using a slotted spoon or a metal pancake turner, place four bagels in the boiling water. Boil for 1 minute. Gently turn them over and boil for 1 minute. Drain well and return to the baking sheet, placing them 2 inches (5 cm) apart. Repeat with the remaining bagels.

5 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 22 to 25 minutes or until the crust is a medium dark brown and an instant-read thermometer inserted in the center of the bagels registers at least 190°F (90°C). Transfer to a wire rack to cool on pan. Remove the smoldering wood chips from the oven, let cool completely, then discard.



Poppy Seed Bagels

Sprinkle boiled bagels with poppy seeds before baking.

Salt Bagels

Sprinkle boiled bagels with coarse kosher or sea salt before baking.

Onion Bagels

Sprinkle boiled bagels with dehydrated onion flakes before baking.

Asiago Bagels

Sprinkle boiled bagels with shredded Asiago cheese before baking.

Sesame Bagels

Sprinkle boiled bagels with sesame seeds before baking.

Easy Artisan Buttery Yeast Dough

Makes enough dough for pastries, braids and galettes to serve 16 to 24

Buttery Yeast Dough takes us a step or two beyond Easy Artisan Sweet Dough and Easy Artisan Brioche Dough, with filling and folding techniques picked up in previous chapters. This dough starts with what's known as the *detrempe* (a sweet yeast dough), to which you add a butter layer, or *buerrage*, to create a laminated dough, or one in which layers of butter create rich flakiness during baking. Traditional recipes have you pound cold butter into rectangles, a tricky proposition. This streamlined method cuts the butter in with some of the flour, as you would do for a pie crust. The *buerrage* is then rolled into the dough. A little orange juice in the *detrempe* adds a nuanced flavor note and helps cut some of the richness. Because the structure of this dough does best rolled into linear shapes, we'll stick to rectangles and avoid circles.

INGREDIENTS

Detrempe

2½ cups (625 mL) unbleached all-purpose flour

⅓ cup (75 mL) granulated sugar

1 tbsp (15 mL) instant or bread machine yeast

1 tsp (5 mL) kosher salt

½ cup (125 mL) milk (whole or 2%)

2 eggs, beaten

¼ cup (50 mL) freshly squeezed orange juice

Buerrage

1 cup (250 mL) unbleached all-purpose flour

1 cup (250 mL) cold unsalted butter, cut into 16 pieces

EQUIPMENT

Instant-read thermometer

16-cup (4 L) mixing bowl

Wooden spoon or Danish dough whisk

Pastry blender or food processor

Rolling pin

METHOD

- 1 Spoon the flour into a measuring cup, level with a knife or your finger, then dump the flour into the mixing bowl.
- 2 Add the sugar, yeast and salt to the flour. Stir together with a wooden spoon or Danish dough whisk. Pour in the milk. Whisk the eggs with the juice, then stir into the flour mixture just until moistened. Beat 40 strokes, scraping the bottom and the sides of the bowl, until the dough forms a lumpy, sticky mass.
- 3 Cover the bowl with plastic wrap and let rise at room temperature (72°F/22°C) in a draft-free place for 2 hours or until the dough has risen nearly to the top of the bowl and has a sponge-like appearance.
- 4 Place the dough, covered with plastic wrap, in the refrigerator for up to 3 days before baking. (For the best flavor, refrigerate for at least 8 hours or overnight.)
- 5 Place the flour in a bowl. Using the pastry blender, cut in butter until the butter is the size of small peas or smaller. (Or place the flour and butter in the food processor and pulse until the butter is the size of small peas or

smaller.) Do not overwork; you want the butter to stay cold and solid. Cover and refrigerate for at least 1 hour or for up to 1 day.

6 Place the dough on a floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Working the dough as little as possible and adding flour as necessary, roll out the dough into an 18- by 12-inch (45 by 30 cm) rectangle, using a dough scraper and your hands to lift and help form the dough into an even rectangle with the long sides on your right and left. Sprinkle half the buerrage on the top two-thirds of the dough, leaving a 1½-inch (4 cm) border on the right and left sides. With your hands, lightly press the buerrage into the dough so it will stick. Fold the bottom third of the dough up and over some of the filling, like you're folding a business letter. Fold the top third of the dough down so the filling is completely covered and you have a 12- by 6-inch (30 by 15 cm) rectangle. Use your hands to scoop up stray buerrage and tuck it back under the dough, and to help form the dough into an even rectangle.

