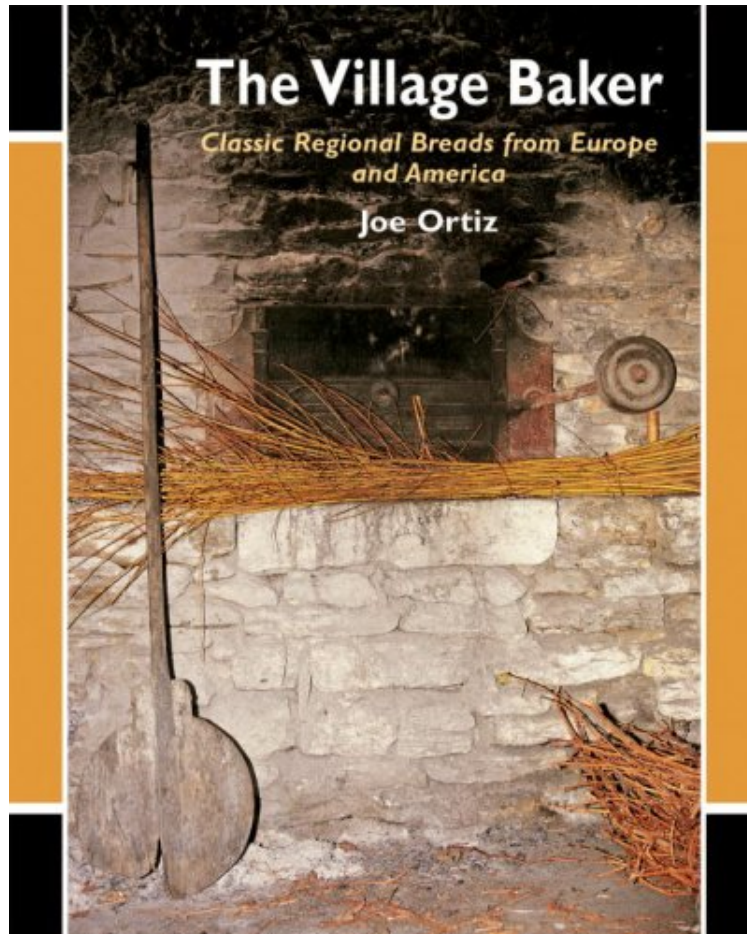


(Free pdf) The Village Baker: Classic Regional Breads from Europe and America

## The Village Baker: Classic Regional Breads from Europe and America

*Joseph Ortiz*

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**Joseph Ortiz : The Village Baker: Classic Regional Breads from Europe and America** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Village Baker: Classic Regional Breads from Europe and America:

46 of 49 people found the following review helpful. My new favorite introduction to artisanal bread baking By B. Marold This book was written by Joe Ortiz of Gayle's Bakery in Capitola, California and published eleven years ago. At the time, the 'Library Journal' said that good books for the home baker are few and far between. In 1993, Ortiz' book was just on the crest of renewed interest in artisanal breads. At the time, the most noteworthy books on artisanal bread baking were Carol Field's 'The Italian Baker' and Bernard Clayton's 'The Breads of France'. Peter Reinhart had written the small, quirky 'Brother Juniper's Bread Book' which was long on one big idea, but not very detailed about some other aspects of baking. Bernard Clayton's giant 'The Complete Book of Breads' did not even cover two of the three main types of yeast rising bread methods. It was more concerned with giving good, easy home recipes for a wide

