



JESSAMYN WALDMAN RODRIGUEZ and the bakers of Hot Bread Kitchen



Introduction

At five o'clock every morning, while most people in New York City are still dreaming, industrial mixers are spinning inside Hot Bread Kitchen in East Harlem. Lutfunnessa, one of our bakers, boils a pot of water and measures local whole wheat flour for a batch of chapati. While she rolls the dough into perfect rounds, Nancy drains dried corn kernels she has soaked overnight. As head of tortilla production, she will make thousands of delicious, toothsome tortillas in three varieties, each from a different heritage corn. At 6 a.m., Ela comes in to start mixing yeasted doughs for the day, starting with *nan-e qandi*, a cakey Persian bread. Twenty other doughs will follow, which will be shaped and baked into more than seventy different breads. Throughout the day the mixers combine whole-grain levains, pungent spices, local flours, and New York City water to bake traditional versions of a global array of breads—sourdoughs, a German rye, flatbreads galore, and sweet Mexican *conchas*. There is no off switch; every hour of every day, something is rising at Hot Bread Kitchen.

At first glance, Hot Bread Kitchen looks like other bakeries. But, behind the braided challahs and loaves of multigrain, a powerful mission prevails. Hot Bread Kitchen is a social enterprise that provides a life-changing education and opens doors for low-income minority women. The social part of the equation means that bakery trainees learn the skills they need to get management-track positions in the food industry or to start their own food businesses. The enterprise part means that we use the money earned from each loaf of bread to pay for training. Our business pays for our mission.

The secret sauce at Hot Bread Kitchen is that the very women we train inspire the artisan breads we bake every day. Our product line is diverse and authentic because we use recipes that have been passed down by generations of women.

The flash of inspiration for Hot Bread Kitchen came from a fortuitous misunderstanding. In 2000, I applied for a job at a micro-finance organization called Women’s World Banking. I didn’t get the job, and some time afterward a family friend asked about my interview at Women’s World *Baking*. The missing letter sparked something in me. Never mind *banking*. Women’s world *baking* conjured up an image of an international female baking collective—a concept that resonated with me because it married my passion for food with my commitment to social justice.

Every culture has a staple bread, and in most countries women keep alive that baking tradition. You would expect that in the United States, especially here in New York, a city rich in immigrant populations, women would parlay those skills into baking jobs. But visit any professional bakery in North America and you will see how few women there are—less than ten percent of all bread bakers.

My dream was that Hot Bread Kitchen could right that imbalance, and, of course, bake great bread with an emphasis on regional specialties you can’t find everywhere. And in helping women professionalize their homegrown skills and passion for food, Hot Bread Kitchen would create a pipeline of new bakers to change the face of the baking industry.

But at age twenty-one, with no money, no baking experience, a freshly minted BA, and a lot of idealism under my belt, I was in no position to launch a social enterprise bakery. As you do with dough, I let the idea rest—proof, as we say in the industry—and began my career in a completely different area.

I grew up in Toronto in a family fascinated by food. My great-grandfather, who had immigrated to Canada from Russia, ran a Jewish bakery there for years, Perlmutter’s Bakery. They made beautiful ryes. My mother also likes to take a bit of credit for Hot Bread Kitchen because she and I baked challah together on Friday afternoons for Shabbat dinner. I have vivid memories of mixing dough with her, feeling it on my hands as I helped roll it out, the smell of the loaf as it rose and then emerged, browned and sweet from the oven. Bread is in my blood.

After college—and after that fateful failed job interview—I pursued a career in public policy and international affairs. I was the Youth Ambassador for the Canadian Landmine Foundation, trying to help free war-ravaged areas of landmines. At the same time, I became interested in immigration policy. I went to work for the United Nations Development Program in Costa Rica. After completing a master’s in public administration at Columbia University, I worked at NGOs and for the United Nations focusing on human rights, education, and immigration issues. Then I worked as part of the leadership team at a high school in Brooklyn. Along the way I kept returning to the idea of *women’s world baking*. I told many people about it, secretly hoping

that someone else would make it happen. When no one did, I decided to pull together the pieces to launch Hot Bread Kitchen.

