

RECIPES FOR THE CONNOISSEUR

NANCY SILVERTON'S

# BREADS

FROM THE

LA BREA BAKERY

WITH AN INTRODUCTION BY  
RUTH REICHL

# Nancy Silvertons Breads From The La Brea

**Nancy Silvertown**



## **Nancy Silverton's Breads From The La Brea:**

**Nancy Silverton's Breads from the La Brea Bakery** Nancy Silverton, 1996-03-05 A beautiful cookbook from the master baker of the brioche and creme fraiche custard that made Julia Child cry because it's a dessert to cry over it's so good. The owner and chef of L.A.'s famous and successful La Brea Bakery reveals her magical recipes adapted for home bakers. Before the baking even begins, Silverton takes the reader through the wonder of bread alchemy, then introduces readers to a wide range of recipes which range from the whimsical to the sublime. From the two-week process of creating the starter to the ingredients and equipment needed to the required temperature control needed for the perfect loaf, beginner and advanced bread makers and bakers will enjoy this incredible classic cookbook.

**Nancy Silverton's Pastries from the La Brea Bakery** Nancy Silverton, 2013-05-07 The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day from the introduction. When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple rustic pastries full of texture and flavor that complement perfectly her hearty country-style breads and have people lining up morning after morning. Now in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites: virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy, not to mention incredibly tasty, like her crisps, cobblers, and crumbles, and her ever-popular scones which run the gamut from Chocolate Walnut to Ginger to Mushroom Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Croûte de Chocolat. She offers an array of quickbreads and quickcakes for all tastes, including Madeleines, Canellés, and Cranberry Almond Tea Bread, and her tarts bring out the best qualities of the finest ingredients, from the intense fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections; here you'll find Almond Bark, English Toffee, and Lollipops, and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the pièce de résistance, puff pastry. An important book from a baking and pastry icon, *Pastries from the La Brea Bakery* like Nancy Silverton's acclaimed *Breads from the La Brea Bakery* is a bible of the craft for bakers everywhere.

**Nancy Silverton's Sandwich Book** Nancy Silverton, Teri Gelber, 2005 Silverton instituted many of these lighter menu

recipes at her Los Angeles eatery Campanile the 2001 winner of the James Beard Award for Best Restaurant Separate sections on spreads condiments and breads are accompanied by a list of suppliers 41 full color photos **Nancy Silverton's Pastries from the La Brea Bakery** Nancy Silverton, 2000 Baking icon Nancy Silverton presents the definitive pastry making bible She shares her passion and expertise in more than 150 simple yet thorough recipes of her most scrumptious favorites She demystifies doughnuts and guides readers through delicious cobblers scones muffins cookies and sinful tasting chocolate confections **The Mozza Cookbook** Nancy Silverton, Matt Molina, Carolynn Carreño, 2011-09-27 Discover the mouthwatering world of Italian cuisine with this delectable collection of more than 130 authentic recipes from a James Beard Award winning chef A traditional Italian meal is one of the most comforting and delicious things that anyone can enjoy Award winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Pizzeria Mozza and the Michelin starred Osteria Mozza In The Mozza Cookbook Silverton shares these recipes with the rest of the world The original idea for Mozza came to Nancy at her summer home in Panicle Italy And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home But do not confuse authentic with conventional Under Silverton's guidance each bite is more exciting and delectable than the last with recipes such as Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes Pine Nuts Currants and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage Panna and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Sautéed Cavolo Nero Fritelle di Riso with Nocello soaked Raisins and Banana Gelato Olive Oil Gelato In The Mozza Cookbook you'll find all the tricks you need to make homemade pastas gelato and pizzas that taste as if they were flown in directly from Italy Silverton's lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes both familiar and intricate easy to follow and hard to resist **The Cookie That Changed My Life** Nancy Silverton, Carolynn Carreño, 2023-11-14 NEW YORK TIMES BESTSELLER The eagerly anticipated baking bible from America's most respected authority 100 recipes for cookies cakes breads breakfast pastries and much more A Best Book of the Year NPR Los Angeles Times Epicurious Nancy Silverton baked a brioche so perfect that it brought Julia Child to tears Nancy showed us how to strip away the extras and spotlight the essentials She's still doing that and we're all still learning from her Dorie Greenspan author of Dorie's Cookies Nancy Silverton made her reputation as the original pastry chef for Wolfgang Puck's restaurant Spago Biting into a particularly delicious peanut butter cookie one day she had an epiphany every single thing we bake should taste this good And so she decided to return to her roots and set to work perfecting the rest of the American baking canon From Lattice Topped Apple Pie to Carrot Cake with Brown Butter Cream Cheese Frosting the secret Carrot puree to Cornbread is it too much to ask that it actually taste like corn she shares recipes for the platonic ideals of our most beloved baked goods Alongside the classics Lemon Bars Key Lime Pie Layered Buttermilk Biscuits Silverton

