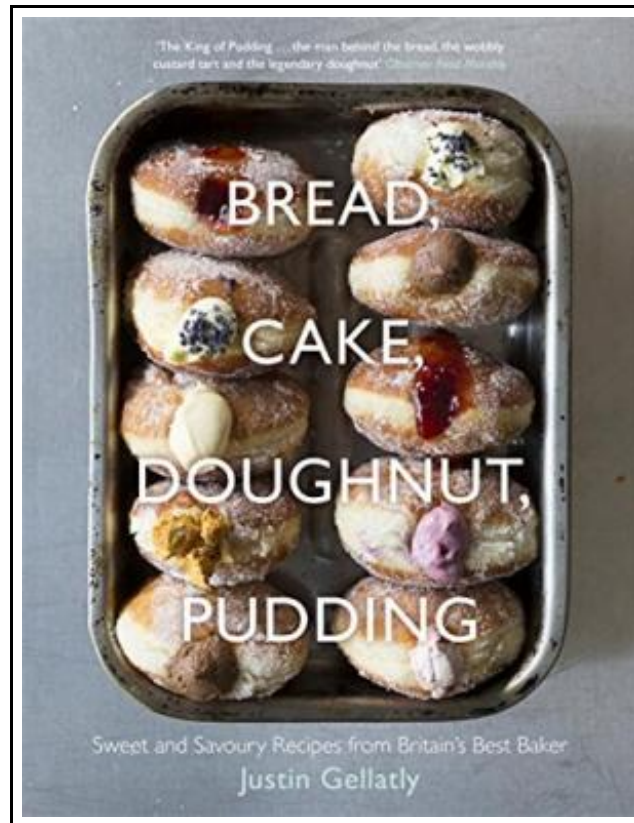


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Penguin Books Ltd. Hardback. Book Condition: new. BRAND NEW, Bread, Cake, Doughnut, Pudding: Sweet and Savoury Recipes from Britain's Best Baker, Justin Gellatly, "This book is as good for slaver over as it is to cook from." (Nigella Lawson). Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts. In Bread, Cake, Doughnut, Pudding, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel blossom ice cream, crunch in the mouth, courgette and carrot garden cake). With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, Bread, Cake, Doughnut, Pudding, is full of recipes you'll want to make again and again. "I have always loved eating his bread and cakes, and his doughnuts are the best in the world. Fabulous book." (Angela Hartnett). "Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things." (Jeremy Lee). Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has just opened a new bakery, Bread Ahead, in Borough Market. Justin Gellatly is the co-author, with Fergus Henderson, of Beyond Nose to Tail: A Kind of British Cooking.



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