

Emile Henry 
FRANCE



Homemade
bread

Emile Henry, the homemade bread specialist

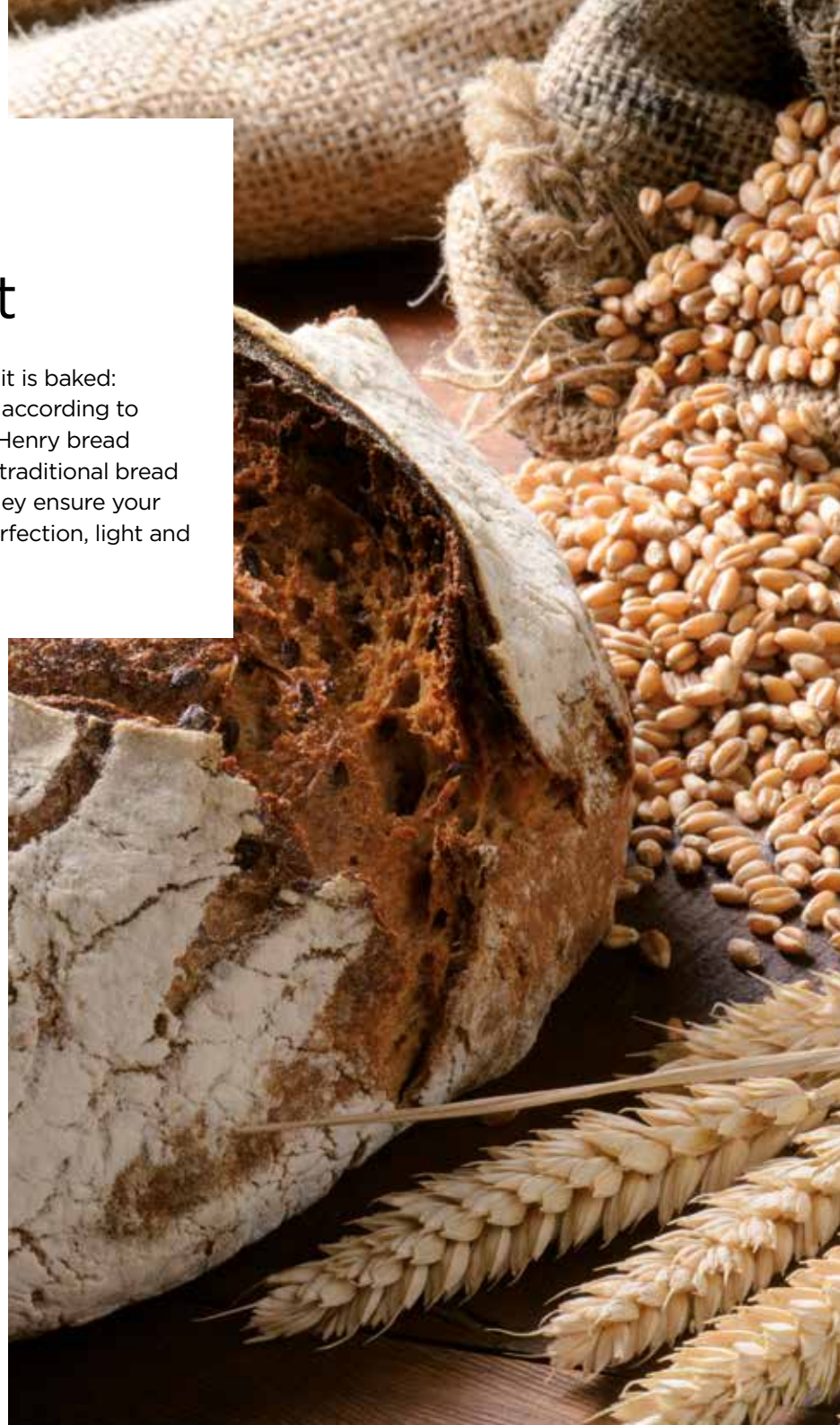
The secret to making crispy bread is how it is baked: at high humidity levels, carefully adjusted according to the volume of dough being baked. Emile Henry bread bakers recreate the conditions found in a traditional bread oven, at just the right level of humidity. They ensure your homemade bread comes out baked to perfection, light and airy inside, with a golden, crispy crust.

Emile Henry Ceramics



When it comes to baking bread, nothing beats ceramic. The unique material used in our bread bakers has the same refractory properties as that used in traditional bread ovens. The ceramic allows humidity levels to be adjusted during baking, which is a requirement if the bread is to come out crispy, yet light and airy on the inside. The glazed exterior makes our bakers easy to keep clean.

MADE IN FRANCE
SINCE 1850



You don't have to be an expert:

Emile Henry bread bakers
are accessible to everyone.

They come with recipe
ideas and tips!

3 basic steps to make your homemade
bread a success every time:

- 1 — Prepare your dough either by hand, in a mixer, food processor or bread maker, following the recipes in this booklet or using your own recipes or a bread mix.
- 2 — Let your dough rise at room temperature, away from drafts, for the times indicated. Before the last rise, place the dough in the baker, shaped the way you want it.
- 3 — To bake, place the baker in the oven with its lid on, at the temperature indicated in the recipe. Bake for the time indicated in the recipe. You can remove the lid a few minutes before the end of the baking process to finish browning your bread.

For more products and use
and care instructions, please visit
www.emilehenryusa.com

TIPS & TRICKS

To make flavorful bread and crusty loaves start by selecting your ingredients.

FLOUR

Whether unbleached, stone ground or gluten-free, flour is the most important ingredient for making bread. Wheat flour contains protein. When moistened, the protein turns into gluten, the elastic substance that gives bread its distinctive chewiness and fluffy texture. Different types of flour will change the taste and appearance of your bread. Whole grain flours such as whole wheat and rye do not rise as much as white flour. Bread dough made with more than half whole grains may rise less.

YEAST

Yeast is a living organism that feeds on flour in bread dough. As the mixture sits, it ferments, and the yeast expels carbon dioxide gas. The gas gets trapped in the dough's elastic network and it magically rises. You can use active dry and instant yeast to make bread dough. Both are easy to use and can be added directly to the flour. Or you can dilute the yeast in warm water before using. Fresh baker's yeast, which is available in some markets or from a local baker, must be moistened in water before using.

Many bakers replace prepared yeast with sourdough starter or a natural leaven, but it's a much more delicate process that you can learn about on our website: <https://www.emilehenryusa.com/pages/bread-101>

WATER

Water moistens the ingredients and helps warm the yeast. Yeast is more active in wetter dough, which is sticky and hard to handle. Different types of flour absorb more (or less) water than others. Dough made using all-purpose flour will use less water than dough made using bread flour. Be aware that you may need more (or less) water than a recipe calls for depending on the type of flour you are using.