includes a handful of her own inventions Double Decker Chocolate Cookies double the fun Iced Raisin Bars a better fig newton and Chocolate Brandy Cake chocolate and brandy all sure to become future classics With more than a hundred perfected recipes *The Cookie That Changed My Life* is a veritable encyclopedia of the very best things to bake *Leslie Mackie's Macrina Bakery & Cafe Cookbook* Leslie Mackie, Andrew Cleary, 2003-01-01 Nationally known chef Leslie Mackie opened Macrina in 1993 as an artisan bakery and lunch spot News of this exciting eatery spread quickly through Seattle and beyond making Macrina an American favorite This lavishly produced cookbook offers the same dishes developed from extensive research and travel found at Macrina More than 100 recipes range from a classic Rustic Potato Loaf or Raisin Brioche Twist to a delectable Raspberry Cinnamon Sugar Bread Pudding with Nectarine Compote to a tantalizing variety of lunch items including Butternut Squash and Apple Galette and Salmon Paillard on Mixed Greens with Mustard Vinaigrette The book features a special holiday section and gorgeous duotone photographs capture the setting its people and its inspiring displays of breads pastries and breakfast and lunch fare *A Good Bake* Melissa Weller, Carolyn Carreno, 2020-11-17 From the James Beard Award nominee a comprehensive baking bible for the twenty first century with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master A very good combination Baking science all of us can understand and a splendid collection of recipes A baker's must Dorie Greenspan author of *Dorie's Cookies and Everyday* Dorie Melissa Weller is the baking superstar of our time As the head baker at some of the best restaurants in the country her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement In *A Good Bake* Weller shares her meticulously honed carefully detailed recipes for producing impossibly delicious and impossibly beautiful baked goods A chemical engineer before she became a baker Weller uses her scientific background to explain the whys and hows of baking so home cooks can achieve perfect results every time Here are recipes both sweet Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting and savory Khachapuri with Cheese Baked Egg and Nigella Seeds beloved classics Croissants and Chocolate Babka and new sure to be favorites Milk Chocolate and Raspberry Blondies as well as Salted Caramel Sticky Buns of course all written and tested for even the most novice home baker to recreate With gorgeous photographs by the award winning Johnny Miller and tutorials that demystify all of the stuff that sounds complicated like working with yeast sourdough starters and laminating dough Weller's book is the one guide every home baker needs **In Search of the Perfect Loaf** Samuel Fromartz, 2015-07-21 An invaluable guide for beginning bakers The New York Times An irresistible account of bread bread baking and one home baker's journey to master his craft In 2009 journalist Samuel Fromartz was offered the assignment of a lifetime to travel to France to work in a boulangerie So began his quest to hone not just his homemade baguette which later beat out professional bakeries to win the Best Baguette of D C but his knowledge of bread from seed to table For the next four years Fromartz traveled across the United States and Europe perfecting his sourdough in California his whole grain rye in Berlin and his country wheat in the South of France

Along the way he met historians millers farmers wheat geneticists sourdough biochemists and everyone in between learning about the history of breadmaking the science of fermentation and more The result is an informative yet personal account of bread and breadbaking complete with detailed recipes tips and beautiful photographs Entertaining and inspiring this book will be a touchstone for a new generation of bakers and a must read for anyone who wants to take a deeper look at this deceptively ordinary exceptionally delicious staple handmade bread *My Ideal Bookshelf* Thessaly La Force,2012-11-13

The books that we choose to keep let alone read can say a lot about who we are and how we see ourselves In *My Ideal Bookshelf* dozens of leading cultural figures share the books that matter to them most books that define their dreams and ambitions and in many cases helped them find their way in the world Contributors include Malcolm Gladwell Thomas Keller Michael Chabon Alice Waters James Patterson Maira Kalman Judd Apatow Chuck Klosterman Miranda July Alex Ross Nancy Pearl David Chang Patti Smith Jennifer Egan and Dave Eggers among many others With colorful and endearingly hand rendered images of book spines by Jane Mount and first person commentary from all the contributors this is a perfect gift for avid readers writers and all who have known the influence of a great book *Prairie Home Breads* Judith Fertig,2011-10-11

