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to breadmaking and his award-winning book *Dough* is an invaluable and beautiful guide to making simple, contemporary bread, with a 30-minute DVD giving additional guidance and step-by-step recipes.

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'An essential tome' Tom Parker Bowles Richard Bertinet is renowned for his revolutionary and inspirational approach to breadmaking and Dough is an invaluable and beautiful guide to making simple, contemporary bread.

Richard brings fun to

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breadmaking and with his easy approach, you will never want to buy a supermarket loaf again.

Dough: Simple
Contemporary Bread by
Richard Bertinet ...

It's divided into a general part (all about bread baking, techniques, ingredients and equipment needed) and several chapters

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with different bread recipes originating from a specific dough, for example white bread dough, sweet dough, olive oil dough. The first recipe of the chapter is the basic dough, and the follo

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by Richard Bertinet

For all those who do not

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want to eat mass
produced sliced bread
filled with chemicals and
...

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Combine the parmesan
and pine nuts and put
half of that mixture on
to the dough. Now top
the mixture with Parma
ham..... ...before

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brushing the ham with olive oil and putting the rest of the cheese and nut mixture on top....

Roll the dough up like a swiss roll and then cut 2cm slices out and lay them on greased baking trays.

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DIRECTIONS

Combine 1/2 cup warm water with 2 tablespoons of yeast and in a large mixing bowl and set aside for about 5 minutes. Combine the 1 1/4 cups warm water with the butter or oil and add to the yeast

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mixture after it has expanded. Combine the salt and flour and add 2 cups of flour to the yeast ...

Simple Yeast Bread /
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Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, 1-1/2 to

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2 hours. Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in 2 greased 9x5-in. loaf pans. Cover and let rise until doubled, 1 to 1-1/2 hours.

Basic Homemade Bread
Recipe | Taste of Home
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by Richard Bertinet.

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English. By (author)

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Richard Bertinet ...

In large mixer bowl,
combine warm water

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(110-115 ° F), 1 tsp
sugar and yeast; stir, let
stand 5 minutes. Add 3
cups flour. In saucepan
or microwave, heat milk
until warm
(110-115 ° F). Add to
flour mixture.

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