EGGS, FATS AND SWEETENERS

Eggs, butter, olive oil, sugar, honey and other sweeteners tenderize and flavor bread dough. Sweeteners help the yeast to ferment. So bread dough made with eggs, fats and sweeteners will rise more.

1. MAKING THE DOUGH

To make the best dough, follow these steps.

THE RIGHT PROPORTIONS

Follow the recipe and measure your ingredients with care. Measure flour by gently spooning it into a measuring cup then sweeping off the excess with a table knife or weigh the ingredients using a scale.

If you add too much yeast, your bread will have an unpleasant taste. If you don't add enough water, the bread will be dry and crumbly. But if you add too much water, your dough may be sticky, heavy, and hard to handle. It might then cause the platter to stick to the lid making it difficult to open the bread baker. Add the water a little at a time until you have a dough that is elastic and keeps its shape without sticking to your fingers. And follow the tips in each recipe to achieve the best results.

KNEADING

Kneading activates the protein in the flour. This gives your bread dough a light crumb and chewy texture. You can mix bread dough by hand, in a stand mixer, a food processor or a bread machine. Each method achieves similar results. What is important is to end up with dough that is silky and smooth. You can also use a no-knead mixing method to make a shaggy dough that becomes smooth after a long rise.

2. RISING

Place the dough in a bowl or container and cover it with a clean linen towel, plastic wrap or its lid. Let the dough rise at room temperature, protected from any drafts, for the time indicated in the recipe. Pay attention to the temperature. If your kitchen is too cold, the yeast will go to sleep and not ferment, and if too warm, the yeast will react too quickly, and the dough will rise too much. Adjust the rising time accordingly. When you are learning to bake yeast bread, the times indicated in the recipes are good gauges for you to follow. Follow the cues provided in the recipe too.

3. BAKING

Before the last rise, shape the dough and place it in your bread baker. Spice seasoning blends and flavored salts such as those from Gustus Vitae are great to place on top of your dough as it rises. Just before baking, make rapid, smooth incisions on the dough's surface using a sharp knife or baker's lame. These incisions create weaknesses in the crust that allow it to rise. If you don't score the surface, the crust may be misshapen.

When ready to bake, place the bread baker into the oven, then bake according to the time and temperature indicated in the recipe.



TIPS & TRICKS

Your bread baker works just like a baker's oven. The lids trap moisture that evaporates from the bread dough. The moisture turns to steam, which keeps the dough moist during baking. By the end of the baking process, the excess moisture has entirely evaporated, drying out the loaf just enough to get a light, airy bread with a crispy, golden crust.

When using your Emile Henry bread baker, pay attention to a few things.

Amount of Dough

Each bread baker holds a certain amount of dough. Use recipes with the amount of flour recommended for your bread baker. (See the Capacity Chart on page 8.)

With experience, once you have used your bread baker a few times, you'll get a feel for how much dough it holds and you may find that it holds a little more (or less) of a particular dough recipe than another.

Preparing Your Bread Baker

We recommend that you brush the bottom section of your bread baker with oil or nonstick cooking spray, then dust it with flour (wheat flour, rice flour or fine semolina) before using. Moister dough will require dusting more flour. Wet doughs, like most no-knead recipes, need a heavy sprinkling of flour. Before your formed dough rises the second time, you may also place it onto a sheet of parchment paper and use it as a sling to transfer into the bread baker. It will help keep the bread from sticking.

Baking Temperature

Use the oven temperatures listed with the recipes in this booklet. Because all ovens behave differently, you may want to test the temperature the first few times you use your bread baker. Set your timer for 10 minutes less than the time indicated in the recipe. Check the bread by carefully removing the lid and adjust the remaining baking time as needed.

Working Safely

When your bread baker is hot, use heavy oven mitts or potholders. Remember to remove the lid carefully. Stand back so that steam can escape away from your face. Use a trivet or safe place for the lid and base when they come out of the oven.



Adapting Your Recipe to Use in Your Bread Baker

Select recipes with the recommended amount of flour or make your favorite dough. Then remove some of the dough and bake it separately into a small loaf or roll.

When using one of your own recipes, preheat your oven 25-35°F higher than the temperature you normally use. The clay is thick and absorbs heat.

TROUBLESHOOTING

— How do I adapt recipes from one bread baker to another?

Refer to the Emile Henry Bread Baker Capacity Chart on page 34, then select recipes with the recommended amount of flour for the bread baker you would like to use.

— Must I preheat my oven?

You can let your dough rise in your bread baker then place it into a preheated oven or preheat your empty baker and **carefully** transfer your proofed dough into the hot vessel. You can even place your dough-filled bread baker into a cold oven. For best results, follow the instructions in the recipe.

— What oven rack works best?

You will get good results if you place your bread baker on a rack where it fits close to the middle of your oven. Shallower bakers (Baguette Baker, Ciabatta Baker, Crown Bread Baker, Mini Baguette Baker and Epi Wheat Baguette Baker) may be placed in the upper third of your oven.

— Why does the dough stick to the lid?

Be sure to use recipes with the recommended amount of flour for your baker. Do not over proof the dough during the second rising; it can rise too much and stick to the lid and sides of the baker.

— How do I clean my bread baker?

You can place your bread baker in the dishwasher. Or soak it in warm water with some detergent or white wine vinegar to remove baked-on stains. Just wipe it with a sponge after soaking. Let it air dry and, like all Emile Henry products, it will last for many years to come!

Natural starter or sourdough?

What is Sourdough?

There is yeast everywhere in our world. For centuries before prepared yeast was available, bakers made bread with natural yeast. They called it starter or sourdough because it adds a subtle or strong tang to bread. You make starter or sourdough from a mixture of flour and water to create the perfect environment where good bacteria and natural yeast thrive. You make or build your starter by adding more flour (feeding the starter). With successive feedings and time, your starter becomes home to millions of living yeast cells, strong and vigorous enough to make bread dough rise.

The Secrets to Sourdough Bread

Anyone can make naturally fermented or sourdough bread. The process of making crunchy, tangy sourdough loaves is rewarding, but it requires time, patience, and practice.

Emile Henry Bread Baker Capacity Chart

Use this chart to select recipes that use the amount of flour recommended for your bread baker. These are general guidelines.

