

BAKING ARTISAN BREAD

UPDATED ERRATA 7/15/09

This errata reflects any corrections that have been made to *Baking Artisan Bread*. Depending on which printed copy you own, your book may already contain some or all of these corrections. Subsequent updates, if necessary, will reflect all corrections from the inception of printing. Thank you for your continued support and happy baking! – Cyril Hitz

FORMULA ONE: BAGUETTE DOUGH (PAGE 59)

POOLISH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	200 g	7 oz	1 ½ cups	100
Water, 77°F (25°C)	200 g	7 oz	7/8 cup	100
Instant yeast	pinch	pinch	pinch	0.1

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	400 g	14.1 oz	3 cups	100
Water, 92°F (33°C)	200 g	7 oz	7/8 cup	50
Instant yeast	1.5 g	0.05 oz	½ tsp	0.38
Salt	12 g	0.4 oz	2 ¼ tsp	3
Diastatic malt (optional)	4 g	0.14 oz	1 ½ tsp	1

FORMULA TWO: CIABATTA DOUGH (PAGE 71)

POOLISH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	330 g	11.6 oz	2 ½ cups	100
Water, 70 °F (21°C)	330 g	11.6 oz	1 ½ cups	100
Instant yeast	pinch	pinch	pinch	0.1

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	613 g	1 lb, 5.6 oz	4 ½ cups + 2 tbsp	100
Water, 102°F (39°C)	405 g	14.3 oz	1 ¾ cups	66
Instant yeast	2.6 g	0.09 oz	7/8 tsp	1
Salt	18 g	0.6 oz	3 ½ tsp	3
Poolish	all of it	all of it	all of it	107

FORMULA THREE: WHOLE WHEAT DOUGH (PAGE 79)

BIGA

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	180 g	6.3 oz	1 ¹ / ₃ cups + 1 tbsp	100
Water, 70°F (21°C)	107 g	3.8 oz	¹ / ₂ cup	60
Instant yeast	1.3 g	0.05 oz	¹ / ₂ tsp	0.7

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Whole wheat flour	657 g	1 lb, 7.1 oz	5 ¹ / ₂ cups	100
Water, 95°F (35°C)	462 g	1 lb, 0.3 oz	2 cups	70
Honey	52 g	1.85 oz	2 ¹ / ₂ tbsp	8
Instant yeast	2.5 g	0.1 oz	⁷ / ₈ tsp	0.4
Salt	16 g	0.58 oz	3 tsp	2.5
Biga	all of it	all of it	all of it	40
Sunflower seeds, roasted	50 g	1.75 oz	¹ / ₃ cup	7
Pumpkin seeds, roasted	50 g	1.75 oz	¹ / ₃ cup	7
Sesame seeds, roasted	50 g	1.75 oz	¹ / ₃ cup	7

FORMULA FOUR: PANE FRANCESE (PAGE 87)

BIGA

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	280 g	9.8 oz	2 cups + 3 tbsp	100
Water, 77°F (25°C)	168 g	5.9 oz	³ / ₄ cup	60
Instant yeast	2.1 g	0.07 oz	³ / ₄ tsp	0.75

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	408 g	14.3 oz	3 cups + 3 tbsp	100
Biga	all of it	all of it	all of it	110
Water, 95°F (35°C)	294 g	10.3 oz	1 ¹ / ₃ cups	72
Salt	12 g	0.4 oz	2 ¹ / ₄ tsp	3

FORMULA FIVE: PIZZA DOUGH (PAGE 93)

POOLISH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	220 g	7.75 oz	1 ² / ₃ cups	100
Water, 70°F (21°C)	220 g	7.75 oz	1 cup	100
Instant yeast	pinch	pinch	pinch	0.1

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	1000 g	2 lb, 3.25 oz	7 cups	100
Water, 80°F (27°C)	550 g	1 lb, 3.4 oz	2 ¹ / ₃ cups	55
Instant yeast	4 g	0.15 oz	1 ¹ / ₄ tsp	0.4
Salt	26 g	0.90	4 ¹ / ₄ tsp	2.6
Cornmeal	10 g	0.35 oz	2 tsp	1
Savory oil mix	35 g	1.25 oz	2 tbsp	3.5
Poolish	all of it	all of it	all of it	44

Pg 93:

Yield: Makes nine 10-inch (25 cm) pizzas

Pg 94:

5. Dividing: Turn the dough out onto a floured surface and use a dough divider and a scale to divide the dough into 9 pieces (220 g [7.75-ounce] each).

