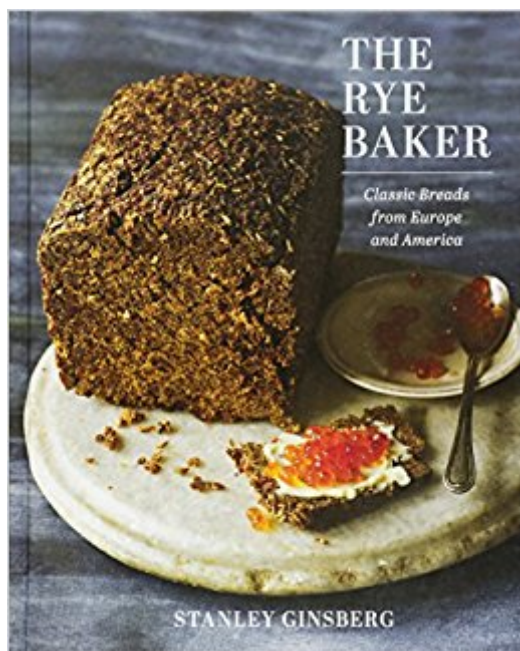


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The Rye Baker: Classic Breads From Europe And America



Synopsis

“A must-have for all serious bread bakers; an instant classic.” Peter Reinhart, author of *Bread Revolution* True rye bread is the kind that stands at the center of northern and eastern European food culture is something very special. With over 70 classic recipes, *The Rye Baker* introduces bakers to the rich world of rye bread from both the old world and the new. Award-winning author Stanley Ginsberg presents recipes spanning from the immigrant breads of America to rustic French pains de seigle, the earthy ryes of Alpine Austria and upper Italy, the crackly knäckebröds of Scandinavia, and the diverse breads of Germany, the Baltic countries, Poland, and Russia. Readers will discover dark, sour classic Russian Borodinsky; orange and molasses-infused Swedish Gotländ Rye; nearly black Westphalian Pumpernickel, which gets its musky sweetness from a 24-hour bake; traditional Old Milwaukee Rye; and bright, caraway-infused Austrian Country Boule. Rounding out this treasury are reader-friendly chapters on rye’s history, unique chemistry, and centuries-old baking methods. Advanced bakers will relish Stanley’s methods, ingredients, and carefully sourced recipes, while beginning bakers will delight in his clear descriptions of baking fundamentals. *The Rye Baker* is the definitive resource for home bakers and professionals alike. 42 color photographs

Book Information

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Customer Reviews

“Rye breads are back, as they rightly should be. In *The Rye Baker*, Stanley Ginsberg has given us everything we need to know about this most misunderstood and fascinating grain, along with a complete collection of superb formulas for every variation of rye bread imaginable. This book

is a must-have for all serious bread bakers; an instant classic. — Peter Reinhart, author of *Bread Revolution*

“As a huge fan of baking with rye, I dug deep into Stanley’s illuminations on the history of the grain: a transporting story told through centuries of techniques employed to make the most of this hearty grain. The baking journey starts with the chemistry of sours, soakers, sponges, and scalds; then takes you around the world for a master class of the genre.” — Chad Robertson, author of *Tartine Bread* and owner of *Tartine Bakery*

“Among the profusion of recently published baking books, a fair bit of chaff has been mixed in with the grain. For Stanley Ginsberg, rye is the grain of choice, and his book *The Rye Baker* is a tall and healthy stalk. Although we disagree now and again (for instance, I personally do not endorse vital wheat gluten or clear flour), there is no doubt that Stanley has made an important and durable contribution, and I congratulate and thank him for his excellent work.” — Jeffrey Hamelman, bakery director, King Arthur Flour Company, and author of *Bread: A Baker’s Book of Techniques and Recipes*

Stanley Ginsberg, owner-proprietor of The New York Bakers, a seller of baking ingredients, received the IACP Jane Grigson Award for his first book, *Inside the Jewish Bakery*. A native New Yorker, he lives with his wife, Sylvia Spieler Ginsberg, in San Diego.

