

2014

Bread on the Table

Valerie O'Connor

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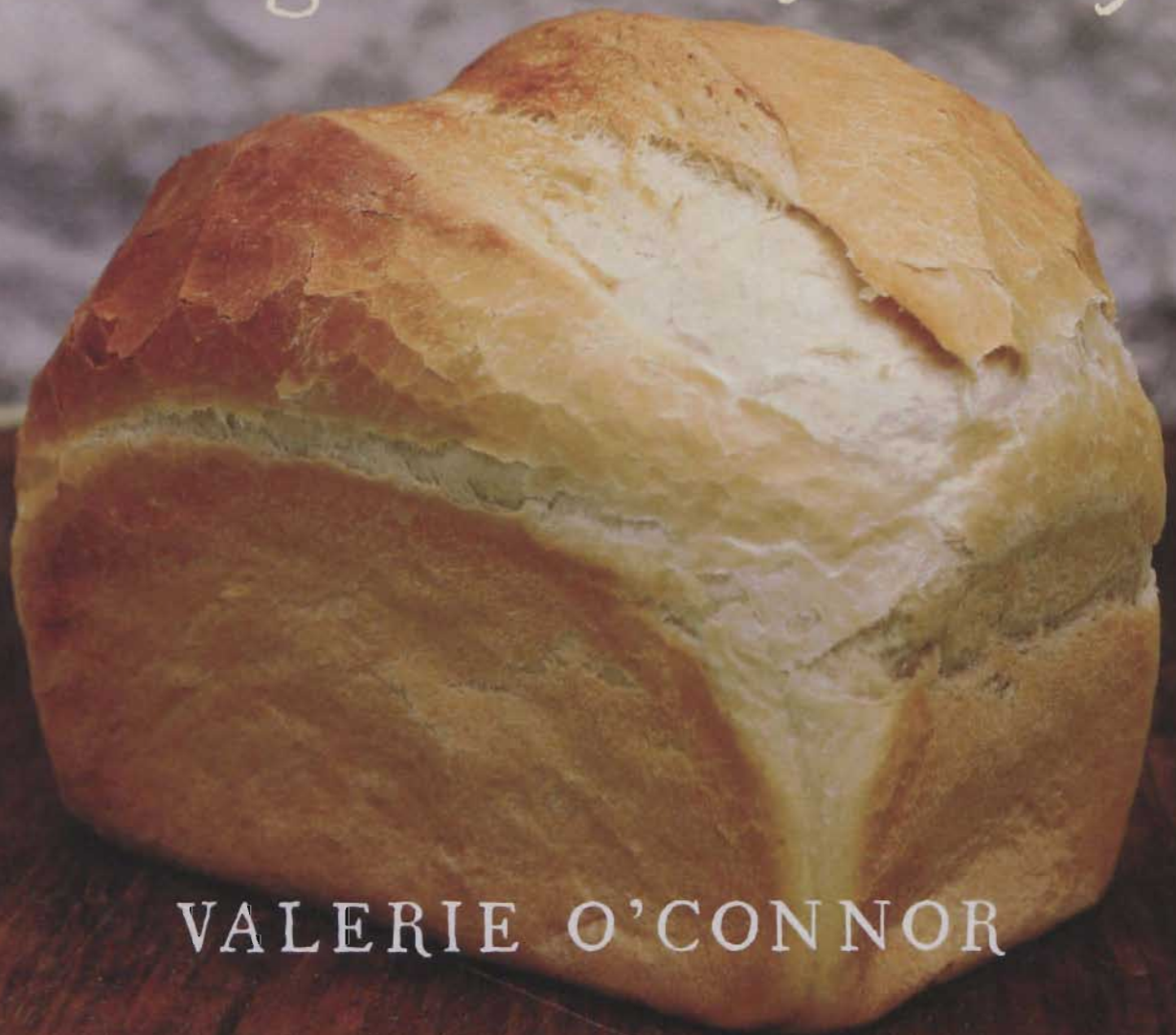
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O'BRIEN