BREAD BAKER	AMOUNT OF FLOUR
Artisan Bread Baker	Holds a 4 - 6 cup flour recipe
Baguette Baker	Holds a 3 cup flour recipe
Bread Loaf Baker	Holds a 3 - 3 1/4 cup flour recipe
Bread Pot	Holds a 3 - 4 cup flour recipe
Ciabatta Baker	Holds a 3 1/2 - 4 cup flour recipe
Crown Bread Baker	Holds a 3 1/2 - 4 cup flour recipe
Italian Loaf Baker	Holds a 4 - 6 cup flour recipe
Bread Cloche (Modern Bread Cloche)	Holds a 3 1/2 - 4 cup flour recipe
Mini Baguette Baker	Holds a 3 cup flour recipe
EPI Wheat Stalk Baguette Baker	Holds a 2 - 2 1/2 cup flour recipe

TIPS ON STORING BREAD

Store leftover bread in a bread box or in a plastic bag at room temperature for several days; freeze for longer storage.

To restore the crisp crust on baguettes, rolls and rustic loaves, preheat your oven to 350°F. Place the thawed bread directly on the oven rack. Heat for 5-8 minutes, depending on the size of the loaf. You want the crust to be crisp and the interior to be warm and fluffy.

The Emile Henry Bread Box

The Emile Henry Bread Box creates an environment that balances humidity, needed to keep bread soft, and air, providing the circulation needed to maintain a crisp crust. It's spacious design allows for air circulation, yet it is small enough to fit neatly on a counter top. The unglazed interior helps absorb moisture. The smooth wooden lid is grooved on the cutting side for collecting crumbs when slicing bread.



Bread bakers for every occasion.

BREAD BAKER CAPACITY CHART, page 8

ARTISAN BREAD BAKER, page 12

Generous rustic loaf

A spacious baker ideal for round or oblong, country-style loaves. Holds a 4 - 6 cup flour recipe.



BREAD POT, page 18

Rustic or no-knead loaf

Use this pot for bread baking and roasting too. Holds a 3 - 4 cup flour recipe.



BAGUETTE BAKER, page 14

France's signature loaf

Ideal for the French classic and other long, crusty loaves. Do you prefer yours plain or with seeds? Holds a 3 cup flour recipe.



BREAD LOAF BAKER, page 16

Classic sandwich loaf

Use this baker to make slicing bread for sandwiches. Holds a 3 - 3 1/4 cup flour recipe.



CIABATTA BAKER, page 20

Italian traditional loaves

Two airy ciabatta loaves with a thin crisp crust: an absolute dream for those who love olive oil and bruschetta. Holds a 3 1/2 - 4 cup flour recipe.



CROWN BREAD BAKER, page 22

Small individual rolls

Makes a ring of 8 light and crusty rolls that gives an elegant touch to your meal or for delicious snacks. Holds a 3 1/2 - 4 cup flour recipe.



MINI BAGUETTE BAKER, page 28

Sandwich or brioche rolls

Five small cavities to make all kinds of individual breads to accompany everything from appetizers to afternoon tea. Holds a 3 cup flour recipe.

ITALIAN LOAF BAKER, page 24

Generous family-sized loaf

This deep baker is ideal for large loaves, great for sharing with family and friends! Holds a 4 - 6 cup flour recipe.



BREAD CLOCHE, page 26

Modern or traditional round loaf

For splendid traditional bread, to share with family or friends. Holds a 3 1/2 - 4 cup flour recipe.



EPI WHEAT STALK BAGUETTE BAKER, page 30

Classic French bread

Make delicious pull-apart bread to share with family and friends. Holds a 2 - 2 1/2 cup flour recipe.





Quick No-Knead Artisan Bread

INGREDIENTS

- 6 cups King Arthur All-Purpose Flour
- 2 packets Red Star Instant Yeast
- 2 Tbsp salt
- 2 1/4 cups lukewarm water

DIRECTIONS

1. Combine all the ingredients together in a large bowl. Mix into a shaggy ball of dough. Add more water, a few teaspoons at a time, if necessary, until the dough comes together.
2. Place the dough in a large, lightly greased bowl. Cover and place somewhere warm, away from cold drafts. Let the dough rise for about 2 - 2 1/2 hours or until the dough has tripled in bulk.
3. Turn the dough out onto a well-floured work surface. Knead the dough a few times and then shape it into a smooth ball. Lightly flour the top of the dough and cover. Let it rest for 20-30 minutes.
4. Meanwhile, place your Artisan Bread Baker in the oven and preheat to 450°F.
5. Carefully remove the Artisan Bread Baker from the oven. Sprinkle the bottom with flour. Place the dough inside. Replace the lid and bake for 45 minutes. Remove the lid and bake for 5 more minutes, if needed, to brown the crust.
6. Remove the Artisan Bread Baker from the oven. Unmold and cool the loaf on a wire rack for at least an hour before slicing.



Three Nut Grainy Loaf

INGREDIENTS

- 4 1/2 cups King Arthur All-Purpose Flour
- 1 1/2 cups oat flour
- 1 cup whole wheat flour
- 4 tsp salt
- 1 Tbsp Red Star Dry Active Yeast
- 2 3/4 cups very warm water (110°F - 115°F)
- 1/2 cup unsalted walnuts, chopped
- 1/2 cup unsalted cashew pieces
- 1/2 cup unsalted pecan pieces
- 1 Tbsp butter, for the baker

DIRECTIONS

1. Combine the flours, salt, and yeast in a mixing bowl. Add the water. Knead for about 7-10 minutes until the dough is smooth and elastic.
2. Shape the dough into a ball. Place it into a lightly greased bowl. Cover and let rise for 30 minutes at room temperature.
3. Grease then lightly flour the bottom of the Artisan Bread Baker.
4. Flatten the dough on a lightly floured work surface into a rectangle. Scatter a third of the nuts over the dough. Fold over one edge of dough and scatter it with another third of the nuts. Then repeat with the remaining nuts. Gather the dough into a ball and knead to distribute the nuts throughout. Shape the dough into a long oval and place it in the Artisan Bread Baker. Cover with the lid and let it rise for 40 minutes at room temperature.
5. While the dough rises, preheat the oven to 475°F.
6. Brush the top of the dough with water and sprinkle it with a little bit of flour. Make 3-4 slashes (about 1/4" deep) with a sharp paring knife or baker's lame on top of the dough. Replace the lid and place in the preheated oven. Bake for 55 minutes.
7. Remove from the oven and let cool in the baker for 5-10 minutes. Unmold and cool the loaf on a wire rack. Let cool completely before slicing.



