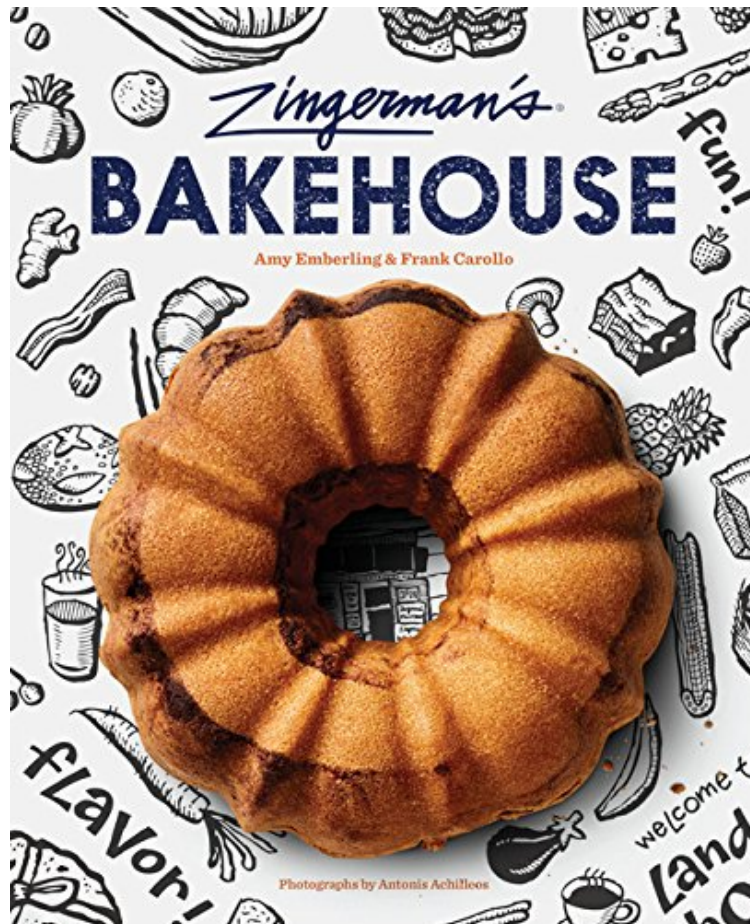


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Amy Emberling, Frank Carollo

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Amy Emberling, Frank Carollo : Zingerman's Bakehouse before purchasing it in order to gage whether or not it would be worth my time, and all praised Zingerman's Bakehouse:

15 of 15 people found the following review helpful. Oh, the flavor! Passionate bakers, thorough instruction, great results! By Jennifer Guerrero I've had great results with outstanding flavor with everything I've tried. The intro stories to the recipes are really charming, and had me inspired to fire up the oven to taste what they were so passionately chatting about. Lots of them have little cartoon heads of Amy or Frank floating above them, so that you know whorsquo;s talking to you. The measures are presented in both cups and gram weight. I love it when they do that, so all bakers are happy. The instructions are thorough, and really well organized. Some of the bakes are worldly, while others are spotlighting some beloved regional favorites. Recommend! Pictured below: 1 Detroit Style Pizza ndash; p 89. Delicious. I love that they so emphatically insist that the cheese must be spread to the very edge of the pan so that it will form a cheese crust edge. Oh, and that it does. The crust itself is really pillowy. 2-4) Bagels ndash; p 204. Great bagels. Irsquo;ve made bagels before, but never packed flavors into the dough itself. They have you roast onions with poppy seeds in a little olive oil and salt, and then knead that into a quarter of the dough. So good. Irsquo;m kneading it