7 Turn the dough a quarter turn, lightly flouring under and on top of the dough as necessary, and roll out into an 18- by 12-inch (45 by 30 cm) rectangle with the long sides on your right and left. Repeat the process with the remaining buerrage. Wrap with plastic wrap and refrigerate for 30 minutes. Roll out the dough into a rectangle and fold like a business letter two more times. Use your hands to help form the dough into an even 12- by 6-inch (30 by 15 cm) rectangle of laminated dough. Lightly flour any sticky places on the dough. The dough should feel firm all over, with flattened pieces of butter visible within the dough, but not at all sticky.

8 Wrap the dough with plastic wrap and refrigerate for at least 30 minutes or for up to 24 hours before using.

TIP

It's very important to keep laminated doughs cold, so the butter layers stay intact. Use a marble pastry work surface, if possible, and work in a cool room.

Danish Pastry Dough

Add 1½ tsp (7 mL) vanilla extract to the milk. (You can also add ½ tsp (2 mL) each ground cardamom and grated orange zest to the flour mixture.

CROISSANTS AND DANISH PASTRY IN MINUTES A DAY

Day 1: Make the detrempe and the buerrage. Cover and refrigerate.

Day 2: Roll the detrempe and buerrage together for laminated dough. Cover and refrigerate.

Day 3: Roll out the dough, cut and form into shapes. Cover and refrigerate, or let rise and bake.

Day 4: Let rise and (optional) bake.





Flaky, Buttery Croissants

Makes 20 croissants

INGREDIENTS

1 recipe prepared Easy Artisan Buttery Yeast Dough (page 180)

Unbleached all-purpose flour

1 egg, lightly beaten with 1 tbsp (15 mL) water

2 cups (500 mL) hot water

METHOD

1 Remove the dough rectangle from the refrigerator and cut in half. Rewrap one half and return to the refrigerator. Transfer the other half to a generously floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Roll out the dough to a 15- by 6-inch (38 by 15 cm) rectangle with the long sides horizontal. The dough should feel cold, firm and smooth all over, but not at all sticky. With a paring knife or pizza wheel, starting at a short side, mark the top and bottom of the dough at 3-inch (7.5 cm) intervals. From the left-hand edge of the bottom, make a diagonal cut up to the first 3-inch (7.5 cm) mark to form a long triangle with a 3-inch (7.5 cm) base at the top. Make another diagonal cut down to reach the next 3-inch (7.5 cm) mark at the bottom, creating another triangle. Repeat the process until you have 10 triangles. Lift each triangle and gently press and pull the top and down along the length of the triangle to stretch the base to 4 to 5 inches (10 to 12.5 cm) wide. Starting at the base, tightly roll each triangle into a crescent, stretching and pulling it as you go. Repeat the process with the remaining dough.

2 Place croissants 2 inches (5 cm) apart on the prepared baking sheets, arranging them so that the pointed tip is visible. Cover the baking sheets with plastic wrap and refrigerate for up to 24 hours, or let rise in a warm (72°F/22°C) place for 2 hours or until about doubled in size. (If chilling first, let the croissants come to room temperature, then let rise.)

EQUIPMENT

Rolling pin

2 large baking sheets, lined with parchment paper

Broiler pan

Baking stone

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Brush the croissants with egg wash.

5 Carefully pull the middle rack of the oven out several inches. Place one of the baking sheets on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 8 to 10 minutes or until the pastry is golden brown. Transfer to a wire rack to cool on pan. Repeat the baking process with the remaining croissants. Enjoy right away or let cool, wrap and freeze for up to 3 months.

TIPS

- ▶ It's very important to keep laminated doughs cold, so the butter layers stay intact. Use a marble pastry work surface, if possible, and work in a cool room. The dough should be at a warm room temperature only during the final rise.
- ▶ If you like, add a ribbon of Easy Artisan Glaze to finish.

VARIATION

You can use Danish Pastry Dough (page 181).

Danish Orange Pinwheels

Makes 32 pinwheels

INGREDIENTS

1 recipe prepared Danish Pastry Dough (variation, page 180)

Unbleached all-purpose flour

1 cup (250 mL) Orange Cream Cheese Filling (variation, page 206), softened

1 egg, lightly beaten with 1 tbsp (15 mL) water

2 cups (500 mL) hot water

Orange Glaze (variation, page 213)

EQUIPMENT

Rolling pin

2 large baking sheets, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Remove the dough rectangle from the refrigerator and cut in half. Rewrap one half and return to the refrigerator. Transfer the other half to a generously floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Roll out the dough to a 12-inch (30 cm) square. The dough should feel cold, firm and smooth all over, but not at all sticky. With a sharp knife or pizza wheel, cut the dough into sixteen 3-inch (7.5 cm) squares. Place a generous teaspoon (7 mL) filling in the center of each square. Bring each corner of the square up and over the filling to meet in the middle and pinch them closed with your fingers. Repeat the process with the remaining dough.