First things first, I needed to learn how to bake professionally. I took bread-baking classes at the New School and did a *stage* (apprenticeship) in the bakery at Daniel Boulud’s eponymous Michelin three-star restaurant under the head baker, Mark Fiorentino. My then-boyfriend, now-husband, Eli Rodriguez, had worked at Daniel, and he introduced me to Mark, who gently corrected my pathetic baguette-rolling skills and taught me most of what I know about baking. And despite my crazy days of working early mornings in a bakery and then running a high school, the experience confirmed that I *loved* baking and fueled my desire to pursue the immigrant women’s baking collective.

With the requisite amount of baking knowledge under my belt, we baked the first official Hot Bread Kitchen bread in 2007 in my own, very hot home kitchen in a walk-up apartment on Pacific Avenue in Brooklyn. It was actually a tortilla from nixtamalized corn—the traditional, healthful way to make whole-grain tortillas—made by my first employee and friend, Elidia Ramos, with a recipe straight from her native Puebla, Mexico. I began selling corn tortillas (page 92) and multigrain loaves (page 150) in the summer of 2007 at a farmers’ market in Harlem. People liked our breads, and I was happy to chat with everyone about my vision for the bakery. That summer, I was a baker, retailer, buyer, janitor, and chief grant writer (though my mom assisted with that last one). We started to grow, and Elidia soon brought her niece, sister, and eventually her daughter to our late-night baking shifts (we even used the ovens at Daniel a couple of times to bake our breads). Our bread community was expanding.

Eager to grow beyond my apartment’s kitchen counters, I rented overnight shifts of commercial kitchen space in Queens. Our distribution channels grew to include specialty shops—Saxelby Cheese in Essex Street Market was our first wholesale client for lavash. In 2008, I hired my first non-baking staff person, Katrina Schwartz—a talented jack-of-all-trades—and we worked really hard to get things off the ground. In June 2009, we took office space in Gowanus, Brooklyn, still baking bread overnight in Queens.

Hot Bread Kitchen grew quickly, and in December 2010 we moved to our current and permanent home in East Harlem (also known as El Barrio). Our full-scale commercial bakery is located in La Marqueta, an old indoor market space under the elevated trains built by Mayor Fiorello La Guardia in 1936. The market’s original purpose was to “clean up” the neighborhood by bringing street vendors under one roof. While it was originally something of an anti-immigrant “get-them-off-the-streets” policy decision, the market thrived for decades. In its heyday, the market stretched along Park

Avenue from 111th to 116th Streets, and it's said that ten thousand people a day stopped there. Unfortunately for La Marqueta, when grocery stores started carrying plantains and other tropical fruits, and the demographics and eating habits changed in El Barrio, shoppers visited less frequently. All of the market buildings closed except the one that we are housed in—Building 4.

When I first visited the dramatic space in 2009, I fell in love. There were a handful of vendors like Mama Grace, who sells West African provisions, has been there for decades, and has a steady following; while other stalls were occupied by vendors engaged in various forms of illicit commerce—but the ghost of vibrant enterprise was there. The forward-looking City of New York supported Hot Bread Kitchen's move into La Marqueta as a way to bring entrepreneurs back to the space. It was a long process after that first visit. But one of the happiest days of my professional life was when we moved our baking operations, offices, corn grinder, and small staff into our new 5,000-square-foot bakery alongside vendors selling fresh groceries, dried fish, and African specialties. It was a new home, but it felt as if we had been there forever.

When we moved into the space, I launched a companion program to the bakery, HBK Incubates, an incubator kitchen that allows small food start-ups, just as mine had been, to transition from idea to reality. We select ambitious



food entrepreneurs who are ready to formalize their businesses, and help bring their products to market by providing certified commercial kitchen space and business resources. Many people obsessed with good food share the Hot Bread Kitchen space!

We've gone from a far-fetched idea to a thriving bakery and training program in a few years. That workforce of two—Elidia and me in my apartment—has burgeoned to sixty-one. And as our trainee staff grows, so does what we make. Our breads are sold in New York City's farmers' markets and GrowNYC Greenmarkets and at retail stores from Dean & DeLuca to Whole Foods—we even ship internationally. We also supply bread to more than eighty restaurants across the city.

