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The Hot Bread Kitchen Cookbook: Artisanal Baking From Around The World



Synopsis

Yahoo Food's Cookbook of the Year Authentic multiethnic breads from the New York City bakery with a mission At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich mâ™s men flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake themâ”because the recipes come from their homelands. Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you wonâ™t find anywhere else. Featured in some of New York Cityâ™s best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with The Hot Bread Kitchen Cookbook.

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Customer Reviews

Maybe you met the author of the Smithsonian food event, or perhaps you have been to the bakery in East Harlem. I have been looking forward to this book, and am happy with it. The book opens with tips and techniques and a history of the kitchen in East Harlem. The first recipe area is devoted to Primordial Breads â” Unleavened Flatbreads, including M'Smen, Chapati, Paratha, Matzo (as per Daniel Boulud), Eier Kichel (as per her great grandmother Minnie Starkman) (it is similar to torta de aceite), lavash, soft lavash, plus recipes for "go-withs," such as gefilte fish, chopped liver (IN A BUNDT PAN), and Bandladeshi curry a la Lutfunessa. In a chapter for Slightly Elevated â”

Leavened Flatbreads, we find instructions for 100% Teff Injera, Hybrid Injera, Nan-e Barbari, Olive Oil Focaccia, Nan-e Quandi, Naan, Pita, and complements such as Hummus, Doro Wat, and Muffuletta. The Chapter, "For Masa y Mas â " Tortillas and More" the author opens with a recipe for Masa from Nixtamal -- since we learn that tortillas, tamales, gorditas, and tostadas are â only as good as the masa from which you make them.â • Also included are several Mexican foods, Tortilla Chips with Chile, Cumin and Lime, and Guac. A chapter on Lean Breads and rolls shares recipes for Pate Fermentee which is needed as an ingredient for other preparations. After which are recipes for Rustic Batard, Pan Bagnat, Cemita Rolls, Pepita Multigrain, Onion Bialys, Olive Boules, Ciabatta, Corn Rye, Grindstone Rye, and a New Yorker Rye Loaf (with or without her Toronto grandfather Laibish Perlmutter's kimmel (caraway seeds)). The Rye is followed by a section on Challahs and enriched breads.

"The Hot Bread Kitchen" by Waldman Rodriguez is an excellent reference for making both common and obscure breads from around the world. The author takes you through step by step instructions for making commonly loved but not commonly home made breads such as: Matzo, Pita, Naan, Focaccia, Tortillas, Rustic Batard, Ciabatta, New York Rye, Multigrain, Challah, Parker House Rolls and Hot Dog Buns. You are also introduced to less commonly made breads you may not have been exposed to if you're not in a city or ethnic neighborhood, such as: M'Smen, Chapatis, Partha, Eier Kichel, Lavash, Injera, Nan-E Barbari (Cover Image), Nan-E Qandi, Gorditas, Pan Bagnat, Onion Bialys, and Kreplach. The author also provides detailed instructions on making things 100% from scratch, such as making your own Masa flour from Nixtamal for making tortillas. Things less commonly thought of as bread are also included, such as hand pies, dumplings and empanadas. The book is based around a NYC bakery that trains and employs mostly immigrant families, so there are a lot of heartfelt stories about life transformations around bread and learning to bake. Many of the more exotic recipes originated with the immigrant workes, and were taught to the head bakers by their apprentices. When that's the case, they do a good job of describing the back story and origin of the recipe, making you feel like you're in some babushka's kitchen as you wait for your loaf to come out of the oven.

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