BAGUETTE BAKER

Easy Crusty Baguettes

INGREDIENTS

- 3 cups King Arthur Artisan Bread Flour
- 1 tsp salt
- 1/4 tsp Red Star Instant Yeast
- 1 cup lukewarm water

DIRECTIONS

1. Stir together all the ingredients in a large bowl. Knead gently for 1-2 minutes to make a slightly sticky, rough dough.
2. Place the dough in a lightly greased bowl, cover, and let rest for 2 hours, folding the dough over on itself several times after the first hour, and then after the second hour; this will deflate the dough, redistributing the yeast and oxygen.
3. Cover the bowl and refrigerate the dough overnight.
4. Turn the dough out onto a lightly greased work surface. Gently deflate it and divide it into three equal pieces.
5. Working with one piece at a time, flatten the dough slightly then fold it nearly (but not quite) in half, sealing the edges with the heel of your hand. Turn the dough around, and repeat: fold, then flatten. Repeat this whole process again; the dough should have started to elongate itself. Shape each piece into a 13" log.
6. Generously grease the bottom part of the Baguette Baker and sprinkle the cavities with cornmeal or semolina. Place the logs, seam-side down, into the prepared baker.
7. Cover with the lid, and let the baguettes rise until very puffy, about 90 minutes.
8. Preheat the oven to 450°F. Just before baking, remove the lid of the baker, slash the tops of the baguettes several times, and spritz with water. Replace the lid.
9. Bake the baguettes for 20 minutes. Remove the lid, and bake for 5-10 more minutes, until deep golden brown.
10. Unmold and cool the loaves on a wire rack.



RECIPES
PROVIDED BY



Hazelnut Golden Raisin Baguettes

INGREDIENTS

[Sponge]

- 1 cup King Arthur Unbleached All-Purpose Flour
- 1/4 cup King Arthur Medium Rye Flour
- 1 1/4 cups water
- 1/4 tsp Red Star Instant Yeast

[Dough]

- All of the sponge
- 2 cups King Arthur Unbleached All-Purpose Flour
- 1 1/4 tsp salt
- 1/2 tsp Red Star Instant Yeast
- 1 cup toasted, coarsely chopped hazelnuts
- 3/4 cup golden raisins
- 1 Tbsp fennel seeds, lightly toasted, optional

DIRECTIONS

1. To make the sponge: Mix everything together. Cover and set aside for 12-24 hours at room temperature; the longer you let it sit, the more tang your bread will have.
2. To make the dough: Combine the sponge, flour, salt, and yeast in the bowl of a mixer, kneading for 8-10 minutes, until the dough becomes smooth and elastic. Knead in the hazelnuts, raisins, and fennel seeds, until everything is evenly incorporated.
3. Place in a greased bowl, cover, and let the dough rise for 1-1 1/2 hours, until nearly doubled in bulk. 4. Divide the dough into three equal pieces. Working with one piece at a time, flatten the dough slightly then fold it nearly (but not quite) in half, sealing the edges with the heel of your hand. Turn the dough around, and repeat: fold, then flatten. Repeat this whole process again; the dough should have started to elongate itself. Shape each piece into a 13" log.
5. Place the logs into the lightly greased and floured cavities of the Baguette Baker. Cover with the lid and let the baguettes rise until very puffy, about 60 minutes.
6. While the dough rises, preheat the oven to 450°F.
7. Using a very sharp knife or a baker's lame held at about a 45° angle, slash the tops of the baguettes several times, and spritz with water. Replace the lid. Bake the baguettes for 20 minutes.
8. Remove the lid and bake for an additional 5-10 minutes, until deep golden brown. Remove from the oven. Unmold and cool the loaves on a wire rack.

BREAD LOAF BAKER



Basic Slicing Bread

INGREDIENTS

- 1 1/4 cups very warm water (110°F - 115°F)
- 1/4 cup olive oil
- 1 Tbsp honey
- 2 tsp Red Star Instant Yeast
- 1 1/2 tsp salt
- 3 cups King Arthur Bread Flour

DIRECTIONS

1. Place the water, oil, honey, and yeast into the bowl of an electric mixer or into a large mixing bowl. Add the salt and flour. Mix the ingredients on low speed with the bread hook attachment or by hand just until the ingredients come together, for about 2 minutes.
2. Increase the speed to medium and knead until the dough becomes smooth and elastic, for 6-8 more minutes. Let the dough sit covered for 45 minutes.
3. Preheat the oven to 400°F. Grease and lightly flour the bottom part of the Bread Loaf Baker.
4. Scrape the dough onto a lightly floured surface. Shape the dough into an oblong loaf. Place it in the Bread Loaf Baker. Cover and let rise until the dough fills the mold without touching the lid, for 45 minutes to 1 hour.
5. Sprinkle the top of the loaf with all-purpose flour, if desired. Replace the lid and bake for 40-45 minutes. Remove the lid and bake for an additional 5 minutes for a darker crust. Unmold and cool the loaf on a rack.



Cinnamon Swirl Raisin Bread

INGREDIENTS

[Dough]

- 1 cup very warm water (110°F - 115°F)
- 1 egg
- 1 Tbsp dark brown sugar
- 2 Tbsp melted butter
- 1 tsp Red Star Instant Yeast
- 1 cup King Arthur Stone-Ground Whole Wheat Flour
- 2 cups King Arthur All-Purpose Flour
- 3/4 tsp kosher salt
- 3/4 cup raisins

[Filling]

- 2 Tbsp ground cinnamon
- 4 Tbsp granulated sugar

DIRECTIONS

1. To make the dough: Place the water, egg, sugar, butter, and yeast in the bowl of a stand mixer fitted with the dough hook. Stir just to break up the egg and moisten the yeast. Add the flours and salt.
2. Mix on medium speed until the dough comes together, for 1-2 minutes. Scrape down the sides of the bowl then knead on medium speed for 4-5 minutes.
3. Knead in the raisins until they are blended into the dough.
4. Place the dough into a bowl. Cover and let the dough rise for 2-3 hours.
5. Preheat the oven to 425°F. Lightly grease and flour the bottom part of the Bread Loaf Baker.
6. Scrape the dough out onto a lightly floured surface. Use moist hands to shape the dough into a ball then flatten it out into a rectangle, about 10" x 12". Combine the cinnamon and sugar. Sprinkle it evenly over the surface of the flattened dough. Roll the dough up into a tight log. Place it in the Bread Loaf Baker tucking the ends under.
7. Cover with the lid. Let rest until the dough has expanded 1 1/2 times in bulk and crests the bread loaf baker, for approximately 45 minutes to 1 hour.
8. Sprinkle the surface of the dough with flour. Slash the top of the dough in one long stroke with a sharp knife or baker's lame. Replace the lid. Bake until golden brown, for 40-45 minutes.
9. Unmold and cool the loaf on a wire rack.

