

ERRATA SHEET
Bread A Baker's Book of Techniques and Recipes
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Page 45, Requirements of Rye Flour:

Near the bottom. remove the following: "Rye flour will not form a gluten web of similar strength; although there is gluten in rye, there is considerably less than there is in wheat, hence rye breads will always have a denser structure."

In its place, add in: "Rye flour contains gliadin as well as the protein glutelin (which is similar to glutenin). However, due to the presence of pentosans (see page 46), gluten formation is not possible, hence rye breads will always have a denser structure."

Page 46, Rye Is High in A Substance Called Pentosans:

Fourth line: change the word "glutenin" to "glutelin"

The next sentence should read: "This serves to prevent the development of gluten in rye breads."

Page 54, Yeast:

Replace the first sentence with the following:

Yeast is a single-celled microorganism that is neither a plant nor an animal—it is a member of the fungus kingdom—and it requires suitable conditions to thrive.

Page 59—60, Milk:

The entire section has been changed. New text reads:

The food value of milk is significant, and when used in baked goods, there is an increase in the protein and mineral content of the products. Lactose, a sugar that is present in milk, caramelizes on the surface of baked goods, imparting a rich color, and also necessitating baking precautions similar to those for eggs and granulated sugar. Along with the lactose, the fats present in milk contribute to a soft and even grain in the crumb of baked products. Bakers often replace whole milk in bread formulas with dried milk, largely because the shelf life of dried milk is of course vastly greater than that of fresh milk. Four ounces of dried milk replace 1 quart of whole fresh milk, with the liquid being made up with water.

Page 94, Pâte Fermentée

Last paragraph: Italicize the words *pâte fermentée*

Page 101, Baguettes with Poolish

Final dough, Poolish amount, under Metric, not 6.067 should read 6.607 kg

Page 102, Baker's Notes:

Replace existing sidebar with the following:

Baker's Notes

Around 1840, Baron August Zang brought the poolish style of bread making to Paris from Vienna. A great deal of flavor was enticed from the bread thanks to the presence of the poolish, and only a small amount of yeast was required, which suited the bakers of the day, who had little access to reliable fresh baker's yeast. Further, the new breads lacked the acidity that characterized traditional levain-based breads, and this contributed to their popularity. *Pain viennois*, as the breads were called, became immensely successful, as did *viennoiserie*—lightly sweetened yeasted goods whose production fell under the domain of the bread baker. Gradually, a complete genre of breads developed that used yeasted pre-ferments in place of, or along with, sourdough, and today we are the fortunate recipients of those advances made almost two centuries ago.

Page 105 Ciabatta with Stiff Biga:

Water in Home column Final Dough should be “1 lb 3.6 oz (2 ½ cups)”

Pages 113, 115 Country Bread and Rustic Bread:

1. Pre-ferment. Disperse the yeast in the the water, add the flour **and salt**.

Page 135, Semolina (Durum) Bread:

Bottom line on the page, first word: Change “mising” to “mixing.”

Page 139, Corn Bread:

Several changes:

Under *POOLISH* in the U.S. column, the correct weight for Yeast is .01 lb, and the correct weight for *TOTAL* is 10.01 lb

Under *POOLISH* in the Metric column, the correct weight for Yeast is .005 kg, and the correct weight for *TOTAL* is 5.005 kg

Under *FINAL DOUGH* in the U.S. column, the correct weight for the Yeast is .29 lb, and the correct weight for *POOLISH* is 10.01 lb

Under *FINAL DOUGH* in the Metric column, the correct weight for the Yeast is .145 kg, and the correct weight for *POOLISH* is 5.005 kg

Under *FINAL DOUGH* in the Home column, the correct cup measure for cornmeal is 8 oz. (1½ cups)

Page 156, Vermont Sourdough with Increased Whole Grain

In the Home column, the math is incorrect for the *Overall Formula*, *Liquid Levain Build* and for the *Final Dough*. The correct figures are as follows:

OVERALL FORMULA

Bread flour	1 lb 11.2 oz.	85%
Whole Rye	4.8 oz	15%
Water	1 lb 4.8 oz	65%
Salt	.6 oz	1.9%
TOTAL YIELD	3 lbs 5.4 oz	169.9%

LIQUID LEVAIN BUILD

Bread flour	6.4 oz	100%
Water	8 oz	125%
Mature culture (liquid)	1.3 oz	20%
TOTAL	15.7 oz.	

