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Bread on the Table

Valerie O'Connor

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Bread On The Table
Baking Traditions for Today

VALERIE O’CONNOR
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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.
This book is dedicated to my Mum and Dad

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Contents

Introduction: Tea & Toast

White Yeast Breads

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

Soda Breads

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

Brown Bread

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

Sourdough

Sourdough Breads 76
Making Sourdough Starters 78
White Sourdough 80

Baguettes 25
Easy Overnight Spelt Bread 29
Blaas 33
Tayto Blaa 37
Potato Bread 38
Wholemeal Soda Bread 50
Boxtys 52
Seeded Soda Scones 55
Easy Oat Bread 56
Guinness, Treacle & Walnut Bread 68
Rye & Poppyseed Wedges 71
Bastible Bread 72
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

Bibliography

Index