

2011 Top Ten Bread Bakers in America

presented by

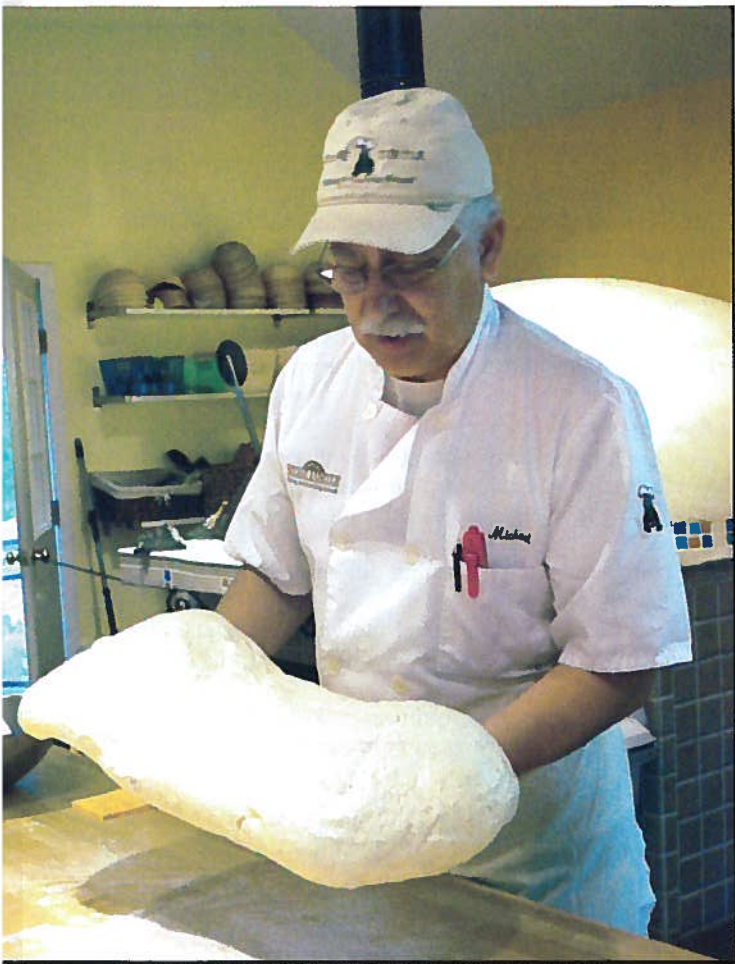


KEREKES

THE SOURCE FOR EVERYTHING PROFESSIONAL

For the second year, *Dessert Professional* has tapped into the world of artisan bread to name the Top Ten Bread Bakers in America. This group of distinguished bakers has mastered the art and technique of creating the perfect loaf—that elusive combination of flavor, texture and appearance. Though their backgrounds and approaches to baking may differ, one characteristic was common to all the bakers on our list: their willingness to share recipes and information and to teach others about their craft, with the communal goal of improving the quality of bread in America. Following is a short profile of each of our Top Ten Bread Bakers in America, as well as recipes.





Michael Jubinsky
Stone Turtle Baking and Cooking School
Owners: Michael and Sandra Jubinsky
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Business profile: We are a 900-square foot baking school on 20 acres of paradise in rural southwestern Maine. We teach artisan and traditional baking, as well as wood-fired oven management, to avocational as well as professional bakers. We host specialized Baking Intensives led by accomplished pastry chefs and acclaimed instructors, such as Chefs Ciril Hitz and Richard Miscovich from Johnson & Wales University.

How it all began: I started baking at eight years old at my Polish grandmother's kitchen table. Even today, when I'm making pan breads, babkas and paczki, I still feel like I'm getting a hug from my Babci.

What are you trying to do differently? We try to pass on our love and passion for bread in a warm and welcoming facility. We offer a unique opportunity to not only learn baking techniques but to also bake in a wood-fired oven. We do not have our students "do a recipe." We teach about the baking process and the function of the various ingredients so that the home baker feels empowered to make breads with confidence that they will be successful in their home kitchen. I love hearing our students leave saying "I can do this!"

How many types of bread do you make? Our school offers classes in all types of bread baking, including traditional slicing/toasting pan breads, sweet holiday breads, bagels, challah, French and Italian artisan breads, pain au levain, pizza, sourdough rye and pastries.

Favorite type of bread to make: The artisan French and Italian breads are the most requested and rewarding classes. We always do make-your-own pizza for lunch in the wood-fired oven and students go home with two loaves of hearth-baked bread. The excitement of opening the hearth oven and showing the students their professional looking loaves is addictive!