*Prairie Home Breads* proves that not only is the Midwest where America s grains are grown but it s also where the art of bread baking is taken seriously To create these 150 recipes Judith M Fertig visited artisanal bakeries working farmhouse kitchens rural church suppers urban bakeries farmer s markets and typical home kitchens She found yeast breads as varied as Amish Pinwheel Bread and Roasted Sweet Pepper Bread as well as naturally leavened breads like Brewhouse Bread and whole grain breads like Northern Prairie Barley Bread There are also buns and rolls as well as quick biscuits popovers and crackers Along with elegant tea breads and homey muffins there are scrumptious coffeecakes kuchen and strudels Last but not least there are recipes for accompaniments and for using up leftovers *Prairie Home Breads* is also filled with rich stories of ethnic and regional culture agriculture Midwestern culinary traditions and warm celebrations of Heartland food *A Twist of the Wrist* Nancy Silverton,Carolynn Carreno,2020-06-02

Award winning chef Nancy Silverton has conquered the gourmet world as the original dessert chef at Spago and founder of the celebrated La Brea Bakery Her recipes are legendary innovative and delicious However in the last few years there has been a great shift in cooking toward the Home Meal Replacement HMR better known as takeout It s impossible to spend hours in the kitchen after a hard day s work so more people are buying prepared foods and frozen meals compromising taste for convenience Realizing that people s hectic workdays don t afford everyone the time to re create her epicurean triumphs Nancy has come up with the perfect solution Enter the jar Compiling a list of her favorite products that come in jars and cans bags and boxes Nancy has created easy to follow recipes that require less than thirty minutes to prepare With this book there s no need to sacrifice flavor sophistication and taste just because you re spending less time chopping cleaning cooking or baking Nancy s shortcuts not only allow us to produce quick and easy meals at home they let us bring back the pride and the joy of creating gourmet meals for our family

and friends *A Twist of the Wrist* contains 137 quick and delicious gourmet recipes from salads to pasta to meats and desserts such as Cumin Shrimp and Chickpea Salad with Roasted Carrots Creamy Corn Soup with Bacon and Cheddar Crostini Orzo with Dried Porcini Mushrooms Radicchio and Aged Balsamic Vinegar Boneless Pork Chops with Creamy Polenta and Fennel Pollen Seared Rare Tuna with Tomato Olive Salsa Dulce de Leche Ice Cream Pie with Hot Fudge Sauce Cajeta and Salty Spanish Peanuts In addition to Nancy's own creations she includes recipes concocted with prepared ingredients from some of her chef friends including Sara Foster Tom Colicchio Charlie Trotter Mario Batali Suzanne Goin Ruth Reichl and Jean Georges Vongerichten There is also a pantry section telling us where to get by the Internet and mail order the best of all things canned jarred and bottled This charming and utterly indispensable cookbook is suited for any type of cook whether you're on the go gourmand or you just love flavorful accessible meals at home *A Twist of the Wrist* fits perfectly into today's modern lifestyle and is a must have for the contemporary kitchen

**The New Yorker's Guide to LA, The Angeleno's Guide to NYC** Henry Owens, 2019-12-03 This comparative travel guide answers the oft posed question Which city is better LA or New York The short answer Who cares It turns out the cities similarities are what make it impossible to choose The New Yorker's Guide to LA The Angeleno's Guide to NYC colorful and comprehensive is as much a love letter to these two cities as it is a practical travel guide By highlighting the parallels between the two places it will help you get up to speed in New York City or settle into the groove of Los Angeles Featuring a mirrored design this book shows which neighborhoods correspond in each city which pizza places and taco stands can't be missed and how to seamlessly switch from navigating the MTA to driving on the 405 Covering art culture shopping food and more it highlights the similarities while breaking down the nuanced differences in each city It's practical must have guide for tourist and native alike