FORMULA SIX: BAGEL DOUGH (PAGE 101)

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	413 g	14.5 oz	3 cups	50
High-gluten flour or Bread flour	413 g	14.5 oz	3 cups	50
Water, 72°F (22°C)	491 g	1 lb, 1.3 oz	2 cups + 2 tbsp	59.4
Instant yeast	5 g	0.17 oz	1 ¹ / ₂ tsp	0.6
Salt	16 g	0.56 oz	3 tsp	1.9
Diastatic malt	12 g	0.42 oz	4 tsp	1.4

WATER MIXTURE

Ingredient	Metric	Weight	Volume	Baker's %
Water	2 liters	4 lb, 6 oz	8 cups	n/a
Honey or corn syrup	180 g	6.3 oz	² / ₃ cup	n/a

FORMULA SEVEN: PAIN DE MIE (PAGE 107)

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	666 g	1 lb, 7.3 oz	4 ³ / ₄ cups	100
Salt	16 g	0.5 oz	3 tsp	2.4
Sugar	26 g	0.9 oz	3 tbsp	3.9
Instant yeast (preferably osmotolerant)	7 g	0.24 oz	2 ¹ / ₄ tsp	1
Whole milk	400 g	14.1 oz	1 ³ / ₄ cups	60
Unsalted butter, softened	120 g	4.2 oz	8 ¹ / ₂ tbsp	18

Pg 113:

5. Dividing: Using a scale and dough divider, section off 100-gram (3.5 ounce) portions of dough.

FORMULA EIGHT: CHALLAH DOUGH (PAGE 115)

SPONGE

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	172 g	6 oz	1 ¹ / ₃ cups	100
Water, 75°F (24°C)	110 g	3.6 oz	¹ / ₂ cup	59.5
Instant yeast, (preferably osmotolerant)	11 g	0.4 oz	scant 4 tsp	6.8

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	518 g	1 lb, 2.2 oz	3 ² / ₃ cups	100
Sugar	78 g	2.7 oz	¹ / ₃ cup	15
Salt	14 g	0.5 oz	2 ¹ / ₂ tsp	2.7
Honey	41 g	1.4 oz	2 tbsp	7.9
Water, 70°F (21°C)	30 g	1.1 oz	3 tbsp	5.7
Whole eggs	150 g	5.2 oz	3 eggs	28.9
Egg yolks	50 g	1.7 oz	2 yolks	9.6
Vegetable oil	64 g	2.2 oz	¹ / ₃ cup	12.3
Sponge	all of it	all of it	all of it	56.5

Pg 123:

Variation: Knotted Rolls

Yield: 12 rolls

FORMULA NINE: BRIOCHE DOUGH (PAGE 125)

Ingredient	Metric	Weight	Volume	Baker's %
Whole milk	185 g	6.5 oz	$\frac{3}{4}$ cup	42
Whole eggs	50 g	1.76 oz	1 egg	11
Egg yolk	25 g	0.88 oz	1 yolk	5.5
Lemon zest	$\frac{1}{4}$ lemon	$\frac{1}{4}$ lemon	$\frac{1}{4}$ lemon	n/a
Bread flour	440 g	15.5 oz	3 cups + 2 tbsp	100
Granulated sugar	45 g	1.5 oz	$\frac{1}{4}$ cup	10.2
Instant yeast, (preferably osmotolerant)	12g	0.4 oz	4 tsp	2.7
Salt	7 g	0.2 oz	1 tsp	1.6
Unsalted butter, cold	165 g	5.8 oz	12 tbsp	37.5

FORMULA TEN: CROISSANT DOUGH (PAGE 135)

FINAL DOUGH

Ingredient	Metric	Weight	Volume	Baker's %
Bread flour	690 g	1 lb, 8.3 oz	4 $\frac{3}{4}$ cups	100
Whole milk	310 g	10.9 oz	1 $\frac{1}{3}$ cups	44.9
Whole eggs	100 g	3.5 oz	2 eggs	14.4
Granulated sugar	81 g	2.8 oz	$\frac{1}{3}$ cup	11.7
Salt	13 g	0.45 oz	2 tsp	1.8
Instant yeast, (preferably osmotolerant)	9 g	0.3 oz	3 tsp	1.3
Unsalted butter	19 g	0.6 oz	1 $\frac{1}{4}$ tbsp	2.7

BUTTER BLOCK

Ingredient	Metric	Weight	Volume	Baker's %
Unsalted butter, 83% butterfat	330 g	11.6 oz	1 $\frac{1}{2}$ cups	47.8

Pg 141:

Variation: Hazelnut Snail

Prepare Formula Ten (Croissant Dough) through step 5, Dividing (see pages 134-139), rolling out the dough to approximately 11 x 16 x $\frac{1}{4}$ inches (28 x 41 x 0.6 cm).

Pg 142:

6: Preshaping/Shaping: Prepare the hazelnut filling (see page 154).

Pg 143:

Variation: Fruit Danish

Prepare Formula Ten (Croissant Dough) through step 5, Dividing (see pages 134-139), roll out the dough to 8 x 16 x $\frac{1}{4}$ inches (20 x 41 x 0.6 cm) thick.