BREAD POT



No-Knead Boule

INGREDIENTS

- 1 1/2 cups water
- 1/4 tsp Red Star Instant Yeast
- 2 3/4 cups King Arthur All-Purpose Flour, more for dusting
- 1/4 cup King Arthur Whole Wheat Flour
- 1 1/4 tsp salt

DIRECTIONS

1. Combine the water and yeast in a large bowl. Add the flours and salt. Stir until the ingredients are blended; the dough will be shaggy and sticky. Cover and let the dough rest at least 12 hours, preferably 18 hours, at warm room temperature (70°F), away from drafts. Dough is ready when its surface is dotted with bubbles.
2. Scrape the wet dough onto a well-floured work surface. Sprinkle it with a little more flour and fold it over once or twice. Cover loosely with plastic wrap and let the dough rest about 15 minutes.
3. Using just enough flour to keep the dough from sticking to the work surface or to your fingers, gently gather the dough into a ball. Scoop it up onto a large piece of parchment paper. Grab the edges of the paper to lift the dough up and into a bowl about the same size as the Bread Pot. Cover with a clean linen towel and let it rise for 1 1/2 - 2 hours.
4. When it is ready, the dough will be more than double in bulk and will not readily spring back when poked with a finger.
5. At least a half hour before the dough is ready, preheat the oven and the Bread Pot to 450°F. When the dough is ready, carefully remove the Bread Pot from oven. Remove the lid. Grab the edges of the parchment paper like a sling. Lift the dough up and into the heated Bread Pot. Fold the edges of the parchment paper back to keep it from sticking to the surface of the dough. Replace the lid.
6. Bake for 30 minutes, then remove the lid and bake for another 15-20 minutes, until the loaf is deep golden brown. Unmold and cool the loaf on a wire rack.



Parmesan Rosemary Pepper Bread

INGREDIENTS

- 1 packet (2 1/4 tsp) Red Star Active Dry Yeast
- 2 tsp granulated sugar
- 1 1/4 cups very warm water (110°F - 115°F)
- 1/4 cup extra virgin olive oil
- 3 1/4 cups King Arthur Bread Flour
- 1 Tbsp chopped fresh rosemary
- 1 Tbsp cracked black pepper
- 1 tsp salt
- 1 1/2 cups shredded Parmesan or Asiago cheese, divided
- Semolina flour, for dusting
- 1 large egg, lightly beaten

DIRECTIONS

1. Dissolve the yeast and sugar in the water in a large bowl or bowl of a stand mixer; let sit 5 minutes. Stir in olive oil, flour, rosemary, pepper, salt and 1 cup of the shredded cheese. Knead on low speed until the flour is moistened, for about 2 minutes.
2. Knead on medium speed until the dough is smooth and elastic, for 7-8 more minutes.
3. Shape dough into a ball and place it into a lightly greased bowl. Cover and let rise in a very warm spot (85°F), away from drafts, until doubled in bulk, for 45 minutes. Preheat oven to 475°F.
4. Punch dough the down. Shape it into a round loaf. Sprinkle the bottom of the Bread Pot with semolina flour and place the ball of dough into the Bread Pot. Cover with the lid. Let rise 35-40 minutes.
5. Combine egg and 1 tablespoon of water. Brush the top of the loaf with the egg wash. Slash the top of the dough in 3 or 4 places with a sharp paring knife or baker's lame. Sprinkle loaf with the remaining 1/2 cup cheese.
6. Replace the lid and bake for 45 minutes. Remove lid and bake for 5-7 more minutes for a darker color, if desired. Remove from the oven and turn the loaf out onto a rack to cool.



Asiago Ciabatta

INGREDIENTS

[Starter] (Biga)

- 1 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1/4 cup King Arthur pumpnickel, Rye, or Whole Wheat Flour
- 1 cup water
- 1/8 tsp Red Star Instant Yeast

[Dough]

- All of the starter (biga)
- 2 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1/2 cup water
- 1 Tbsp King Arthur Pizza Dough Flavor, optional
- 1 1/2 tsp salt
- 1/2 tsp Red Star Instant Yeast
- 1 cup Asiago or Parmesan cheese, cut into 1/4" dice, plus extra for grating over the top of the bread

DIRECTIONS

1. To make the biga: Stir the flours, water and yeast together in medium- size bowl until well-blended. Cover the bowl. Let it rest at cool room temperature (68°F) for 12-20 hours, until the biga is very bubbly.
2. To make the dough: Mix the biga and the remaining dough ingredients, except the cheese, in the bowl of a mixer on low speed, for 2-4 minutes. Increase the speed to medium and mix for about 4 more minutes; the dough should be soft and slightly sticky. Add additional water or flour if necessary to make a soft sticky dough. Mix in the cheese; don't worry if some pieces pop out.
3. Let the dough rise, in a greased, covered bowl, for 1-2 hours, until very puffy.
4. Turn the dough out onto a well-floured work surface. Divide it evenly into two pieces. Gently shape each piece into a broad loaf. Place the loaves into the greased and flour-dusted cavities of the Ciabatta Baker.
5. Cover loaves loosely with greased plastic wrap, let them rise for 45 minutes, or until they're very puffy. Sprinkle them with additional grated cheese. While the dough is rising, preheat the oven to 450°F.
6. Cover with the lid. Bake for 22-26 minutes, until the loaves are golden brown. Remove the Ciabatta Baker from the oven. Unmold and cool the loaves on a wire rack.



Rustic Ciabatta

INGREDIENTS

[Starter]

- 1 1/2 cups cool water
- 2 cups King Arthur All-Purpose Flour
- 1/4 tsp Red Star Instant Yeast

[Dough]

- 1 1/2 cups King Arthur All-Purpose Flour
- 1 tsp Red Star Instant Yeast
- 2 1/2 tsp salt

DIRECTIONS

1. To make the starter: Combine the water, flour, and yeast together in the bowl of a stand mixer. Cover and let rest at room temperature for 12-18 hours.
2. To make the dough: Combine the starter and dough ingredients in the bowl of a mixer fitted with the paddle. Mix on medium to medium-high speed until the dough begins to hold together. This is very sticky dough; add up to 1/3 cup more flour only if the dough seems "soupy."
3. Place the dough in a lightly floured bowl. Let it rise for one hour, and then gently deflate it. Let the dough rise for another hour, remove the dough from the bowl and place it on a liberally floured work surface. Sprinkle flour on top.
4. Flatten the dough into a 7 1/2" x 13" rectangle about 3/4" thick. Divide it lengthwise into two pieces. It helps if you wet your hands a little bit, so the dough doesn't stick.
5. Once shaped, gently transfer each piece of dough to a strip of parchment paper, 24" long and at least 8" wide. Cover with heavily oiled plastic wrap and let rise until puffy, for about two hours.
6. Thirty minutes before the dough is ready, place the base of the Ciabatta Baker in the oven. Preheat the oven to 500°F. Make sure the base of your bread baker is in the oven for at least 30 minutes.
7. Carefully remove the base from the oven. Using the parchment paper as a sling, lift each piece of dough up and into the Ciabatta Baker. Replace the lid and place the baker in the oven.
8. Bake the loaves for a 25-35 minutes or until golden brown, and the bottom sounds hollow when tapped. Remove the loaves from the baker and cool completely on a cooling rack.