The Rye Baker is an utterly beautiful, well-researched treasure of a cookbook on baking rye breads. This book will open up a whole new world to any reader. I read and own a lot of bread baking books, and I’ve never seen anything approaching the level of detail and variety found in Stanley Ginsberg’s book. He has clearly done an exceptional amount of research into the use of rye as an ingredient in baking, both contemporary and historically throughout Europe and the US. From well-known favorites like Boston Brown Bread and Jewish Bakery Pumpernickel to regional specialties like Slow-Baked Frisian Rye (Holland), South Tyrolean Christmas Zelten (Italy), Sauerkraut Bread (Germany), Normandy Apple Cider Rye (France), Riga Rye (Latvia), Ginger-Plum Bread (Germany) and Yogurt Rye (Poland), this book explores the stunning variety of breads made with rye. Importantly, all of the recipes and explanations are accompanied by measurements in grams, ounces, volume, and baker’s percentages. The handful of comparisons I’ve made while starting to bake from this book indicate that the conversions are correctly done between weights and volumes. This book starts with a brief introduction to how this book came into being, the history of rye in agriculture and food, a very comprehensive section on ingredients, including US-Europe flour equivalencies and a breakdown of their protein and moisture content. This section is packed with

concise but key information on the roles of salt, sweeteners, spices and herbs, leavening, yeast, liquids, and other mix-ins like fruits and seeds. This section also walks you through starting and maintaining a rye sourdough culture. Following the introduction, there's an in-depth chapter on understanding the terminology and techniques used in these recipes - "Nine steps to great rye bread". This section covers things like why and how different types of preferments are used, the importance of accurate measurements and scaling, benching the dough, etc. Even if you are an experienced baker, this section contains lots of interesting details about how baking with rye works and the rationale behind some of the different techniques. An equipment section follows the "Nine steps", and again, Stanley goes into a lot of detail about the roles of specific equipment (like proofing baskets, steam pans, and baking stones) in turning out a great loaf of rye bread. This chapter concludes with a short section on cooling and storage. The recipes themselves are split into Immigrant Bread (America), the Essential Loaf (France and Spain), Robust and Complex (Holland, Denmark, and Northern Germany), Sweet and Crisp (Sweden, Finland, and Iceland), Aromatic and Flavorful (Bavaria, Switzerland, Austria, and Italy), Dark and Intense (Russia and the Baltics), Tender and Piquant (Southern Poland), and Rich and Varied (Central and Southwestern Germany). While a lot of the recipes make use of a starter or preferment, there are plenty of recipes that look delicious and take very little advance notice. I just got this tonight and my loaf of Spiced Honey Rye (France) is already cooled and ready to eat. It smells and tastes utterly amazing. If I were to bookmark all the recipes I want to make from this book, I would flag almost every page. There's so much knowledge and diversity of rye-based recipes in here, this bread book will be a great resource for anyone (home baker or professional) who enjoys baking bread.

Fantastic book - I have never seen a cookbook that gives me grams, ounces and volume for each of the ingredients in each recipe, but it is really easy to use. A glossary or dictionary of terms to refer to as you are going through the recipes would help (i.e. instead of repeating the Rye Bakers on both the front and back inner cover pages). For example, I was looking for an explanation of what is the difference between rye meal and rye flour ??? Rye meal is not in the index. However, the recipes are amazing, and we have made some recipes several times already. I also wish he had a troubleshooting section - as in, why are my loaves of rye bread cracking in the oven? His VERY extensive explanations of the various stages, etc are fantastic, but I would really appreciate having a 'cheat sheet' - with pages indicated to read if you want more details. If you want to get into rye bread baking, get this book - I am blown away by the variety of rye breads presented in this excellent book. Love his map of Europe based upon the kind of rye bread they make! Well done!!!

A bread Baker's dream! Detailed, yes. Clearly written directions. Be prepared to place an order with King Arthur for various types of rye flours & enhancers. Rye bread done right, takes considerable preparation, just like starting up sourdough starter. But worth the effort! Lots of information .

OMG, this is the best baking book I've added to my library. The variety of rye breads is astounding, the instructions are clear, and the photos are magnificent. My only quibble is that every recipe would have been even better with a photo. That said, I do understand publishing constraints and editorial decisions do have to be made. I love rye bread and I'm eager to make a number of the recipes in the book, the biggest problem of course is choosing which one to start with. I've spoken with Stan at his shop and he's a great guy; informative, friendly, and helpful with amateur bakers like me. I sincerely think this book should win every possible award available to it in the world of baking. Kudos to you Stan, great job.

The scope and detail of this book are incredible. As a sourdough baker, I can't wait to try some of the new processes I've found (scald sponge anyone?). It will mainly appeal to experienced bakers, but it could also be your first baking book, since every aspect of baking is meticulously explained, and not every recipe requires sourdough culture (that shouldn't stop you either--just grow one!). While rye remains popular in many other places, it's largely become a lost art in the U.S. Ginsberg has put rye on the map in a big way here.

As a serious home baker, this is one book which is a "must have" in your collection. Based on conversations with professional baker friends they would also have a place for this in their tools of the trade. Thanks Stanley for an awesome reintroduction to the lost art of baking with rye!

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