

Zeb Bakes Hamelman Bread

- Chapter 4 - Breads made with yeasted pre-ferments
 - Baguettes
 - Baguettes with Poolish (p. 101)
 - Baguettes with Pâte Fermentée (p. 103)
 - Ciabatta
 - Ciabatta with Stiff Biga (p. 105)
 - Ciabatta with Poolish (p. 107)
 - Ciabatta with liveil and Wheat Germ (p. 109)
 - Rustic Breads
 - Pain Rustique (p. 111)
 - Country Bread (p. 113)
 - Rustic Bread (p. 115)
 - Potato Breads
 - Roasted-Potato Bread (p. 117)
 - Potato Bread with Roastednions (p. 120)
 - Whole-Wheat Breads without Soakers
 - Whole-Wheat Bread (p. 122)
 - Whole-Wheat Bread with Hazelnuts and Currents (p. 124)
 - Whole-Wheat Bread with a Multigrain Soaker (p. 126)
 - Multi-Grain Breads)
 - Five-Grain Bread with Pâte Fermentée (p. 129)
 - Sunflour Seed Bread with Pâte Fermentée (p. 131)
 - Golden Raisin and Walnut Bread (p. 133)
 - Semolina (Durum) Breads
 - Semolina (Durum) Bread (p. 135)
 - Semolina (Durum) Bread with a Whole-Grain Soaker (p. 137)
 - Corn Bread (p. 139)
 - Beer Bread with Roasted Barley (p. 141)
- * Chapter 5 - Levain Breads
 - Vermont Sourdough Variations
 - Vermont Sourdough (p. 153)
 - Vermont Sourdough with Whole Wheat (p. 154)
 - Vermont Sourdough with Increased Whole Wheat (p. 156)
 - Pain au Levain Variations
 - Pain au Levain (Sourdough Bread) (p. 158)
 - Pain au Levain with Whole-Wheat Flour (p. 160)
 - Pain au Levain with Mixed Sourdough Starters (p. 162)
 - Miche
 - Miche, Pointe-à-Callière (p. 164)
 - Mixed-Flour Miche (p. 166)
 - Whole-Wheat Variations
 - Whole-Wheat Levain (p. 168)
 - Whole-Wheat Multigrain (p. 169)
 - Semolina Bread (p. 171)

- Golden Raisin Bread (p. 172)
 - Five-Grain Levain (p. 174)
 - Sourdough Seed Bread (p. 176)
 - live Levain (p. 178)
 - Cheese Bread (p. 180)
 - Normandy Apple Bread (p. 181)
 - Roasted Garlic Levain (p. 183)
 - Roasted Hazelnut and Prune Bread (p. 185)
- * Chapter 6 - Sourdough Rye Breads
- 40 Percent Caraway Rye (p. 194)
 - Whole-Rye and Whole-Wheat Bread (p. 195)
 - Light Rye Bread (p. 197)
 - Sourdough Rye with Walnuts (p. 198)
 - Sourdough Rye Variations
 - Three-Stage 90 Percent Sourdough Rye (p. 201)
 - Three-Stage 80 Percent Sourdough Rye (p. 204)
 - Three-Stage 70 Percent Sourdough Rye (p. 206)
 - Sourdough Rye with Raisins and Walnuts (p. 208)
 - 66 Percent Sourdough Rye (p. 210)
 - Flaxseed Bread (p. 211)
 - Sourdough Rye with Rye-Flour Soakers
 - 80 Percent Sourdough Rye with a Rye-Flour Soaker (p. 213)
 - 70 Percent Rye with a Rye Soaker and Whole-Wheat Flour (p. 215)
 - Vollkornbrot Variations
 - Vollkornbrot (p. 217)
 - Vollkornbrot with Flaxseeds (p. 219)
 - Horst Bandel's Black Pumpernickel (p. 222)
 - Black Bread (p. 225)
 - Multi-Grain Rye Sourdough Variations
 - Five-Grain Sourdough with Rye Sourdough (p. 227)
 - Sunflower Seed Bread with Rye Sourdough (p. 229)
- * Chapter 7 - Straight Doughs
- French Bread (p. 233)
 - Oatmeal Bread Variations
 - Oatmeal Bread (p. 234)
 - Oatmeal Bread with Cinnamon and Raisins (p. 236)
 - Five-Grain Bread (p. 238)
 - Challah (p. 240)
 - Berne Brot (p. 242)
 - Pullman Bread (p. 243)
 - Semolina Bread with a Soaker and Fennel Seed (p. 244)
 - Whole Wheat with Pecans and Golden Raisins (p. 246)
 - Hazelnut and Fig Bread with Fennel Seeds and Rosemary (p. 247)
 - Un-kneaded, Six-Fold French Bread (p. 249)
 - Toast Bread (p. 250)

- * Chapter 8 - Miscellaneous Breads
 - Brioche (p. 253)
 - Sesame Bread Sticks (p. 255)
 - Grissini (p. 256)
 - Soft Butter Rolls (p. 258)
 - Bagels (p. 260)
 - Bialys (p. 262)
 - Irish Soda Bread (p. 264)
 - Traditional English Hot Cross Buns (p. 266)
 - Pretzels (p. 269)
 - Pizza Dough (p. 273)
 - Pissaladiere (p. 275)
 - Fougasse withlives (p. 278)
 - Focaccia (p. 280)
 - Aloo Paratha (p. 282)
 - Focaccia con Formaggio (p. 284)
 - * Chapter 9 - Braiding Techniques
 - Challah (p. 292)
 - Using Challah
 - Simple Braids (Makener moref these)
 - one-Strand Rolls (3 methods) (p. 294)
 - Two-Strand Braid (2 methods) (p. 296)
 - Three-Strand Braid (2 methods) (p. 298)
 - Four-Strand Braid (2 methods) (p. 300)
 - Five-Strand Braid (p. 302)
 - Six-Strand Braid (3 methods) (p. 304)
 - Seven-Strand Braid (p. 308)
 - Tiered Braids
 - Double-Decker Braid (p. 309)
 - Triple-Decker Braid (p. 310)
 - Two Advanced Braiding Techniques
 - Hungarian Bread Ring (p. 311)
 - Six-Point Star (p. 314)
 - * Chapter 10 Decorative and Display Projects