This brings me to the book you hold now. This eclectic collection of recipes includes specialties we bake and sell at Hot Bread Kitchen, such as apple and cheddar focaccia (page 81), *m'smen* filled with kale (page 31), and luscious chocolate cherry rolls (page 257). In addition to breads, the book includes recipes for the dishes we cook at home for our families, like *byrek*, an Albanian savory cheese pastry (page 212), Vietnamese bahn mi sandwiches (page 195), Bangladeshi beef curry (page 38), and *torta*, Dominican corn bread (page 237). You'll find recipes from at least twenty different countries and, of course, from our shared home—New York City. These recipes reflect the foods that emerge when you live in the diaspora. We've even included the recipe for Hot Bread Kitchen's legendary bialy, the one that world bialy maven Mimi Sheraton—who literally wrote the book on them—believes is the best one ever.

Alongside the recipes you will meet some of the people who are part of our baking family, and you'll learn their kitchen secrets. Fanny, a bakery graduate and member of our culinary incubator, teaches you how to make *morocho* (page 226) and *tortilla de tiesto* (page 225)—the Ecuadorian answer to coffee and a doughnut. Margaret, a graduate who now bakes at Amy's Bread, shares her recipe for coconut buns from fresh coconut (page 238). And Nancy shares her recipe for the tastiest guacamole (page 113).

Another feature of the book is business tips, or recipes for entrepreneurship. I have learned a lot about running a social enterprise, management, politics, bread, and myself (both of my kids are "bakery babies," arriving *after* the birth of the bakery) by growing this organization. I share some of this knowledge for entrepreneurs of all stripes. While our breads taste fantastic and are second-to-none, knowing the story behind a recipe and the people who bring it to you makes it that much better.

In the end, this cookbook is like Hot Bread Kitchen itself—more than the sum of its parts, way more than just baking. It's about the human spirit and what makes us rise—the food we share, of course.



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M'SMEN

MAKES 12 (7-INCH/18 CM) SQUARES; SERVES 12

- 4 cups/500 g **ALL-PURPOSE FLOUR**, plus more for shaping
- ½ cup plus 2 tablespoons/100 g **SEMOLINA**, plus more for shaping
- 1½ teaspoons **KOSHER SALT**
- 1¾ cups/400 g **WATER**
- 2 teaspoons, plus 6 tablespoons/95 g **CANOLA OIL**, plus more for shaping
- 6 tablespoons/85 g **SALTED BUTTER**, melted

I first tasted *m'smen* traveling in Morocco. I bought a piece of the tender, buttery, flaky bread drizzled with honey from a street vendor. It was an exquisite culinary experience. So years later, in 2009, when the Arab American Family Support Center referred three strong candidates from Morocco to our training program, my first question was, “Do you know how to make *m'smen*?” One of the three, Bouchra, taught us how to make the bread and, much to her surprise, it quickly became one of our best sellers. *M'smen*, also called *rghaif* or *melloui*, is often served with Fresh Mint Tea (page 33), but we hear from our customers that they use it for all sorts of things, including making tuna sandwiches. You can mix and divide the dough up to 8 hours before shaping, allowing ample time for the gluten

to relax.

1. Put the flour, semolina, and salt in the bowl of a stand mixer fitted with a dough hook. Add the water and 2 teaspoons/10 g of the oil and, with the mixer on low, mix until everything is well combined, about 2 minutes. Increase the speed to medium and mix until the dough is smooth, shiny, elastic, and pulls away from the sides of the bowl, about 6 minutes.
2. Generously coat a rimmed baking sheet with oil. Coat a large, smooth work surface with oil (a granite, stainless steel, or Formica countertop is ideal). Transfer the dough to the oiled surface. Using oiled hands, form a ring with your thumb and index finger and use it to squeeze off pieces of the dough into 12 equal balls (each should weigh about 3 ounces/85 g). Put the balls on the oiled baking sheet and roll them around so that they're coated with oil, but keep the balls separate from one another. Put the entire baking sheet in a large plastic bag or cover loosely with plastic wrap

and let the dough rest at room temperature for 30 minutes.

3. Meanwhile, put the remaining 6 tablespoons/85 g oil in a small bowl, add the melted butter, and stir to combine.
4. Re-oil the work surface. Working with one piece of dough at a time, use the palm of your hand to flatten the ball and then continue to apply downward pressure with your palm to stretch it out into a rough circle about 10 inches/25 cm across that's so thin it's nearly translucent. Using your hand, cover the surface of the dough with 1 tablespoon of the butter mixture and then sprinkle with a dusting (about 1 teaspoon) of semolina. Use a rubber spatula to lightly mark the midline. Fold the top of the dough circle down so that the edge extends about ½ inch/1.5 cm beyond the line. Repeat that fold from the bottom so that the two edges overlap the center. Then fold in each of the other sides in the same

recipe continues





way to form a 3-inch/7.5 cm square. Transfer the *m'smen* squares to the oiled baking sheet seam side down and let rest for at least 15 minutes. Form the remaining breads in the same manner, warming the butter mixture if it begins to solidify.

