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bread therefore simple!

*Richard Bertinet making  
bread (DVD from the book  
DOUGH) 26: Three Great Bread  
Making Books - Bake with  
Jack **Baking a Difference:***

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**Basic dough plaiting with a  
sweet dough** *Baking with Paul  
Hollywood | White Bloomer  
Bread | Waitrose \u0026  
Partners Richard Bertinet An  
Introduction to Bread Making  
Trailer ~~Master class in  
baking quick simple bread~~*

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~~Bread~~ ~~from a French Master Baker~~  
~~Richard Bertinet~~ Multi  
Purpose Dough | Universal  
Dough Soft And Fluffy Recipe  
The EASIEST Bread You'll  
Ever Make (Beginner Bread  
Recipe) Feast TV: The Rise  
of Artisan Bread *Baking a*

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*Difference: Creating a  
sharing bread with sweet  
dough High Hydration dough  
Shaping Basic steps of  
Baking Bread The Best  
Cinnamon Buns | Guest Chef:  
Richard Bertinet | Gozney  
How To Make Bread | Jamie*



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*Oliver - AD*

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Scoring Sourdough Bread

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Stollen | Guest Chef:

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**Focaccia al Rosmarino |**

**Polish Method** *How to Make*

*Quick and Easy No Knead*

*Bread* Richard Bertinet's

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White Bread Masterclass |

Waitrose \u0026amp; Partners

Richard Bertinet's Cardamom  
and Prune Bread | Waitrose

*Tartine Bread CRUMB:*

*DIVIDING AND SHAPING THE*

*DOUGH CRUMB: Using a Mixer*

*Bread kneading Flour Water*

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Salt Yeast Introduction

Shaping and Baking Artisan

Ciabatta and Focaccia

*Flamiche aux Poireaux and*

*Fougasse | Guest Chef:*

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*Dough Simple Contemporary*

*Bread*

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Bread Richard Bertinet is renowned for his revolutionary and inspirational approach to breadmaking and his award-winning book Dough is an invaluable and beautiful guide to making simple, contemporary bread, with a

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30-minute DVD giving  
additional guidance and step-  
by-step recipes.

*Dough: Simple Contemporary*

*Bread: Bertinet, Richard ...*

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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,

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contemporary bread. Richard brings fun to breadmaking and with his easy approach, you will never want to buy a supermarket loaf again.

*Dough: Simple Contemporary  
Bread by Richard Bertinet*

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It's divided into a general part (all about bread baking, techniques, ingredients and equipment needed) and several chapters with different bread recipes originating from a specific

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**Dough**, for example white bread dough, sweet dough, olive oil dough. The first recipe of the chapter is the basic dough, and the follo

*Dough: Simple Contemporary  
Breads by Richard Bertinet*

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Bread for all those who do not want to eat mass produced sliced bread filled with chemicals and ...

*Dough: Simple Contemporary  
Breads - Richard Bertinet*

...

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

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

*DOUGH: Simple Contemporary  
Bread - How to Bake |*

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*Shipton ...*

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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 mixture

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Bread after it has expanded.

Combine the salt and flour and add 2 cups of flour to the yeast ...

*Simple Yeast Bread / Dough  
Recipe - Food.com*

Place in a greased bowl,

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Bread turning once to grease the top. Cover and let rise in a warm place until doubled, 1-1/2 to 2 hours. Punch dough down. Turn onto a lightly floured surface; divide dough in half. Shape each into a loaf. Place in 2

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greased 9x5-in. loaf pans.  
Cover and let rise until  
doubled, 1 to 1-1/2 hours.

*Basic Homemade Bread Recipe  
| Taste of Home*

Dough: Simple Contemporary  
Bread. by Richard Bertinet.

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About the author ...

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Bread you will never want to buy a  
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Bread : Richard Bertinet ...*



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**Bread**  
In large mixer bowl, combine warm water (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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