Favorite bread to eat: Italian semolina bread – no contest!

Bread philosophy: Stone Turtle wants to demystify bread baking, particularly artisan bread, and get students over what we call 'Yeast Anxiety.' We encourage our students to seek out local bakers and to appreciate real bread made with care.

Signature products: Our classes are our product. We have one class a week, limited to ten students. We are fully hands-on and give lots of one-on-one attention. Getting our students to feel that bread is alive helps them make a personal connection.

Best compliment you've ever received about your bread: Besides hearing that we give the best classes our students ever attended, every week we hear the 'oohs' and 'aahs' of our students while unloading their breads from the oven. That's the best compliment.

Best part of the bread business: Nothing beats the aroma of baking bread, especially when it's in a wood-fired oven. Teaching people that really great bread, whether pan bread or artisan bread, can be made by anyone and in a home environment is exciting. It really gives them a connection to history and an appreciation for the good bread that skilled professional make every day.

If you weren't making bread, what would you be doing? For me, it's not what would I be doing if I weren't making bread. It's about what am I not doing because I'm making bread. I spent 31 years working as a civilian engineer for the U.S. Navy doing nuclear submarine safety and 12 years as an engineering consultant for the Navy and NASA. During those years, I was fortunate to also be the senior spokesman for King Arthur Flour for 25 years and toured the country teaching traditional and artisan baking. Bread making was my mental health escape. When we opened the Stone Turtle Baking and Cooking School, I never looked back. Bread is it.

If you had to characterize yourself as a type of bread, what would you be? I took a family vote and the result seems to be a rustic Italian loaf – crusty on the outside, soft and chewy on the inside. I must be delicious!

What's next? I have been fortunate to have been helped, mentored and encouraged by some of the best bakers in the country. Hopefully, I can pay it forward and be there for someone starting up and help fuel his or her passion and see it develop.

What direction do you see the bread baking industry heading? Up, up and up. People are sick of mass produced, cottony, adulterated, tasteless faux-bread. Good bread is back and will be sought out more and more as people become educated about its taste and character. We find that our students go out of their way to find the local bakers who are producing quality-baked goods.



Semolina Flour Bread

Yield: 7.350 Kg (16.19 lb.) or 10 breads, each at 700 g, plus extra

Biga (the night before baking):

4 oz/115 g spring water
 3.17 oz/90 g unbleached all-purpose flour
 3.5 oz/100 g cup durum flour
 0.03 oz/1 g instant dissolving dry yeast (not quick-rise or rapid-rise)

Mix together ingredients in a medium bowl and cover with plastic wrap. Let stand at room temperature 12-16 hours.

**Note: Depending on how dry the flours are, you may need to add as much as ½ cup of water. The Biga should be firm but not stiff and dry.*

Dough:

10.58 oz/300 g Biga (all)
 17.98 oz/510 g spring water
 14.81 oz/420 g durum flour
 15.52 oz/440 g unbleached all-purpose flour (approximately)
 0.7 oz/20 g kosher salt
 1.05 oz/30 g olive oil
 0.21 oz/6 g instant dissolving dry yeast
 Semolina
 Water for steam

1. Remove Biga from its bowl and cut into small pieces and set aside. In a large mixing bowl, add water, salt and olive oil - mix to combine. Add Biga pieces, the durum flour and 1 cup of all-purpose flour. Sprinkle the yeast on top of the flour and mix to evenly distribute. Add the remaining flour, one cup at a time until reaching the desired consistency. Turn out onto a lightly floured board and knead 3 - 5 minutes, until dough is smooth and slightly springy. (NOTE: Use only minimal flour in kneading. Dough will be soft to very soft and you may need to use a scraper to assist you.)

2. Place in a dry bowl and cover with plastic wrap and let rise for a total of 90 minutes, doing stretches and turns as described below.

3. Turns: After letting the dough rise for 30 minutes, lightly flour around the edge and the top of the dough and, using your scraper, turn the dough out onto a well-floured surface. **DO NOT PUNCH DOWN!** Pat the dough gently - try not to deflate the dough any more than necessary. Stretch the dough and fold in thirds. Turn 90°, stretch and fold again. Return to the bowl, smooth side up, cover with plastic wrap and let rise about 30 minutes before repeating.

**Note: If you mixed the dough by hand you may have to do 3 sets of turns before shaping. If you mixed in a*

stand mixer (2 minutes on low speed and 3 minutes on 2nd speed) you may only need to do 2 turns. Check dough strength after the 2nd set of turns.