2 Chill or rise. Place the pinwheels 2 inches (5 cm) apart on the prepared baking sheets. Cover the baking sheets with plastic wrap and refrigerate for up to 24 hours, or let rise in a warm (72°F/22°C) place for 2 hours or until about doubled in size. (If chilling first, let the pinwheels come to room temperature, then let rise.)

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Brush with egg wash. Brush the pinwheels with egg wash.

5 Carefully pull the middle rack of the oven out several inches. Place one of the baking sheets on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 10 to 12 minutes or until the pastry is golden brown. Transfer to a wire rack set over a baking sheet and let cool on pan for 5 minutes, then drizzle with glaze. Repeat the baking process with the remaining pinwheels. Enjoy right away or let cool, wrap and freeze for up to 3 months.

TIPS

- ▶ It's very important to keep laminated doughs cold, so the butter layers stay intact. Use a marble pastry work surface, if possible, and work in a cool room. Only keep the dough at warm room temperature during the final rise.
- ▶ You can freeze baked pinwheels in plastic freezer bags for up to 3 months. To thaw, place frozen pastries on a baking sheet, cover lightly with foil and warm in a 350°F (180°C) oven for 15 minutes.

VARIATION

You can also use Easy Artisan Buttery Yeast Dough (page 180).



Danish Almond Plait

Makes 2 braided pastries, to serve 24

Not only does this long, braided pastry look terribly impressive on a breakfast or brunch table, but it's also easy to make. All you do, really, is crisscross fingers of dough over the central filling, and it looks like you worked all day.

INGREDIENTS

1 recipe prepared Easy Artisan Buttery Yeast Dough (page 180)

Unbleached all-purpose flour

Danish Almond Filling (page 204)

1 egg, lightly beaten with 1 tbsp (15 mL) water

Pearl sugar, white sanding sugar or coarse sugar

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Flexible cutting board

Large baking sheet, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Remove the dough rectangle from the refrigerator and cut in half. Rewrap one half and return to the refrigerator. Transfer the other half to a generously floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Roll out the dough to an 18- by 14-inch (45 by 35 cm) rectangle with the long sides to the left and right. The dough should feel cold, firm and smooth all over, but not at all sticky. Spoon half the filling down the center of the rectangle, leaving a 2-inch (5 cm) perimeter. With a paring knife or a pizza wheel, cut a diagonal line from the right side of the bottom of the filling through the dough to the end. Cut a diagonal line from the left side of the bottom of the filling through the dough to the end. Fold the resulting trapezoid of dough up and over the filling. Repeat with the top of the dough. Cut the pastry on either side of the filling into diagonal strips about $\frac{1}{2}$ inch (1 cm) wide. Fold the strips over the filling, alternating strips from each side, to create a braid effect, brushing away excess flour with a pastry brush. Trim any ends and gently press the braided dough together. Repeat the process with the remaining dough.

2 Using a flexible cutting board, scoop under each pastry and carefully transfer to the prepared baking sheet. Cover the baking sheet with plastic wrap and refrigerate for up to 24 hours, or let rise in a warm (72°F/22°C) place for 2 hours or until about doubled in size. (If chilling first, let the pastry come to room temperature, then let rise.)

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Gently brush the pastry with egg wash and sprinkle with sugar.

5 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 15 to 17 minutes or until the top of the pastry is deep brown and the rest is puffed and golden. Transfer to a wire rack to cool on pan. Enjoy right away or let cool, wrap and freeze for up to 3 months.

TIPS

- It's very important to keep laminated doughs cold, so the butter layers stay intact. Use a marble pastry work surface, if possible, and work in a cool room. The dough should be at a warm room temperature only during the final rise.
- Both pearl sugar and white sanding sugar are available at baking supply shops or online.

VARIATION

Danish Pastry Dough (variation, page 180).

Caramel Apple Plait

Use Caramel Apple Filling (page 202) in place of the Danish Almond Filling.

Sweet Cream Cheese Plait

Use Sweet Cream Cheese Filling (page 206) in place of the Danish Almond Filling. Serve each slice with fruit compote.