Bread

On The Table

Baking Traditions for Today



VALERIE O'CONNOR

Bread *On The Table*

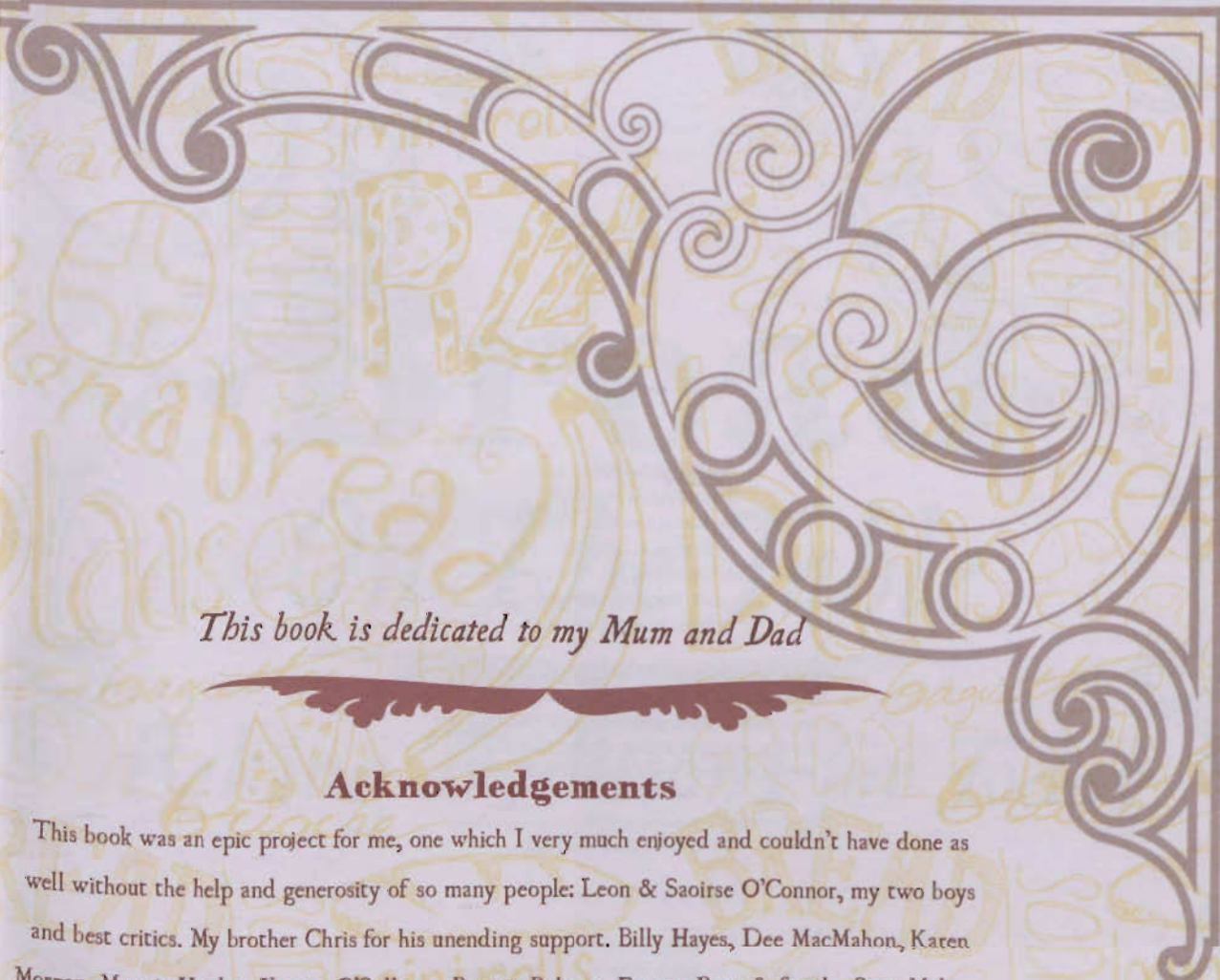
Baking Traditions for Today



VALERIE O'CONNOR is a cook, food writer and photographer; she has worked in professional kitchens from Brussels to Malaysia. She is a qualified organic horticulturalist and tutors in food growing, cooking and baking. She is widely published in the press and has appeared as a guest critic on Masterchef Ireland.