4. Let dough rise about 30 minutes after the last set of turns.
 5. Turn the dough out and divide the dough in half. Lightly shape into a loose round. Cover and let bench rest 15 - 20 minutes.

6. Preheat oven to 500°F with baking stone or unglazed quarry tiles for at least 1 hour.

7. Gently form into desired shapes. For rounds, select a bowl or basket that will give the bread a pleasant shape and will hold about 1¼ to 1½ pounds of dough. Line the bowl/basket with a smooth cloth towel or large napkin and dust generously with flour. Place shaped dough, smooth side down into the cloth-lined bowl/basket. Cover with plastic wrap and let rise 30 to 45 minutes or until the dough is nearly doubled.

8. Use a peel or invert baking sheets and cover back-side (or peel) generously with semolina.

9. Place risen dough onto a peel (inverted baking sheet) that has been sprinkled with semolina. Slash tops, slide into oven and add steam. (See note below on steam options.)

Reduce temperature to 450°F for 20-25 minutes or until done (internal temperature of 205°F). Remove from pans and cool on racks.

**Note: Using parchment paper covered with semolina may make transfer to the oven easier. However, parchment paper is designed to withstand about 410°F and you may have to remove it after about 10 minutes in the oven. Also, don't use corn meal to dust you peel or parchment paper. When corn meal burns at high baking temperatures it leaves a sharp, bitter residue. I recommend semolina (coarse ground durum wheat). The residue is just ash, with no bitter taste.*

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Mitch Stamm

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Business profile: I teach in the International Baking and Pastry Institute within the College of Culinary Arts at Johnson & Wales University, an institution that educates and prepares students for careers as culinarians.

How it all began: The bread making process has always fascinated me; maybe more than eating it. I learned to ride a bicycle when I was six years old. My first (clandestine) ride beyond my designated boundary was to the neighborhood bakery. I asked the baker, "Where does the crust on bread come from?" He informed me that I should remount my bicycle and leave quickly. A couple of years later, I opened a cookbook to a bagel recipe and thought it would be interesting to try. It was, as my students would say, an "epic fail." Fast forward to 1996 in Ketchum, Idaho. I was working as the pastry chef of the Sun Valley Resort. I purchased two loaves of bread from Rob Kbeary (owner of Bread in Durango, CO) at Big Wood Bread. I ate both loaves that evening. Finally, I met someone who could tell me where the crust on bread came from. That bread changed my life. I have been studying about and making bread since that first taste of real bread. Thanks, Rob.

What are you trying to do differently? I am constantly trying new shapes, techniques, and combinations of ingredients. One thing I have learned: "Plus ça change, plus c'est la meme chose."

How many types of bread do you make? In the program at Johnson & Wales, we focus on traditional breads. That includes popular, recognizable breads such as baguettes, ciabatta, pain rustique, naturally leavened breads, and Viennoiserie, which includes croissants, danish, sweet rolls, kugelhopf, stollen, and panettone, to name a few. We also work with decorative shapes and sculptural components.

Favorite type of bread to make: That's like asking a parent which child is their favorite, but I will try. It's kind of crazy, but if I am working on bread, I wish that I were making some type of Viennoiserie; When I'm working on Viennoiserie, I wish that I were working on a traditional crusty bread. I don't want to miss anything, so as excited as I am by the products I am working on, I am excited by what I will be making next.

Favorite bread to eat: I enjoy bread that has:

- *an appropriate crust to crumb ratio,
- *an open, creamy, elastic crumb with a clean chew
- *full flavor from fermentation and from the grain

I especially enjoy whole-grain, multi-grain, and rye breads that are naturally leavened. I enjoy bread without a lot of inclusions, although I do appreciate the judicious accent of dried fruits and nuts.

Bread philosophy: I love bread and bread making. Throughout history, bread has been one of the most democratic foods produced by mankind. Not everyone will have the opportunity to eat sushi or foie gras, but almost anyone with an income can enjoy the best bread in the world. Bakers are nurturing stewards, combining and mixing ingredients, prodding, coaxing, and enabling a natural process. We deliver dough to the oven when the time is right, and remove bread from the oven when it is ready to sing its song of joy: "le pain chant," the crackling sound that is a symphony to bakers everywhere. Bread is to be shared. Working on bread is transcendent. Eating bread is sustaining and restorative. Sharing bread is enriching, fulfilling, and soulful.

Signature products: Laminated cream cheese brioche, couronne aux raisins, and strawberry/almond/pear brioche, to name a few.

Best compliment you've ever received about your bread: Didier Rosada said, "Not bad, Michel."

Best part of the bread business:

Making the world a better place one loaf at a time.