Danish Bear Claws

Makes 16 bear claws

Bear claws start out as squares. Then they're filled, folded and cut so that the edge of the pastry resembles stubby toes, which separate and spread out during baking. These pastries also get a drizzle of glaze at the end.

INGREDIENTS

1 recipe prepared Danish Pastry Dough (variation, page 180)

Unbleached all-purpose flour

½ cup (125 mL) apricot, cherry or plum preserves or Danish Almond Filling (page 204)

1 egg, lightly beaten with 1 tbsp (15 mL) water

2 cups (500 mL) hot water

Easy Artisan Glaze (page 212)

EQUIPMENT

Rolling pin

2 large baking sheets, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Remove the dough rectangle from the refrigerator and cut in half. Rewrap one half and return to the refrigerator. Transfer the other half to a generously floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Roll out the dough to a 16- by 8-inch (40 by 20 cm) rectangle. The dough should feel cold, firm and smooth all over, but not at all sticky. With a paring knife or pizza wheel, cut the dough into eight 4-inch (10 cm) squares. Mound 2 tsp (10 mL) preserves in the center of each square. Brush one side of each square with egg wash, then fold the opposite side over the filling, pressing the edges together to seal. Make three cuts on the folded side, almost but not quite to the seam side. Repeat the process with the remaining dough.

2 Place the bear claws 2 inches (5 cm) apart on the prepared baking sheets. Gently fan the "toes" slightly. Cover the baking sheets with plastic wrap and refrigerate for up to 24 hours, or let rise in a warm (72°F/22°C) place for 2 hours or until about doubled in size. (If chilling first, let the bear claws come to room temperature, then let rise.)

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 400°F (200°C).

4 Brush the bear claws with egg wash.

5 Carefully pull the middle rack of the oven out several inches. Place one of the baking sheets on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 10 to 12 minutes or until the pastry is golden brown. Transfer to a wire rack set over a baking sheet and let cool on pan for 5 minutes, then drizzle with glaze. Repeat with remaining pastry.

TIP

It's very important to keep laminated doughs cold, so the butter layers stay intact. Use a marble pastry work surface, if possible, and work in a cool room. Only keep the dough at warm room temperature during the final rise.



Caramel Apple Galettes

Makes 8 galettes

It's very important to keep laminated doughs cold, so the butter layers stay intact. Use a marble pastry work surface, if possible, and work in a cool room. Only keep the dough at warm room temperature during the final rise.

INGREDIENTS

$\frac{1}{2}$ recipe prepared Easy Artisan Buttery Yeast Dough (page 180)

Unbleached all-purpose flour

1 egg, lightly beaten with 1 tbsp (15 mL) water

1 cup (250 mL) Caramel Apple Filling (page 202)

$\frac{1}{4}$ cup (50 mL) chopped pecans or sliced almonds

2 cups (500 mL) hot water

EQUIPMENT

Rolling pin

Large baking sheet, lined with parchment paper

Broiler pan

Baking stone

METHOD

1 Place dough on a generously floured surface and dust very lightly with flour. Flour your hands and the rolling pin. Roll out the dough to a 16- by 8-inch (40 by 20 cm) rectangle. The dough should feel cold, firm and smooth all over, but not at all sticky. With a sharp knife or a pizza wheel, cut the dough into 4-inch (10 cm) squares.

2 Chill or rise. Place the squares 2 inches (5 cm) apart on the prepared baking sheet. Cover the baking sheet with plastic wrap and refrigerate for up to 24 hours, or let rise in a warm (72°F/22°C) place for 2 hours or until about doubled in size. (If chilling first, let the galettes come to room temperature, then let rise.)

3 About 30 minutes before baking, place the broiler pan on the lower shelf and the baking stone on the middle shelf of the oven. Preheat to 425°F (220°C).

4 Add topping. Brush the pastry squares with egg wash. Spoon 2 tbsp (25 mL) Caramel Apple Filling in the center of each square. Sprinkle with pecans.

5 Carefully pull the middle rack of the oven out several inches. Place the baking sheet on the hot stone. Push the middle rack back in place. Pull the lower rack out, pour the hot water into the broiler pan and push the lower rack back in place. Close the oven door immediately so the steam will envelop the oven.

6 Bake for 8 minutes, then reduce the temperature to 350°F (180°C). Bake for 10 to 12 minutes or until the pastry is golden brown. Transfer to a wire rack to cool on pan. Enjoy right away or let cool, wrap and freeze for up to 3 months.