variety of different breads based entirely on 'La methode directe' or the direct method. Therefore, Ortiz' excellent bibliography contains mostly works written in French. In the last eleven years, a number of excellent books on artisanal bread have been written and published, especially by Peter Reinhart, Nancy Silverton, and Rose Levy Beranbaum. I have not read or reviewed Reinhart's award winning 'The Bread Baker's Apprentice', so my favorite artisanal bread text before today was Beranbaum's 'The Bread Bible'. Ortiz' book has just taken its place. Beranbaum's book is almost twice as long and has a long introduction on ingredients and general techniques, but her presentation of the differences between the three major methods for yeast bread making simply do not succeed in making the subject quite as clear, as interesting, and as convincing as Ortiz' book. Beranbaum's book is still a great work with recipes for lots of types of breads that Ortiz does not cover. Before becoming too enmeshed with praise for Ortiz book, I must say I have taken a quick look at 'The Bread Baker's Apprentice' and it appears to be the equal to 'The Village Baker' on many points and may offer illumination on subjects Ortiz does not cover completely. The heart of Ortiz book is simple artisanal bread made with flour, water, salt, and yeast. In some Tuscan bread, even salt is left out leaving three ingredients. In many breads, the yeast is captured from the ambient microflora, leaving but two ingredients added by the baker. The thing that Ortiz makes so clear is the distinction between the three main methods for using yeast to leaven bread. The oldest method responsible for true sourdough breads, and the method most clearly characterizing 'artisanal' baking is what the French call the 'levain' method. With regional variations, this is THE method for rising dough until the production of brewer's yeast in 1810, a conversion which became complete with the production of baker's yeast in 1900. The 'levain' method required at least 24 hours, as long as you had a viable starter. To create a starter required another four to seven days. The direct method of leavening with commercial baker's yeast reduced production time from 24 hours to seven (7) or eight (8) hours. The problem is, breads made with the direct method simply did not taste as good or keep as long as levain breads, which benefited from the creation of acids as a byproduct of the natural fermentation. Hence, we get sour doughs from natural yeast fermentation. The solution to improve the taste of breads without relying on the long and somewhat unreliable levain method was the invention of the sponge method or 'Pain sur poolish', possibly named by the fact that it was invented by Polish bakers in Paris. This method creates a sponge from baker's yeast and flour on one day that rises overnight, when it is combined with more flour to form the dough. The overnight rising creates some of the acidic fermentation byproducts to give some of the sourdough tang. The brioche family, including challah is made using the sponge method. Italian bakers use a similar method, calling their version of a sponge a 'biga' which is best for high gluten breads with a high water content for ciabatta and like breads. Giving us an understanding of these three major approaches to yeast leavened bread may, itself, be worth the price of admission for this \$20 paperback, but there is much more. True to the title of the book, the author's main focus is to give us an understanding of the traditional local professional baker, and to enable us to reproduce what this baker can do. To tell the full story, Ortiz gives recipes for many traditional breads as they may be done at home AND as they are done in the professional bakery. The professional recipes follow the same format used by other books for the professional baker such as Gisslen's 'Professional Baking' and the recent Culinary Institute of America's 'Baking and Pastry'. In spite of the heavy use of French sources, Ortiz gives full coverage of Italian, German / Austrian, Italian, and American artisanal methods. That's right, American artisanal baking, headlined by the justly famous San Francisco sourdough. The only thing I miss is a reference to any special microflora native to the San Francisco area that makes this bread so distinctive. My hunch is that it is all due to the mist off the bay. In the section on American breads, Ortiz cites a large number of artisanal bakers, almost all of which are on the Pacific coast (that mist again) or in New York City. As the list is eleven (11) years old, I would verify any locations before getting into the car. Thankfully, I know that Zabar's in Manhattan is alive and well and still credited with having the best bread in New York City. If you are interested in understanding serious bread baking basics, this is the book for you. Be warned, this is not simple quick stuff, but worth the read even if you never open a pack of Fleischman's yeast. 1 of 1 people found the following review helpful. Best Baking Cookbook ever! By Imal Wagner One of the best cookbooks I ever bought. this is my second copy! Fantastic results baking- yummm. 1 of 1 people found the following review helpful. yum By vicor If you have ever have the chance to visit Gayles bakery in Capitola, near Santa Cruz, CA, you can taste most of these recipes and I guarantee you will want this book. A very talented family of bakers.

This collection of nearly 100 recipes from the village bakers of France, Italy, Germany, and regional America is full of healthful and delicious departures from the usual array of baked goods. Professional baker Ortiz provides additional assistance with an entire chapter devoted to bread making techniques, with easy-to-follow instructions and two-color illustrations. Ortiz brings his years of personal experience and his endless travels through Europe to the one subject he holds so dear: good bread. Dense, crusty, flavorful loaves of bread that support life in and of themselves. Ortiz maintains the promise that this can actually be accomplished in the home kitchen--with the highest standards. "While recipes for professional bakers are included, the home baker—even the novice—should be able to follow the Ortiz method and come up with some great stuff." —Publisher's Weekly

.com The long and short of it is you could pick up a copy of The Village Baker by Joe Ortiz, start at the beginning,

bake your way to the last page, and open your own village bakery. A California regional baker since 1978 (Joe Ortiz bakes breads, and his wife bakes pastries at Gayle's Bakery in Capitola, California), Ortiz brings his years of personal experience and his endless travels through Europe to the one subject he holds so dear: good bread. And by good bread, he means the best of what France, Germany, and Italy have to offer, as well as notable contributions from great American bakers working in the traditional, village-baker style: dense, crusty, flavorful loaves of bread that support life in and of themselves. Ortiz holds out the promise that this can actually be accomplished in the home kitchen--with the highest standards. Ortiz's book starts in the style of a primer with sections on the basic ingredients, kinds of leavenings, and basic techniques and procedures. He wants the newcomer to bake the very basic French loaf (think baguette) several times to get one decent loaf under the belt buckle. Then it's open season on regional breads, rye breads, and specialty breads. In a final section, Ortiz gives the true enthusiast professional style recipes and ideas. -- Schuyler IngleFrom Publishers WeeklyWith this inspired book, Ortiz, a Capitola, Calif.-based "village baker," generously and accurately shares the art of producing "crusty, flavorful bread--with a chewy, voluptuous texture, the aroma of nuts, and a caramelized crust." The product of the serious study of French, German and Italian bakers and his own experimentation back at home, the book brings together of methods and recipes, including such mouth-watering selections as country-style French bread, raisin nut rye rolls, onion wheat bread and polenta bread. What makes the volume special--in addition to Ortiz's admirable dedication to thoroughness and accuracy--are the homemade starters that are used instead of commercially produced yeasts to give breads character. While recipes for professional bakers are included, the home baker--even the novice--should be able to follow the Ortiz method and come up with some great stuff. Copyright 1992 Reed Business Information, Inc.From Library JournalOrtiz's "village bakers" work on a small scale, treating bread making as a craft rather than as mass production; they may be found in tiny European towns or in large cities in America, baking bread for their communities. The author is himself one of these dedicated individuals, with a bakery near Santa Cruz, and he has refined his experience by working with professional bakers abroad. Here he offers a thorough course for the home cook on bread making, with lengthy discussions of ingredients and techniques, followed by recipes for authentic regional breads of France, Italy, and Germany and for American "village breads." Bernard Clayton's *The Breads of France* (1978) and Carol Field's *The Italian Baker* ( LJ 11/15/85) cover some of this ground. Otherwise, good bread books for the serious home cook have been few and far between, making this authoritative work highly recommended. Copyright 1992 Reed Business Information, Inc.