If you weren't making bread, what would you be doing? Bicycle messenger in a big city going into daily battle with weather and traffic.

If you had to characterize yourself as a type of bread, what would you be? I would characterize myself as sticky bun: sweet, tender, and nutty. My colleagues would probably say that I am more like a naturally leavened bread: crusty, irregularly shaped, assertive, acetic, and quite sour. The truth probably lies somewhere in the middle.

What's next? I hope to write another book, one in which I can share my philosophy, personal style, and taste in bread. Until then, I will continue sharing my knowledge and experience with the future generations of baking.

What direction do you see the bread baking industry heading? Where it's always been headed. We've taken a few wrong turns and misguided detours, but I feel that we are back on the proper course, nurturing and sustaining our communities with delicious, healthy food and providing them with pleasure.





Laminated Cream Cheese Brioche with Apple Filling

Levain:

2.64 oz/75 g bread flour
13.22 oz/375 g water
13.22 oz/375 g sourdough starter

Mix the ingredients together and allow to ferment at room temperature (70°F) for 12 hours.

Final dough:

3.3 lb/1.5 kg bread flour
7.23 oz/205 g granulated sugar
1.1 oz/32 g salt
0.63 oz/18 g osmotolerant yeast
26.45 oz/750 g egg
20.28 oz/575 g cream cheese
5.3 oz/150 g stiff levain
21.16 oz/600 g unsalted butter

1. Combine all ingredients except the butter in the bowl of a spiral mixer or in the bowl of a stand mixer fitted with a dough hook. Mix on first speed to "clean up," approximately 4 minutes. Mix on second speed to develop lightly, approximately 2 minutes. Place the dough in an oiled, covered container and allow to ferment at room temperature for 2 hours.

2. Refrigerate the dough for at least 2 hours.

3. Roll the dough into a rough square and place the butter in the center. Fold the dough over the butter, covering it completely. Roll the dough out and give it three folds. Refrigerate for at least 2 hours (or as long as overnight).

4. Sheet to 3 mm thickness and shape as desired. Egg wash and proof dough for 2 hours at 75 to 78°F.

Apple filling:

27.16 oz/770 g diced apple
7 oz/200 g granulated sugar
4.2 oz/120 g apple puree
0.7 oz/20 g lemon juice
2 vanilla beans

1. Combine all ingredients in a heavy pan and cook on high heat until liquid is reduced to a syrup and apples are al dente. Cool.

2. Fill the shaped units with the Apple Filling and return to the proof box for 20 minutes.

Salted crumb topping:

6 oz/170 g bread flour
8.57 oz/243 g brown sugar
4 oz/114 g oats
0.17 oz/5 g fleur de sel
0.14 oz/4 g cinnamon
5.4 oz/153 g toasted pecans
6 oz/170 g unsalted butter

Combine all the ingredients in a mixer fitted with the paddle attachment until crumbly. Eggwash the pastries and top with the crumb topping.

Baking:

Bake the pastries at 360°F until golden brown.

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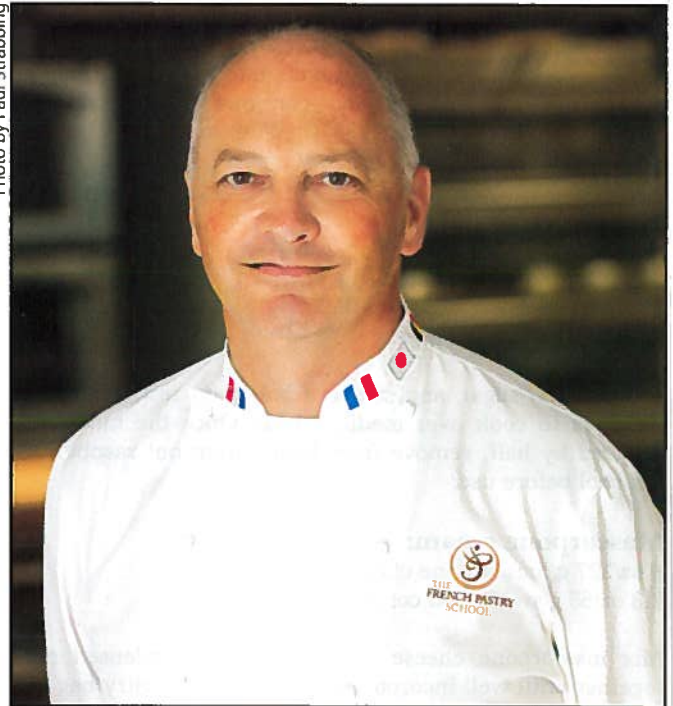


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