RECIPE
PROVIDED BY





Chocolate Chip Brioche Crown

INGREDIENTS

[Dough]

- 3 1/2 cups King Arthur Bread Flour
- 1 Tbsp fine salt
- 1 tsp Red Star Active Dry Yeast
- Scant 1/4 cup granulated sugar
- 2/3 cup reduced-fat milk
- 1/3 cup very warm water (110°F - 115°F)
- 2 large eggs, beaten
- 2 1/2 Tbsp softened butter, cut into cubes
- 1 tsp vanilla extract
- 1 Tbsp orange flower water
- 1/2 cup dark chocolate chips

[Topping]

- 1 egg, beaten
- 2 Tbsp granulated sugar

DIRECTIONS

1. Combine the flour, salt, yeast and sugar in the bowl of a mixer fitted with the dough hook. Add the milk, water, beaten eggs and softened butter. Knead on low speed to moisten the flour. Increase the speed to medium then knead the dough until it is smooth and elastic, for 5 more minutes.
2. Add the vanilla, orange flower water, and chocolate chips. Knead just until all the ingredients are incorporated. Cover the bowl and let rise for 30 minutes in a warm place away from drafts. Butter the cavities of the Crown Bread Baker and sprinkle them with flour.
3. Press down the dough. Shape it into a cylinder and cut it into 8 equal pieces.
4. Roll each piece of dough into a small ball. Place each one into a cavity of the bread baker.
5. Cover with the lid and let the dough rise for 30 minutes at room temperature. Preheat the oven to 425°F.
6. Brush the top of each roll with the beaten egg and sprinkle with the sugar. Replace the lid and bake for 25 minutes. Remove the lid and bake for 5 more minutes, until the rolls brown.
7. Remove bread baker from the oven. Let the rolls cool in the bread baker on a wire rack for 5-10 minutes before unloading them.



Chewy Sourdough Rolls

INGREDIENTS

[Dough]

- 1 cup active (fed) sourdough starter
- 3 1/2 cups King Arthur Artisan Bread Flour or Unbleached All-Purpose Flour
- 2 tsp salt
- 1 to 1 1/8 cups lukewarm water
- 1 tsp Red Star Instant Yeast

[Filling]

- 1 Tbsp non-diastatic malt powder or brown sugar, mixed with 1 Tbsp warm water
- Everything Bagel Topping, or your favorite blend of seeds and seasonings

DIRECTIONS

1. Combine all the dough ingredients. Mix and knead them together - by hand, mixer or bread machine - to make a somewhat tacky, elastic dough; it should be relatively smooth and soft.
2. Allow the dough to rise, covered, until almost doubled, about 60-90 minutes.
3. Grease the cavities of the Crown Bread Baker and sprinkle them with flour. Gently deflate the dough on a lightly floured work surface, divide it into eight equal pieces, and shape the pieces into tight balls. Place them in the greased and floured cavities of the Crown Bread Baker.
4. Cover the rolls with the lid and let them rise for about 1 hour until they're puffy but not necessarily doubled in size. After about 30 minutes into the rise, preheat the oven to 500°F.
5. Just before baking, whisk together the malt powder and water and brush it onto the risen rolls. Sprinkle the Everything Bagel Topping onto the rolls and replace the lid.
6. Put the rolls into the oven, reduce the temperature to 450°F, and bake the rolls for 20-25 minutes. Remove the lid and bake the rolls about 5 minutes longer, until they're a deep golden brown and a digital thermometer inserted into the center of one reads at least 205°F.
7. Remove the rolls from the oven and cool them on a rack. Alternatively, for crustier rolls, open the oven door and allow the uncovered rolls to cool in the turned-off, open-door oven.

RECIPE
PROVIDED BY



ITALIAN LOAF BAKER



Light as Air Seed Bread

INGREDIENTS

[Dough]

- 4 cups King Arthur Organic Bread Flour
- 2 cups King Arthur Semolina Flour
- 2 1/4 cups lukewarm water
- 2 Tbsp garlic oil or olive oil
- 2 1/2 tsp salt
- 4 Tbsp King Arthur Baker's Special Dry Milk or nonfat dry milk
- 3 tsp Red Star Instant Yeast

[Topping]

- 2 Tbsp Artisan Bread Topping or your favorite seed mixture

DIRECTIONS

1. Combine the dough ingredients, mixing and kneading to make a smooth, slightly sticky dough.
2. Transfer the dough to a lightly oiled bowl. Cover and let rise for 1 hour; it should just about double in bulk.
3. Grease the bottom part of the Italian Loaf Baker. Sprinkle it with cornmeal or semolina. Transfer the dough to a lightly greased work surface and shape it into a smooth 13" log.
4. Place the log of dough into the bread baker. Brush the top with water, and sprinkle with Artisan Bread Topping or your favorite seeds. Cover with its lid, and let the dough rise for 45-60 minutes. Check it occasionally; when ready to bake, the dough should have started to fill the mold side to side and crowned about 1" over the rim.
5. Slash the top of the loaf in several places (about 1/2" deep), if desired. Replace the lid. Place the bread baker in a cold oven and set the oven temperature to 425°F. Bake the bread for 35 minutes with the lid on. Remove the lid and bake for 5-15 more minutes, or until the bread is golden brown and its interior temperature measures 190°F on a digital thermometer.
6. Unmold and cool the loaf on a wire rack.



