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As part of its social responsibility, Honeywell Flour Mills (HFM) commenced Honeywell Baking School in 2006 ... with means of livelihood ahead of completing their term. To create a sustainable impact, ...

Feeding ambitions: Honeywell Flour Mills ' Baking School

Bread-baking can be sneakily technical, but with proper tools and careful planning, you can make your own delicious loaves at home.

Mastering bread and pastry at home, from sourdough to pizza, croissants to doughnuts. Best known for Justin's world-famous doughnuts, the Bread Ahead Bakery in Borough Market is also home to their Bakery School, where thousands have learned to make sourdough, croissants, Swedish ryebread, pizza and much more besides. Now, using this book, you can too, from the comfort of your own home. Divided into sections including English, French, Italian, American, Eastern European and Nordic baking, there are also chapters on sourdough, gluten-free baking and flatbreads. Last but not least, there is of course a chapter on doughnuts - everything you need to know to make Justin's famed 'pillows of joy' - from the classic vanilla custard to salted honeycomb.

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'This book is as good for slaving over as it is to cook from' - Nigella Lawson ***Look out for Baking School: The Bread Ahead Cookbook by Matthew Jones, Justin Gellatly and Louise Gellatly, publishing August 2017, and available for pre-order now*** Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, and now at Bread Ahead Bakery in Borough Market, Justin is famous for his legendary sourdough bread and doughnuts. In Bread, Cake, Doughnut, Pudding, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel blossom ice cream, crunch in the mouth, courgette and carrot garden cake). With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, Bread, Cake, Doughnut, Pudding, is full of recipes you'll want to make again and again. 'I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book' Angela Hartnett 'Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things' Jeremy Lee Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has just opened a new bakery, Bread Ahead, in Borough Market. Justin Gellatly is the co-author, with Fergus Henderson, of Beyond Nose to Tail: A Kind of British Cooking.

The century's best kept secret to baking. This mouthwatering cookbook celebrates one hundred years of baking with Stork, Britain's best-loved margarine brand. Stork is a favourite with both the Queen and the Queen of Baking: Mary Berry, who has been singing the praises of this timeless brand for years. After a century at the heart of British baking, Stork shares their tips for bringing out the best in your creations, with recipes for cakes, biscuits, and

other delicious teatime treats! This book reflects Stork's rich history while highlighting its innovative spirit, with recipes for everything from a scrumptious Victoria Sponge to a delectable Vegan Chocolate Cake. Between its traditional holiday bakes and dairy-free delicacies, there is something in here for everyone!

Written in the same entertaining and accessible voice that made *Nose to Tail Eating* a certified foodie classic, this beautiful new collection of recipes by Fergus Henderson teaches you everything you'll ever need to know to prepare even more mouthwatering offal classics, from pork scratching, fennel and ox tongue soup, and pressed pig's ear to sourdough loaves and lardy cakes, chocolate baked Alaska, burnt sheep's milk yogurt, and goat's curd cheesecake, among others. While taking you through more than a hundred simple, easy-to-follow recipes, Henderson explains why nearly every part of every animal we eat is a delicious treat waiting for the hands of a patient cook to prepare it.

Baking is a truly multi-sensory experience; baking with sourdough takes this experience to the next level. Celebrated for its health benefits, superior texture and unique flavour, sourdough goes back to the roots of traditional bread making and gives you the freedom to craft your own dietary staple to your own specifications. Artisan baker, Kevan Roberts, takes readers on a sensory journey through the formation of sourdough from natural yeast to the craft of producing your own perfect loaf, before extending this knowledge to make croissants, pancakes, pizza and more. Step-by-step photographs, detailed guides and original recipes provide a thorough and inspiring understanding of the sourdough process. It includes the history and development of sourdough; how to build and maintain a healthy sourdough starter; essential equipment, methods, and preferments; techniques in kneading, shaping, scoring and baking; converting commercial yeasted products to sourdough; gluten-free sourdough and finally, a comprehensive troubleshooting guide. Thirty detailed recipes are given from a basic starter to international breads and creative bakes. *Baking Sourdough* enables all bread-lovers - from professionals looking for a means of bulk producing the same sour hit every time to at-home bakers taking their initial steps into baking with natural yeast - to create their own freshly baked sourdough, again and again.