VARIATION

You can also use Danish Pastry Dough (variation, page 180).

Artisan Bread Dough Enhancer

Makes about 1 $\frac{3}{4}$ cups (425 mL)

Dough enhancer contains ingredients that help heavy doughs rise better and unbleached all-purpose flour do the heavy lifting of bread flour. So if bread flour is not always available in your area, make a batch of dough enhancer and keep it in a tightly closed jar in your refrigerator. To increase the level of protein in unbleached all-purpose flour so you can use it in place of bread flour, add 1 tsp (5 mL) Artisan Bread Dough Enhancer to each cup (250 mL) of all-purpose flour. However, you'll need to search for dough enhancer ingredients. Boxes of vital wheat gluten, nonfat dry milk and ground ginger are available in the baking aisle. Unflavored gelatin is with puddings and gelatin mixes. Boxes of pectin and ascorbic acid are available where canning and preserving items are shelved; ascorbic acid is sometimes also shelved with Jewish foods. Soy-lecithin granules (Bob's Red Mill brand is one) can be found in the baking or health foods aisle. You can also buy ready-made powdered dough enhancer in the baking aisle of better grocery stores.

INGREDIENTS

- 1 cup (250 mL) vital wheat gluten
- $\frac{1}{2}$ cup (125 mL) instant nonfat dry milk powder
- 2 tbsp (25 mL) soy-lecithin granules
- 2 tbsp (25 mL) powdered pectin
- 2 tbsp (25 mL) unflavored gelatin powder
- 1 tsp (5 mL) ground ginger
- 1 tsp (5 mL) ascorbic acid crystals

METHOD

- 1 In a glass jar, combine gluten, dry milk, soy-lecithin granules, pectin, gelatin, ginger and ascorbic acid crystals. Close the lid and shake to blend. Keeps, refrigerated, indefinitely.

Rosemary Walnuts

Makes about 2 cups (500 mL)

For years, my BBQ Queen co-author, Karen Adler, has been making roasted rosemary walnuts for the holidays. As I was experimenting with easy techniques for artisan breads, I put two and two together: wouldn't those walnuts taste great in bread? Fold this mixture into bread dough, as instructed in Easy Artisan Seeded and Filled Dough (page 76), and into slow-rise and naturally leavened doughs as well.

INGREDIENTS

2 tsp (10 mL) crushed dried rosemary
½ tsp (2 mL) kosher salt
½ tsp (2 mL) cayenne pepper
2 tbsp (25 mL) unsalted butter
2 cups (500 mL) walnut halves

EQUIPMENT

Baking sheet, lined with parchment paper

Preheat oven to 400°F (200°C)

METHOD

- 1 In a small bowl, stir together rosemary, salt and cayenne until well blended, with no lumps or clumps.
- 2 In a large saucepan, melt butter over medium-high heat. Stir in the rosemary mixture. Add walnuts and stir for 2 to 3 minutes or until evenly coated.
- 3 Using a spatula, spread walnuts on prepared baking sheet. Bake in preheated oven for 10 to 15 minutes or until walnuts are lightly toasted but not burned.
- 4 Let cool, use right away or store in an airtight container at room temperature for up to 2 months.



Easy Caramelized Onions

Makes about 2 cups (500 mL)

Who doesn't like caramelized onions? They're so adaptable as pizza and flatbread toppings, and savory roll and sandwich fillings, that you just have to have a batch on hand in the refrigerator or freezer. This recipe is adapted from one by Kathryn Moore and Roxanne Wyss (www.pluggedintocooking.com), and it's fabulous.

INGREDIENTS

4 large onions, thinly sliced

2 tbsp (25 mL) olive oil

2 tbsp (25 mL) unsalted butter

Salt and freshly ground black pepper

METHOD

1 In a small (2- to 4-quart) slow cooker, combine onions, oil and butter. Cover and cook on High for 6 to 8 hours or until onions are medium brown and wilted. Season to taste with salt and pepper. Let cool.

2 Use right away or transfer to an airtight container and refrigerate for up to 1 week or freeze for up to 3 months.

TIP

For caramelized onions on the stovetop, heat the oil and butter in a large saucepan over medium-low heat. Stir in the onions and cook, stirring occasionally, for 20 to 30 minutes or until the onions have caramelized. Season to taste with salt and pepper.



Caramelized Shallots and Garlic with Red Wine

Makes about 3 cups (750 mL)

As a topping for artisan flatbreads, this heady mixture shines. Serve with a good red wine and artisan cheese as an appetizer or a snack.