RECIPES
PROVIDED BY



No-Knead Cheddar Tomato Garlic Bread

INGREDIENTS

[Dough]

- 3 cups King Arthur Unbleached All-Purpose Flour
- 1 cup King Arthur Semolina Flour
- 1 tsp Red Star Instant Yeast
- 1/2 cup Vermont cheese powder, optional; for extra flavor
- 1 1/2 tsp salt
- 3 Tbsp garlic oil or olive oil
- 1 1/2 cups lukewarm water

[Filling]

- 1/2 cup dry-packed sun-dried tomatoes, julienned
- 6 garlic cloves, peeled and minced
- 1 cup diced and/or grated cheddar cheese

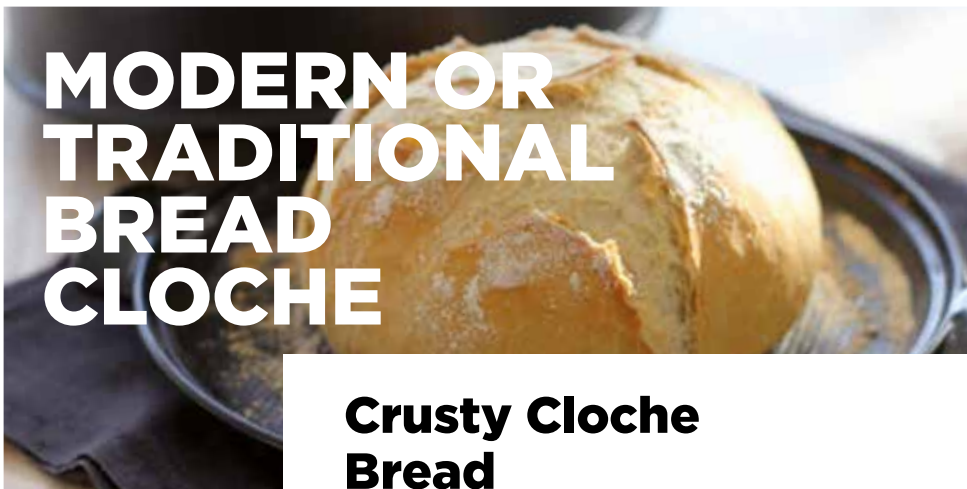
[Topping]

- 1 medium tomato or 1 pint assorted cherry tomatoes
- 3-6 garlic cloves

DIRECTIONS

1. Combine the flours, yeast, cheese powder, if using, salt, garlic oil, and water in a large mixing bowl, or a large (6-quart), food-safe plastic bucket.
2. Mix and stir everything together to make a sticky, elastic dough; this will take about 90 seconds on medium speed in a stand mixer or 3-4 minutes by hand. Place the dough in a lightly greased bowl. Cover and let it rest at room temperature overnight, or for at least 8 hours; the dough will become bubbly and rise quite a bit, so make sure it's in a large container.
3. When you're ready to continue, turn the dough out onto a lightly greased surface, and pat it into a 12" x 14" rectangle. Spread the sun-dried tomatoes, garlic, and cheese over the surface of the dough. Starting with a long side, roll the dough into a log. Place the dough in a lightly greased Italian Loaf Baker. Cover with its lid and let the dough rise until it's very puffy, about 1 1/2-2 hours.
4. While the dough rises, cut the tomato into five slices (if using a full-size tomato). Peel the garlic cloves; slice them, if desired. Towards the end of the rising time, preheat your oven to 450°F.
5. Line the tomato slices or scatter the cherry tomatoes down the loaf and use the garlic cloves to fill any empty spaces. Replace the lid. Place in the oven and bake the bread for 40 minutes.
6. Remove the cover and bake the bread for 15-20 more minutes, until the crust is golden brown; a digital thermometer inserted into the center of the loaf will read 200°F. Remove the bread from the oven, allow it to cool for 10 minutes, then turn it out of the baker onto a rack to cool completely.

MODERN OR TRADITIONAL BREAD CLOCHE



Crusty Cloche Bread

INGREDIENTS

- 1 1/4 cups lukewarm water
- 2 tsp Red Star Instant yeast
- 1 1/4 tsp salt
- 2 Tbsp olive oil
- 3 1/2 cups King Arthur Unbleached All-Purpose Flour

DIRECTIONS

1. Combine all the ingredients to make a smooth, slightly sticky dough.
2. Cover the dough, and let it rise for 1-1 1/2 hours, until almost doubled in bulk.
3. Gently deflate the dough and shape it into a ball. Lightly flour the platter of the Bread Cloche. Place the dough on top and cover with the lid.
4. Let the dough rise for 30-45 minutes, until it's almost doubled in bulk.
5. Slash the top of the loaf several times. Replace the lid and place the Bread Cloche in a cold oven.
6. Set the oven temperature to 400°F; bake the bread for 35 minutes. Remove the lid and bake until the bread is golden brown, for 5-10 minutes.
7. Remove the bread from the oven and transfer it to a wire rack to cool.



RECIPES
PROVIDED BY



Crunchy Seed Braid

INGREDIENTS

[Dough]

- 1 1/4 cups lukewarm water
- 3 Tbsp vegetable oil
- 2 cups King Arthur Unbleached Bread Flour
- 1 1/2 cups King Arthur White Whole Wheat Flour
- 1/2 cup King Arthur Harvest Grains Blend
- 1/2 cup old-fashioned rolled oats
- 1 1/2 tsp salt
- 2 Tbsp granulated sugar
- 1/4 cup Baker's Special Dry Milk or nonfat dry milk
- 2 tsp Red Star Instant Yeast

[Topping]

- 1 large egg white, beaten with 1 Tbsp cold water
- Generous 1/2 cup mixed seeds: poppy, sesame, flax, fennel, and anise are all good choices, as is King Arthur Artisan Bread Topping

DIRECTIONS

1. Combine all the dough ingredients. Mix and knead by hand, stand mixer or bread machine to make a smooth, supple dough.
2. Place the dough in a lightly greased, covered container. Let rise for 60-90 minutes. It'll become quite puffy, though it may not double in bulk.
3. Gently deflate the dough and divide it into three equal pieces. Roll/stretch each piece into a 24" log.
4. Brush the logs with the beaten egg white, coating them as well as you can.
5. Sprinkle with the seeds. Roll them over, brush with egg white, and sprinkle on more seeds. Roll them around a bit, to coat as completely as possible.
6. Allow the logs to rest for 15 minutes, uncovered.
7. Pinch the three logs of dough together at one end. Braid the dough. When you get to the end, pinch the three pieces together and simply coil your three-strand braid in on itself, tucking the end underneath. Dust the base of the Bread Cloche with flour, semolina, or a cut round of parchment paper. Transfer the braid to the base of the cloche. Brush with more egg white, and sprinkle with any leftover seeds.
8. Cover with the lid, and let it rise for 1 hour, until the braid has become noticeably puffy. Toward the end of the rising time, preheat the oven to 425°F.
9. Bake at 425°F for 30 minutes. Uncover and bake for 5-8 more minutes until the crust is golden and the braid's internal temperature registers 190°F on a digital thermometer. Cool the bread on a wire rack.