Kitchen Confidence is packed with Catherine's personal selection of recipes, based around what her family enjoys and the dishes she keeps coming back to time after time. Every recipe is accompanied by a full colour photo (which she styled and snapped whilst making her impatient family wait to eat!) as well as including note pages.

Gennaro is an incredible baker bread has always been central to everything he does. This is a great book incredible food and full of Gennaro-style passion Jamie Oliver Making bread has always been a natural passion for Gennaro Contaldo. Ingrained since childhood with memories of his mother's weekly bread-making and visits to his uncle's village bakery, it is a skill which has followed him throughout his career as a chef. In this book, Gennaro takes you onto a journey into the magical world of Italian bread and baking, giving you his secret tips on making the perfect dough to create wonderful Italian breads for all occasions. And not only bread have you ever walked into an Italian panetteria (bakery) and marvelled at the amazing variety of freshly baked goods? Not only filone, filoncini, ciabatta, campagna, panini, but also amazing focaccia, pizzette, biscuits and cakes. Included will be Gennaro's fabled focaccia made in different regional varieties as well as mouth watering torte salate (Italian savoury pies) using seasonal ingredients such as spinach & artichoke oozing with fontina cheese for spring or escarole, black olives & anchovy for winter. There will be a section of rustic pane dolce (sweet breads) as well as delicious crostate (sweet pastry tarts), biscuits and traditional homemade cakes just like Nonna used to make. This book will be the ultimate in Italian bread and baking it will be your Italian panetteria bible where you will be able to almost smell that dreamy, irresistible aroma of fresh baking as you flick through the pages.

Make the Best Bread at Home with Just Your Hands Nothing beats the intoxicating smell of freshly baked bread. But what if you could create those beautiful artisan loaves in the most traditional way possible: with just your own two hands? *Baking by Hand* shows you how to do just that. Keep your mixer in the closet as Andy and Jackie King teach you long-forgotten methods that are the hallmarks of their exceptional bakery. They'll take you through all of the steps of making amazing bread, from developing your own sourdough culture, to mixing by hand, traditional shaping techniques and straight on to the final bake. Most importantly, you'll learn the Four-Fold technique-the key to making the kind of bread at home that will simply be top tier in any setting. In this book, Andy and Jackie feature their stand out bakery recipes, including favorites such as their North Shore Sourdough, a perfectly crusted and open-crumbed Ciabatta, and their earthy, healthy and wonderful Multigrain loaf. And that's only half the story. The Kings also offer up techniques and recipes for their much-loved pastries like Concord Grape Pies and Rhubarb-Ginger Tarts, combining seasonality, locality and a passion for fresh ingredients. And they're all ready for you to make-without a mixer. A&J King Artisan Bakers is located in Salem, Massachusetts, and was named one of America's 50 Best Bakeries by The Daily Meal.

Washington Post Bestseller! — Jenn Segal's Family-Friendly Healthy Cookbook If you're a fan of Chrissy Teigen, *Skinnytaste*, *Pioneer Woman*, or *Oh She Glows* cookbooks, you'll love *Once Upon a Chef* Become the favorite family chef: Once upon a time Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created *Once Upon a Chef*, the popular blog that applies her tried-and-true chef skills with delicious, fresh, and approachable ingredients for family-friendly meals. In Jenn's book she shares 100 recipes that will up your kitchen game while surprising you with their ease. With the authority of a professional chef and the practicality of a busy working mom, Jenn teaches you to improve your cooking one recipe at a time, with helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. The healthy cookbook for every meal of the day: Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles Simple soups, salads, and sandwiches for ideal lunches (try the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches) Entrées the whole family will love like Buttermilk Fried Chicken Tenders Tasty treats for those casual get-togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans Go-to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake If you have used recipes from *Magnolia Table* or *Smitten Kitchen*, you will want to own *Once Upon a Chef*: Flip through the pages of this book, and you'll want to make every recipe—whether it's an easy family dinner your kids will love, an indulgent dessert for someone special, or fun cocktails and appetizers for your friends. This is the book you'll turn to again and again, and with Jenn by your side in the kitchen, every meal will taste like the best night out!