**The Food of Campanile** Mark Peel, Nancy Silverton, 2011-02-09 The Food of Campanile skillfully blends sophistication and simplicity making the recipes not only mouthwatering but entirely approachable for the home cook A Sampling of Recipes Cold Steamed Mussels with Marjoram Pesto Baked Radicchio with Gorgonzola and Red Pears Farro and Mushroom Soup Torn Pasta with Lobster Fava Beans and Currant Tomatoes Saffron Risotto with Clams Spanish Sausage and Borlotti Beans Kale with Crisp Garlic Grilled Prime Rib Steak with Red Wine Sauce Crisp Flattened Chicken with Wilted Parsley Grilled Scallops with Warm Leek and Bacon Salad Potato Parsnip Puree Lemon Meringue Tart with Champagne Vinegar Sauce Chocolate Hazelnut Biscotti

**My Mother's Kitchen** Peter Gethers, 2017-04-04 My Mother's Kitchen is a funny moving memoir about a son's discovery that his mother has a genius for understanding the intimate connections between cooking people and love Peter Gethers wants to give his aging mother a very personal and perhaps final gift a spectacular feast featuring all her favorite dishes The problem is although he was raised to love food and wine he doesn't really know how to cook So he embarks upon an often hilarious and always touching culinary journey that will ultimately allow him to bring his mother's friends and loved ones to the table one last time The daughter of a restaurateur the restaurant was New York's legendary Ratner's Judy Gethers discovered a

passion for cooking in her 50s In time she became a mentor and friend to several of the most famous chefs in America including Wolfgang Puck Nancy Silverton and Jonathan Waxman she also wrote many cookbooks and taught cooking alongside Julia Child In her 80s she was robbed of her ability to cook by a debilitating stroke But illness has brought her closer than ever to her son Peter regularly visits her so they can share meals and he can ask questions about her colorful past while learning her kitchen secrets Gradually his ambition becomes manifest he decides to learn how to cook his mother the meal of her dreams and thereby tell the story of her life to all those who have loved her With his trademark wit and knowing eye Peter Gethers has written an unforgettable memoir about how food and family can do much more than feed us they can nourish our souls

**The Bread Builders** Alan Scott, Daniel Wing, 1999-07-01 Creating the perfect loaf of bread a challenge that has captivated bakers for centuries is now the rage in the hippest places from Waitsfield Vermont to Point Reyes Station California Like the new generation of beer drinkers who consciously seek out distinctive craft brewed beers many people find that their palates have been reawakened and re educated by the taste of locally baked whole grain breads Today s village bakers are finding an important new role linking tradition with a sophisticated new understanding of natural leavens baking science and oven construction Daniel Wing a lover of all things artisanal had long enjoyed baking his own sourdough bread His quest for the perfect loaf began with serious study of the history and chemistry of bread baking and eventually led to an apprenticeship with Alan Scott the most influential builder of masonry ovens in America Alan and Daniel have teamed up to write this thoughtful entertaining and authoritative book that shows you how to bake superb healthful bread and build your own masonry oven The authors profile more than a dozen small scale bakers around the U S whose practices embody the holistic principles of community oriented baking based on whole grains and natural leavens The Bread Builders will appeal to a broad range of readers including Connoisseurs of good bread and good food Home bakers interested in taking their bread and pizza to the next level of excellence Passionate bakers who fantasize about making a living by starting their own small bakery Do it yourselfers looking for the next small construction project Small scale commercial bakers seeking inspiration the most up to date knowledge about the entire bread baking process and a marketing edge James Beard Kitchen Aid Book Award Writing on Food Winner

*The Bread Bible* Rose Levy Beranbaum, 2003-09-30 Presents a collection of baked bread recipes outlines key baking techniques and offers complementary information on ingredients equipment and baking chemistry

Cooking from Your Pantry Nancy Silverton, Carollynn Carreno, 2020-05-05 Looking for quick and easy recipes when you re not supposed to or don t want to leave your house Enter Nancy Silverton the James Beard Award winning chef profiled on Netflix s Chef s Table One of the most revered restaurant chefs in the country Nancy turns her attention here to quick and easy recipes that home cooks can whip up using on hand or always easy to get pantry ingredients from jars cans bags and boxes Here are two dozen delicious recipes for egg pasta and polenta dishes think Olive Oil Fried Eggs on Toast with Fresh Mozzarella and Spicy Harissa Sauce Penne Arrabbiata with Charred Sweet Tomatoes and Polenta with Sausage