French-Style Mini Baguettes

INGREDIENTS

- 3 cups King Arthur Organic French-Style Flour or unbleached all-purpose flour
- 1-1/4 cups lukewarm water
- 2 tsp Red Star Instant Yeast
- 1 1/2 tsp salt

DIRECTIONS

1. Stir together the flour, 1 cup of water, yeast, and salt in a large bowl until thoroughly combined, adding additional water if necessary to make a soft dough. Cover the bowl and let the dough rest for 30 minutes.
2. Knead the dough - by hand, mixer, or bread machine - until smooth. Transfer it to a lightly greased bowl, cover, and let rise until doubled in bulk, for about 1 1/2 hours.
3. Fold the dough over onto itself several times. Return it to the bowl, cover, and let rise until doubled in bulk again, about 1 1/2 hours.
4. Transfer the dough to a lightly greased work surface and divide it into five equal pieces.
5. Roll each piece into a log then stretch each piece into 5" long loaves. Place them into a lightly greased and floured Mini Baguette Baker. Cover the loaves and let them rise for 45 minutes to one hour.
6. Preheat the oven to 475°F.
7. Using a very sharp knife or a baker's lame held at about a 45° angle, slash the tops of the baguettes several times, and spritz with water. Replace the lid. Bake for 20 minutes. Remove the lid and bake for 5-10 more minutes, until deep golden brown. Remove from the oven.
8. Unmold and cool the loaves on a wire rack. Or turn the oven off, and crack the door open about 1". Allow the baguettes to cool fully in the oven.



RECIPE
PROVIDED BY



Olive & Sun-Dried Tomato Baguettes

INGREDIENTS

- 2 3/4 cups King Arthur All-Purpose Flour
- 3/4 cup King Arthur Whole Wheat Flour
- 1 packet (2 1/4 tsp) Red Star Active Dry Yeast
- 2 tsp salt
- 1 1/4 cups very warm water (110°F - 115°F)
- 8-10 olives (green and black), sliced
- 4 sun-dried tomatoes, sliced
- 1 Tbsp fresh basil, roughly chopped

DIRECTIONS

1. Combine the flours, yeast and salt in the bowl of a stand mixer fitted with the dough hook. Add the water and mix the dough just to incorporate ingredients. Let rest 5 minutes. Then knead the dough on medium speed for 10 minutes.
2. Cover the bowl and let rest at warm room temperature (70°F) away from drafts, for 40 minutes.
3. Punch down the dough, and divide it into five equal pieces. Use the palm of your hand to flatten each piece, forming a rectangle measuring 8" x 4".
4. Sprinkle the olives, sun-dried tomatoes and basil evenly over each piece of dough. Working with one piece of dough at a time, fold one long side towards the center, then the other long side toward the center. Then fold the dough in half lengthwise and pinch the seams closed. Preheat oven to 475°F.
5. Lightly grease and flour each cavity of a Mini Baguette Baker. Place each baguette, seam-side down in a cavity. Cover with the lid and let rest for 20 minutes.
6. Brush the surface of each baguette with a little water. Make small diagonal slashes on top. Replace the lid and bake for 25 minutes. Remove the lid and bake for 3-5 more minutes. For a golden, crispier crust, remove the lid for the last 10 minutes of baking.



EPI WHEAT STALK BAGUETTE BAKER

Easy EPI Bread

INGREDIENTS

- 3/4 tsp Red Star Instant Yeast
- 1 cup very warm water (110°F - 115°F)
- 2 1/2 cups King Arthur All-Purpose Flour
- 1 1/2 tsp salt

DIRECTIONS

1. Whisk together the yeast and water in the bowl of a stand mixer. Let sit for 10-15 minutes. Add the flour and salt. Knead for 15 minutes with the dough hook attachment, until the dough is smooth and satiny.
2. Shape the dough into a ball and place it into a lightly greased bowl. Cover and let rise for 1 hour in a warm place. It should double in bulk.
3. Turn dough out onto a lightly floured surface and divide it into two equal pieces. Shape each piece of dough into a ball and then slowly roll into an elongated oval. Cover with greased plastic wrap and let rise for 30 minutes.
4. Lightly grease and flour the cavities of the EPI Wheat Stalk Bread Baker.
5. Remove the plastic wrap and roll each piece of dough into a long rope measuring about 40". To fill each mold cavity, lift up one end of the dough, holding a 12" piece in your hands. Starting from one end, place the dough into the mold, weaving it into each section until the dough fills the baker. Cover with the lid and let rise for 45 minutes. Preheat the oven to 475°F.
6. Bake for 30 minutes. For a golden, crispier crust, remove the lid for the last 10 minutes of baking. Remove from the oven. Let the bread cool uncovered for a few minutes in the mold, then remove the loaves to finish cooling on a wire rack.



Seeded EPI Bread

INGREDIENTS

- 1 cup very warm water (110°F - 115°F)
- 3/4 tsp Red Star Instant Yeast
- 2 Tbsp King Arthur Whole Wheat Flour
- 2 cups King Arthur All-Purpose Flour
- 2 Tbsp fine cornmeal
- 1 1/2 tsp salt
- Sesame, poppy and other seeds for coating

DIRECTIONS

1. Combine the water and yeast in the bowl of a stand mixer. Add the flours, cornmeal and salt. Knead until the dough is smooth, for 10-15 minutes with the dough hook attachment.
2. Gather the dough into a ball and place it in a lightly greased bowl. Cover and let the dough rise for 1 hour in a warm place. It should double in bulk.
3. Turn dough out onto a lightly floured surface and divide it into two equal pieces. Shape each piece of dough into a ball and then slowly roll into an elongated oval. Cover with greased plastic wrap and let rise for 30 minutes.
4. Roll each piece of dough into a long rope measuring about 40". Lightly grease the cavities of the Epi Wheat Stalk Bread Baker then sprinkle generously with the seeds.
5. To fill each mold cavity, lift up one end of the dough, holding a 12" piece in your hands. Starting from one end, place the dough into the mold, weaving it into each section until the dough fills the baker. Brush the dough lightly with water. Sprinkle generously with more seeds.
6. Cover with the lid and let rise for 45 minutes. Preheat the oven to 475°F.
6. Bake for 30 minutes. Remove the lid and bake for 5 more minutes to brown the top crust, if desired. Remove from the oven. Let the bread cool uncovered for a few minutes in the mold, then remove the loaves to finish cooling on a wire rack.



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