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Hugh Fearnley-Whittingstall

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talks about 'River Cottage Every Day'  
Lockdown Bread Making ~~How To Make The Worlds Tastiest Sourdough bread (Updated)~~ Making a Sourdough Ferment The Best Sausage Rolls Recipe EVER! | Katie Pix ~~Bread Baking at Home~~ — Rye Sourdough ~~Overview~~ Bon Appetit Chunky Recipe Book How To Make A Basic Loaf Of Sourdough Bread - Recipe

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The Perfect Sausage Roll  
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*Classic Cornbread | Hugh  
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Sausage Roll - RIVER COTTAGE  
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\u0026amp; Dan *Gluten Free  
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## **Simple Focaccia | Gideon Hitchin Bread River Cottage Handbook No**

About Bread. Bread features  
a host of recipes for all  
levels of bread-makers,  
including simple one-flour  
recipes like soda bread and  
no-yeast loaves that can be  
mixed, kneaded and baked in  
no time at all. First,  
Daniel examines the key  
ingredients in baking

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(flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started.

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The River Cottage Bread Handbook" is a refreshing change from so many American cookbooks that magically transform copious recipes into 12 easy steps and still promise fail-proof recipes."--LA Weekly, 8/11/10 "Be prepared to make space on your cookbook shelf for these practical, passionate guides. . . . Stevens lays down a bread-making foundation with an in-depth introduction (and full-color ...

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## **Books | River Cottage**

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Cottage farm, established by  
British food personality

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Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor Daniel ...

## **Bread: River Cottage Handbook No. 3 by Daniel Stevens ...**

The River Cottage Bread Handbook is aptly named. It offers a quick, entertaining delivery of useful information on the essentials of bread making which has become a favorite pastime of mine.



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Book Description First,  
Daniel examines the key  
ingredients in baking  
(flour, yeast, salt and  
water), explains the science  
behind the seemingly  
alchemic processes, and  
advises on the right kit to  
get started. He then  
demonstrates how to ...

A practical guide to baking  
seasonal, local, organic  
bread at home.

The River Cottage farm,  
established by British food  
personality Hugh Fearnley-  
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high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor Daniel Stevens shares his irrepressible enthusiasm and knowledge to help you bake better bread. From familiar classics such as ciabatta and pizza dough, to new challenges like potato bread, rye loaves, tortillas, naan, croissants, doughnuts, and bagels, each easy-to-follow recipe is accompanied by full-color, step-by-step photos. There's

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even an in-depth chapter on building your own backyard wood-fired oven.

In the third of the River Cottage Handbook series, Daniel Stevens explains the ins and outs of baking, and inspires us to abandon ready-sliced loaves for a world of delicious breads baked at home. First, Daniel examines the key ingredients in baking (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started. He then demonstrates how to make yeast and non-yeast breads, as well as enriched doughs

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and home-started sourdough, and includes sixty recipes, covering everything from the simple white loaf and familiar classics such as ciabatta, naan and pizza bread, to fresh new challenges like potato bread, rye, tortilla, croissants, doughnuts and bagels. The handbook is completed by full-colour photographs throughout, including step-by-step photos, instructions for building your own bread oven, and a directory of equipment and useful addresses.

In the eighth of the River Cottage Handbook series, Pam

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Corbin offers an appealing guide to baking perfect cakes Baking is the most comforting and entirely satisfying of the culinary arts - making a cake is not only a sumptuous process in its own right but the end result is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. This is traditional baking at its very best, with over 75 adaptable recipes including Macaroons, Meringues, Fairy Cakes (and their counterpart - Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake,

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Banana Breakfast Muffins, Orange Cake with Earl Grey Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to sweet embellishments like feather icing, crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies with this comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall.

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-

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quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods - as

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you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

In the fourth River Cottage handbook, Mark Diacono tells us everything we need to know to create our own productive, organic garden, no matter where we live. Drawing directly from his



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experience as an acclaimed climate-change gardener, and of setting up a kitchen garden from scratch for River Cottage, Mark explains the practical aspects of organic growing, introduces us to a whole world of vegetables we may not have previously considered, and does away with alienating gardening jargon once and for all. Mark begins with a catalogue of vegetables that will grow in this country, explaining for each their benefits, what varieties to go for, dos and don'ts, and popular culinary uses. He then invites us to create a wish list of foods, and shows us his own list from

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his early gardening days. Next, he explains how to turn this wish list into a coherent kitchen garden plan appropriate for our space, whether it be a patch of acidic soil, a roof-top garden or an allotment, whether we put on our wellies in every free moment or are 'time-poor' gardeners. Then he puts all the theory into practice, showing us how to look after nutrients in the soil, how to resist pests and diseases, and how to make our garden sustainable and organic. In clear, concise sections we learn about seed trays, supporting plants with climbing structures,

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mulching, composting, companion planting, irrigation and promoting pollination, and there are additional tables showing sowing and harvesting times, plant sizes, and alternative varieties of plants for different sites. About thirty recipes and a directory of useful addresses finish the book, and the handbook is complemented by bright colour photography throughout. Practical and inspiring, with a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, Veg Patch is destined to join Handbooks No. 1, 2 and 3 as

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an indispensable household reference.

Game offers some of the most intense, delicate, rich, and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alternative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing, and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar, and duck. Tim begins by describing the characteristics of game species, followed by a discussion of ethical and sustainable hunting,

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preservation, and seasonality. Next, he gives a step-by-step guide to skinning, feathering, and butchering techniques (and how to buy game meat if you don't have a fresh supply). Lastly, he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-Roast Spiced Soy Duck, Quick-Smoked Mallard, Pheasant and Wild Mushroom Lasagna, Partridge with Pumpkin and Cider, Goose Sausages, Gamekeeper's Pie, and Roasted Hen Pheasant with All the Trimmings. With an introduction by Hugh Fearnley-Whittingstall and color photography

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throughout, Game is the indispensable guide to enjoying wild meat.

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and

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classes, and a hit series of books. Now, with *The River Cottage Preserves Handbook*, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage

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explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball



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and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook is a comprehensive and collectable guide, destined to be an indispensable household reference.

In Fermentation, Rachel de

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Thample shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and

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plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

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