Rag plus as a sweet treat her delicious Dulce de Leche Ice Cream Pie with Hot Fudge Sauce Cajeta and Salty Spanish Peanuts Taken from her beloved classic cookbook *A Twist of the Wrist* these are thirty minute meals that you ll want to stay home and cook whether you re on lockdown or not *The Mozza Cookbook* Nancy Silverton,Matt Molina,Carolynn Carreno,2011-09-27 Discover the mouthwatering world of Italian cuisine with this delectable collection of more than 130 authentic recipes from a James Beard Award winning chef A traditional Italian meal is one of the most comforting and delicious things that anyone can enjoy Award winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Pizzeria Mozza and the Michelin starred Osteria Mozza In *The Mozza Cookbook* Silverton shares these recipes with the rest of the world The original idea for Mozza came to Nancy at her summer home in Panicle Italy And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home But do not confuse authentic with conventional Under Silverton s guidance each bite is more exciting and delectable than the last with recipes such as Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes Pine Nuts Currants and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage Panna and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Saut ed Cavolo Nero Fritelle di Riso with Nocello soaked Raisins and Banana Gelato Olive Oil Gelato In *The Mozza Cookbook* you ll find all the tricks you need to make homemade pastas gelato and pizzas that taste as if they were flown in directly from Italy Silverton s lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes both familiar and intricate easy to follow and hard to resist **Crust and Crumb** Peter Reinhart,2011-04-13 The heart and soul of classic bread baking from master baker Peter Reinhart From whole wheat sourdough and rye to pita focaccia and naan this classic cookbook from expert baker Peter Reinhart shows you how to produce phenomenal bread Reinhart details each step in the process giving you the knowledge and confidence to create countless versions of your own Not merely a book of bread recipes this book is an in depth dive into the world of bread baking filled with highly tested formulas to take your bread game to the next level

The book delves into Nancy Silvertons Breads From The La Brea. Nancy Silvertons Breads From The La Brea is an essential topic that needs to be grasped by everyone, from students and scholars to the general public. The book will furnish comprehensive and in-depth insights into Nancy Silvertons Breads From The La Brea, encompassing both the fundamentals and more intricate discussions.

1. The book is structured into several chapters, namely:

- Chapter 1: Introduction to Nancy Silvertons Breads From The La Brea
- Chapter 2: Essential Elements of Nancy Silvertons Breads From The La Brea
- Chapter 3: Nancy Silvertons Breads From The La Brea in Everyday Life
- Chapter 4: Nancy Silvertons Breads From The La Brea in Specific Contexts
- Chapter 5: Conclusion

2. In chapter 1, the author will provide an overview of Nancy Silvertons Breads From The La Brea. The first chapter will explore what Nancy Silvertons Breads From The La Brea is, why Nancy Silvertons Breads From The La Brea is vital, and how to effectively learn about Nancy Silvertons Breads From The La Brea.
3. In chapter 2, the author will delve into the foundational concepts of Nancy Silvertons Breads From The La Brea. The second chapter will elucidate the essential principles that need to be understood to grasp Nancy Silvertons Breads From The La Brea in its entirety.
4. In chapter 3, this book will examine the practical applications of Nancy Silvertons Breads From The La Brea in daily life. The third chapter will showcase real-world examples of how Nancy Silvertons Breads From The La Brea can be effectively utilized in everyday scenarios.
5. In chapter 4, the author will scrutinize the relevance of Nancy Silvertons Breads From The La Brea in specific contexts. The fourth chapter will explore how Nancy Silvertons Breads From The La Brea is applied in specialized fields, such as education, business, and technology.
6. In chapter 5, the author will draw a conclusion about Nancy Silvertons Breads From The La Brea. This chapter will summarize the key points that have been discussed throughout the book.

The book is crafted in an easy-to-understand language and is complemented by engaging illustrations. It is highly recommended for anyone seeking to gain a comprehensive understanding of Nancy Silvertons Breads From The La Brea.

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### **Nancy Silvertons Breads From The La Brea Introduction**

In the digital age, access to information has become easier than ever before. The ability to download Nancy Silvertons Breads From The La Brea has revolutionized the way we consume written content. Whether you are a student looking for course material, an avid reader searching for your next favorite book, or a professional seeking research papers, the option to download Nancy Silvertons Breads From The La Brea has opened up a world of possibilities. Downloading Nancy Silvertons Breads From The La Brea provides numerous advantages over physical copies of books and documents. Firstly, it is

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