bread bread



This book is dedicated to my Mum and Dad

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brûlée

Bread

On The Table

rolls *min*

baguette

Baking Traditions for Today

brûlée

mini rolls

VALERIE O'CONNOR



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Contents



Introduction: Tea & Toast

9

White Yeast Breads



| | |
|-----------------------|----|
| A Note on Yeast | 12 |
| Basic White Bread | 15 |
| Mini Rolls | 18 |
| Burger Buns | 21 |
| Irish Breakfast Pizza | 22 |

| | |
|----------------------------|----|
| Baguettes | 25 |
| Easy Overnight Spelt Bread | 29 |
| Blaas | 33 |
| Tayto Blaa | 37 |
| Potato Bread | 38 |

Soda Breads



| | |
|--------------------------|----|
| White Soda Cake | 43 |
| Griddle Cakes | 44 |
| Griddle-Cake Burger Buns | 47 |
| Soda Bread Pizza | 48 |

| | |
|----------------------|----|
| Wholemeal Soda Bread | 50 |
| Boxty | 52 |
| Seeded Soda Scones | 55 |
| Easy Oat Bread | 56 |

Brown Bread



| | |
|----------------------------|----|
| No-Knead Spelt Bread | 60 |
| Wholemeal & Honey Loaf | 63 |
| Brown Bread Nan Phadai | 64 |
| Multiseed Flowerpot Loaves | 66 |

| | |
|----------------------------------|----|
| Guinness, Treacle & Walnut Bread | 68 |
| Rye & Poppyseed Wedges | 71 |
| Bastible Bread | 72 |

Sourdough



| | |
|---------------------------|----|
| Sourdough Breads | 76 |
| Making Sourdough Starters | 78 |
| White Sourdough | 80 |

| | |
|-----------------------------|----|
| Rye Sourdough | 83 |
| Potato & Rye Semi-Sourdough | 84 |

Walk on the Wild Side



| | |
|-----------------------------------|----|
| Carrot & Dilisk Loaf | 89 |
| Sea Lettuce 'Baguettini' | 90 |
| Nori & Goats' Cheese Bread Sticks | 92 |
| Spelt Soda Bread with Dilisk | 94 |

| | |
|-------------------------------|-----|
| Wild Garlic Focaccia | 96 |
| Nettle Pesto Bread | 98 |
| Black Pudding & Apple Scones | 101 |
| Smoked Salmon & Chive Muffins | 102 |

Gluten-Free Goodies

GF



| | |
|-------------------------------|-----|
| Nut Bread | 107 |
| Totally Tropical Banana Bread | 108 |
| Classic Scones | 110 |
| Cheesy Chilli Cornbread | 113 |

| | |
|-----------------------|-----|
| Buckwheat Drop Scones | 114 |
| Fruity Tea Bread | 117 |
| Spotted Dog | 118 |

Sweet Things



| | |
|-----------------------|-----|
| Chocolate Swirls | 122 |
| Sally Lunns | 125 |
| Sweet Scones | 129 |
| Summer Pudding | 130 |
| Tea & Coffee Brack | 133 |
| Brown Bread Ice Cream | 134 |

| | |
|--|-----|
| Banana & Chocolate Bread & Butter Pudding | 136 |
| Donuts | 138 |
| Oatmeal Breakfast Muffins | 141 |
| Eggy Bread | 142 |

Butter



| | |
|-------------------|-----|
| Making Butter | 146 |
| Flavoured Butters | 149 |

| | |
|--------------|-----|
| Garlic Bread | 150 |
|--------------|-----|

'Bread Lingo' & Essential Kit

152

Bibliography

153

Index

154