into all the dough next time. They don't mention cream cheese in the ingredient list, so it didn't make my shopping list. I'm writing it in Sharpie on the page, so my flour covered self won't run to the store at the last second again.) Big O Cookie - p 69. I would have passed by this, but the intro cracked me up, so I had to try them. I'm so glad I did. These are outstanding oatmeal raisin cookies, and they're easy peasy. They're so packed with oatmeal and raisins that I didn't mind one bit when my teenagers grabbed a few of them for breakfast.6-8) Our French Baguette - p 113. Killer flavor! It's a time commitment, but most of it is waiting. They're shockingly good! Step 1) Make the poolish - 1 minute, then it sits for 12 hours. Step 2) Make the baguette dough - 10 minutes of a great arm workout with what feels like oobleck, then it sits for an hour. Step 3) 1 minute folding and then it sits for an hour. Step 4) 1 minute folding then it sits for 30 minutes. Step 5) 2 minutes to divide and form into balls, then it sits for 30 minutes. Step 6) 5 minutes to shape into baguettes, then proof for 45 minutes. Step 7) 22 minutes to score and bake.9) Cheddar Ale Soup - p 220. I grew up in Wisconsin where cheese is its own food group, and probably the most important one. ;) They pack 2 pounds of sharp cheddar in there. Awesome. I made this to go with the French baguettes to complete the perfect trio: bread, cheese, and beer. We ate it around the firepit under the stars. People were happy. The ingredients call for Marash pepper. I *think* that's the same as Aleppo pepper if yours is a Penzeys-head. Some others I have flagged to try: Sourdough Starter and Farm Bread - p 40 * Jewish Rye Bread - p 52 * Pecan Pie - p 66 * Bakehouse Brownies - p 70 * Sour Cream Coffee Cake (cover) - p 76 * Cornish Beef Pasty - p 92 * Bakehouse Pecan Blondies - p 96 * Obama Buns (pecan sticky buns) - p 207 I'll update this as I play in the book more.8 of 8 people found the following review helpful. Well-researched recipes, excellent advice, some photos, and a hearty helping of Bakehouse history. By Kat LI lived in Ann Arbor for 6 years (up until 2011), so I spent quite a bit of time at the various Zingerman spots. There are a lot of desserts I've loved from Zingerman's, but the Hot Cocoa Cake is definitely my favorite. I've been dying to find out whether the recipe for Zingerman's Bakehouse's amazing Hot Cocoa Cake would be included in this cookbook and it is! More importantly, the recipe is easy to follow and produces a cake that tastes just like I remember. Warm and chocolatey, with fantastic chocolate chunks (use chunks, don't use chips) interspersed throughout the tender cake, it makes for a great treat with coffee, an easy crowd-pleasing chocolate cake (and it travels well), and also makes for the best breakfast slice ever. Likewise, the included recipe for challah and the very precise instructions for shaping it is worth the cost of this cookbook. The Bakehouse makes some of the best challah I've ever had, and I was able to reproduce it at home. Their recipe calls for a lot more egg (yolks) than most other challah recipes do, which along with the touch of oil helps make it so tender and golden in color. Since hasn't included the Table of Contents or Index in their preview, I'm attaching them to this review. It's true that the cookbook doesn't have that many recipes overall, but the expertise of the bakers and uniqueness of some of the recipes (like the Hungarian savory fried dough and the Transylvanian cinnamon swirl bread) more than makes up for it. Happily, this cookbook includes plenty of color photos (which the previous Zingerman's cookbook did not), while still managing to pack in a ton of information about the Bakehouse itself, how each recipe came into being, and ways you can tweak the recipe to make it your own. If you really enjoy baking desserts or breads, if you like learning more about the history of a place or a company, if you like hunting down recipes for unusual items, or if you are interested in what striving for perfection while running a thriving bakery looks like - Zingerman's Bakehouse is definitely a cookbook you should add to your library. If you aren't so interested in any of those things, but you're willing to buy a cookbook that will have the best recipe, one that's easy to follow and certain to succeed, for a few items you do want to make - Zingerman's Bakehouse is also worth adding to your cookbook library.

This is the must-have baking book for bakers of all skill levels. Since 1992, Michigan's renowned artisanal bakery, Zingerman's Bakehouse in Ann Arbor, has fed a fan base across the United States and beyond with their chewy-sweet brownies and gingersnaps, famous sour cream coffee cake, and fragrant loaves of Jewish rye, challah, and sourdough. It's no wonder Zingerman's is a cultural and culinary institution. Now, for the first time, to celebrate their 25th anniversary, the Zingerman's bakers share 65 meticulously tested, carefully detailed recipes in a beautiful hardcover book featuring more than 50 color photographs and bountiful illustrations. Behind-the-scenes stories of the business enrich this collection of best-of-kind, delicious recipes for every "I can't believe I get to make this at home!" treat.

About the Author Amy Emberling and Frank Carollo are master bakers and the co-owners of Zingerman's Bakehouse. They live in Ann Arbor, Michigan. Antonis Achilleos is a food and lifestyle photographer based in New York City.