FINAL DOUGH

Bread flour	1 lb 8 oz
Whole Rye	4.8 oz
Water	12.8 oz
Liquid levain	14.4 oz. (all less 3 T)
Salt	.6 oz
TOTAL	3 lbs 5.4 oz

Page 164, Miche Pointe-à-Callière:

In the FINAL DOUGH section, under HOME, the water volume should read 2¾ cups (not 2 ¼ cups)

Page 197, Light Rye Bread:

In the OVERALL FORMULA section, under METRIC, the High Gluten flour should read 8.5 kg (not 8.7 kg)

Page 200, The Detmolder Method of Rye Bread Production:

Middle column, first full paragraph: a period comes after “(60 to 65% hydration)”. Then the rest of the paragraph should read: “The ripening temperature for this phase is 73°F to 80°F and ripening time is 15 to 24 hours (lower temperatures require longer ripening times, and higher temperatures require shorter ripening times). During this phase, the acetic acid potential of the sour is developed, which will eventually impart a prominent sour tang to the bread.”

Page 204, Three-Stage 80 Percent Sourdough Rye:

Bottom of page, the Full Sour weights of Final dough should read:

U.S. 14.72 lb

Metric 7.36 kg

Home 1 lb, 7.5 oz

Pages 205 and 207, Three-Stage 80 Percent Sourdough Rye and Three-Stage 70 Percent Sourdough Rye:

Under Freshening, should read “medium rye” and not “whole rye.”

Page 210, 66% Rye Sourdough:

In Sourdough section, change “whole rye flour” to “medium rye flour”

Page 240 and page 292, Challah:

Changes are **bold** and underlined:

	US	Metric	Home	Baker's %
Bread flour	13.4 lb	6.7 kg	1 lb 5.4 oz (4 7/8 cups)	67%
High-gluten flour	6.6 lb	3.3 kg	10.6 oz (2 3/8 cups)	33%
Sugar	<u>1.6 lb</u>	<u>.8 kg</u>	<u>2.6 oz (5 T)</u>	<u>8%</u>
Yolks	1.5 lb	.75 kg	2.4 oz (4 yolks)	7.5%
Whole eggs	2.8 lb	1.4 kg	4.5 oz (2 eggs)	14%
Vegetable oil	1.5 lb	.75 kg	2.4 oz (5 1/2 T)	7.5%
Water	6.4 lb	3.2 kg	10.2 oz (1 1/4 cups)	32%
Salt	.38 lb	.19 kg	.6 oz (1 T)	1.9%
Yeast	<u>.6 lb</u>	<u>.3 kg</u>	<u>.32 oz instant dry (2 3/4 tsp)</u>	<u>3%</u>
TOTAL	<u>34.78 lb</u>	<u>17.39 kg</u>	<u>3 lb, 7 oz</u>	<u>173.9%</u>

Corrections to the yeast quantities just for the HOME column in the Miscellaneous Breads chapter to the following:

Page 253, Brioche

.4 oz, instant dry (1 T + 5/8 tsp)

Page 255, Sesame Bread Sticks

.16 oz, instant dry (1 1/2 tsp)

Page 256, Grissini

.18 oz, instant dry (1 3/4 tsp)

Page 258, Soft Butter Rolls

.29 oz, instant dry (2 3/4 tsp)

Page 260, Bagels

.14 oz, instant dry (1 3/8 tsp)

Page 262, Bialys

.12 oz, instant dry (1 1/8 tsp)

Page 264, Irish Soda Bread:

Changes to the first three ingredients:

	U.S	Metric	Home	Baker's %
Whole-wheat (<u>pastry</u>)* flour	5.63 lb	2.5 kg	5.3 oz (1 ¼ cups)	50%
Wheat flakes, ground	2.82 lb	1.26 kg	2.6 oz (5/8 cup)	25%
<u>White</u> ** pastry flour	2.81 lb	1.25 kg	2.6 oz (5/8 cup)	25%

*add the word “pastry”

**add the word “white”

Page 266, Traditional English Hot Cross Buns

Two changes: OVERALL FORMULA and SPONGE

Both read: .22 oz, instant dry (2 tsp)

Page 267, Hot Cross Buns:

Changes to the crossing paste:

CROSSING PASTE (PER 4 DOZEN BUNS)

Butter, melted	.25 lb	.114 kg	4 oz (1/2 cup)
Milk	.19 lb	.086 kg	3 oz (3/8 cup)
Vanilla	.5 oz	.014 kg	.5 oz (1 T)
Sugar	.25 lb	.114 kg	4 oz (1/2 cup)
Lemon peel, grated	1	1	1
Egg, large, beaten	½	½	½
Flour, sifted	.5 lb	.227 kg	8 oz (1 7/8 cups)

Page 267, in the sidebar eliminate the sentence:

“The crossing paste, which is piped on just before the bake. . .ending with the words. . .as is generally seen in North America.”

In its place, add the following:

“The crossing paste is piped on just before the bake and becomes integrated to the bun itself, unlike the sweet white icing that is generally seen in North America, which is piped on after the buns have cooled.”

Page 268, 6. Crossing Paste:

Eliminate the existing text and put in the following:

While the buns proof, make the crossing paste. In a saucepan, melt the butter with the sugar and heat until the sugar is dissolved. Add the milk, vanilla, grated lemon peel, and beaten egg. Whisk all these together, and then add the sifted flour (cake, pastry, or all-purpose flour all work fine). Using a round tip with a ¼- to 3/8-inch diameter, fill a piping bag with the paste. When the buns are fully proofed (approximately 1 hour), pipe lines in one direction on each of them, transecting the top of each bun. When all the lines have been piped in one direction, rotate the baking sheet 90 degrees and pipe lines again, so that the lines form an even cross (the cross, by the way, is an ancient Celtic representation of the four seasons).

Page 268, 6. Crossing Paste:

The second to last line in that section has a typo: change "thhe" to "the"

Page 269, Pretzels

Two changes: OVERALL FORMULA: .14 oz, instant dry (1 3/8 tsp)

FINAL DOUGH: .14 oz, instant dry (scant 1 3/8 tsp)

Page 273, Pizza Dough

Two changes: OVERALL FORMULA: .13 oz, instant dry (1 ¼ tsp)

FINAL DOUGH: .13 oz, instant dry (scant 1 ¼ tsp)

Page 275, Pissaladière

Two changes: OVERALL FORMULA: .09 oz, instant dry (7/8 tsp)

FINAL DOUGH: .09 oz, instant dry (scant 7/8 tsp)

Page 278, Fougasse with Olives

Two changes: OVERALL FORMULA: .1 oz, instant dry (1 tsp)

FINAL DOUGH: .1 oz, instant dry (scant 1 tsp)

Page 282, Aloo Paratha:

After the ***Mustard oil* note, and before *1. TO MAKE THE DOUGH*, insert:

Note: There will be filling left over after making the eight paratha. It makes a flavorful addition to egg dishes, or it can be frozen for future use.

Page 282, Aloo Paratha:

In the middle of the page, in the "Note" section: change "afrozen" to "frozen"

Pages 358, 359, Developing a Liquid Levain Culture:

In the *Baker's %* for both *DAY TWO. TWO FEEDINGS* and *DAYS THREE, FOUR, AND FIVE. TWO FEEDINGS*, the following change:

Replace 222% with 111%.

Page 395, Glossary:

Add: "glutelin A protein found in certain cereal grains, such as wheat, rye, and barley, as well as in certain grasses, such as corn and rice."

Page 402, Bibliography:

The title of the Roussel and Chiron book should read: *Les pains français*.

Page 407, Index:

Add: "glutelin, 45, 46"