INGREDIENTS

2 tbsp (25 mL) olive oil

25 small shallots

20 cloves garlic

2 tbsp (25 mL) granulated sugar

3 cups (750 mL) dry red wine, divided

Coarse salt and freshly ground black pepper

METHOD

1 In a large skillet, heat oil over medium-high heat. Add shallots and garlic; cook, stirring occasionally, for about 10 minutes or until shallots are golden brown. Add sugar, stir well and cook for about 4 minutes or until sugar caramelizes. Add 2 cups (500 mL) of the wine, reduce heat to low, cover and simmer for 20 to 25 minutes or until shallots are soft. Add the remaining wine and simmer, uncovered, for 10 to 15 minutes or until wine has evaporated. Season to taste with salt and pepper. Let cool.

2 Use right away or transfer to an airtight container and refrigerate for up to 5 days.

Danish Almond Filling

Makes about 2½ cups (625 mL)

Midwesterners of Scandinavian descent love a vanilla-scented almond filling. If you prefer a stronger almond flavoring, use the almond extract. This filling tastes best if it has several days to mature.

INGREDIENTS

8 oz (250 g) sliced almonds (about 1½ cups/375 mL)

1 cup (250 mL) granulated sugar

1 tsp (5 mL) almond or vanilla extract

2 egg whites

METHOD

- 1 Preheat oven to 300°F (150°C).
- 2 Spread almonds in a single layer on a baking sheet. Toast in preheated oven for 10 to 15 minutes or until nuts are golden and have a toasty aroma. (Check after 10 minutes, and do not let brown.) Let cool, then discard any nuts that have turned dark brown.
- 3 In a food processor or blender, grind cooled almonds to a fine paste. Add sugar and process until the mixture resembles coarse flour. Add almond extract and egg whites; process for 2 to 3 minutes or until a stiff paste forms.
- 4 Transfer to an airtight container and refrigerate until ready to use, up to 3 days.

TIP

Toasting the nuts first gives this filling a better flavor.

Toasted Hazelnut Filling

Substitute hazelnuts for the almonds and rub off the skins after toasting. Omit the extract.

Pistachio Filling

Substitute unsalted roasted pistachios for the almonds and skip Step 1. Use almond extract.



Cinnamon Filling

Makes about $\frac{3}{4}$ cup (175 mL)

This is the classic filling for cinnamon rolls, Swedish tea rings and other pastries. This mild version uses granulated sugar and regular grocery-store cinnamon (usually from Indonesia).

INGREDIENTS

6 tbsp (90 mL) granulated sugar

2 tbsp (25 mL) ground cinnamon

$\frac{3}{4}$ cup (175 mL) unsalted butter, softened

METHOD

1 In a bowl, combine sugar and cinnamon. Using a fork, beat in butter until smooth and well blended.

VARIATION

For a stronger-flavored cinnamon filling, use packed light or dark brown sugar in place of granulated sugar, and Vietnamese or Chinese cassia cinnamon.

Chocolate Glaze

Makes about $\frac{1}{2}$ cup (125 mL)

Sometimes a pastry just calls out for a drizzle of chocolate. This easy method also results in easy cleanup.

INGREDIENTS

$\frac{1}{2}$ cup (125 mL) small semisweet chocolate chips

2 tbsp (25 mL) heavy or whipping (35%) cream

METHOD

1 In a small microwave-safe sealable plastic bag, combine chocolate chips and cream. Seal and microwave on High for 30 seconds. Remove the bag and knead the mixture until smooth and well blended.

2 Cut a tiny corner from the bottom of the bag and squeeze glaze over a cooled loaf in a decorative pattern.

TIP

If you use larger, button-size chocolate chips, it might be necessary to microwave on High for 15 to 30 seconds longer, until the chocolate has melted enough to knead smooth.





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JUDITH FERTIG is an award-winning and bestselling cookbook author, specializing in baking, barbecue, and the regional cuisine of the North American Heartland. Her food and lifestyle writing has appeared in the *New York Times*, *The Sunday Times of London*, *Bon Appetit*, *Food & Wine*, *Natural Awakenings*, *Better Homes & Gardens*, *Saveur*, *Fine Cooking*, and *Eating Well*. She has also appeared on the Food Network and many TV and radio programs.

\$19.95 USA
\$24.95 CAN

**Robert
ROSE**

ISBN 978-0-7788-0684-4



PRINTED IN CHINA

www.robertrose.ca