5. Proceeding in the same order in which you formed the breads, put each square on a lightly oiled piece of parchment paper and stretch it with your palm until it has slightly more than doubled in size. If they resist stretching, let them rest a bit more before proceeding. Each finished *m'smen* should be a 7-inch/18 cm square. Cut the parchment so that it extends just slightly beyond the square. Do not stack the breads as you stretch them—they will stick together.

6. Heat a large griddle over medium-high heat until a drop

of water sizzles away almost immediately.

7. You can cook as many *m'smen* at a time as your skillet or griddle will hold. Lay the breads paper side up in the skillet and then peel off the paper as soon as the breads begin to firm; it will come away easily. Cook the *m'smen* until they turn first translucent and then brown in spots, 2 to 3 minutes per side. Transfer to a wire rack while you continue cooking the rest.

8. *M'smen* are most delicious eaten warm, but once cooled, they can be stored for up to 5 days in an airtight container in the refrigerator. They freeze well for up to 3 months. Reheat *m'smen* for 1 minute on each side in a hot dry skillet before serving.

KALE, ONION, AND CHEDDAR M'SMEN



NAAN

MAKES 12 (3 × 6-INCH/7.5 × 15 CM) PIECES; SERVES 12

1 teaspoon **ACTIVE DRY YEAST**

¼ cup/55 g **WATER**

5 cups minus 2 tablespoons/
620 g **BREAD FLOUR**, plus more
for shaping

1 tablespoon **KOSHER SALT**, plus
more for serving

2 teaspoons **SUGAR**

½ teaspoon **BAKING POWDER**

¾ cup/180 g **WHOLE MILK**

¾ cup/180 g **PLAIN FULL-FAT
YOGURT**

1 tablespoon **GHEE** (see Note,
page 40) or **UNSALTED BUTTER**,
melted, plus more as needed

Naan may be the paradigm of yeasted flatbreads. Fresh from a tandoor oven and served with curries and roasted meat, this Indian bread is a delicacy. Poor facsimiles made with chemical dough softeners are now available in grocery stores, but naan with a long shelf-life and a long list of ingredients is not the real deal. The yogurt and ghee in this version ensure that the dough is tart and toothsome. Eat naan hot out of the oven if you can.

1. Stir together the yeast and water in the bowl of a stand mixer fitted with a dough hook. Add the bread flour, salt, sugar, baking powder, milk, yogurt, and 1 tablespoon ghee to the bowl. Mix on low speed until all of the ingredients are combined, about 2 minutes. Increase the speed to medium-high and mix until the dough is smooth and leaves the sides of the bowl clean, about 5 minutes.

2. Coat the inside of a large bowl with some ghee and transfer the dough to it. Cover the bowl with plastic wrap or put the whole bowl into a large plastic bag and let the dough rise at room temperature until it is softer than a firm balloon, is supple, and holds an indentation when pressed lightly, about 2 hours.

3. Transfer the dough to a floured work surface and divide it into 12 equal pieces (each weighing about 3½ ounces/100 g). Roll each piece into a ball between the palms of your hands. Cover the dough balls with plastic wrap and let rise at room temperature until they’re softer than firm balloons and hold indentations when pressed lightly, about 1 hour.

4. Put a pizza stone on the lowest

rack of the oven and preheat to 500°F/260°C. Let the stone heat up for at least 30 minutes.

5. Working with one naan at a time (keep the rest covered with plastic), gently stretch and lightly press each piece of dough into an oblong shape, measuring about 3 × 6 inches/7.5 × 15 cm.

6. Using the back of a rimmed baking sheet, transfer the naan to the hot pizza stone, fitting as many as you can in a single layer. Bake until the edges are dry and the underside is browned, about 2 minutes. Use a large spatula to flip the naan, and bake until the underside is browned, another 2 minutes. Repeat the process with the remaining pieces of dough. Keep the baked ones warm in a towel-lined basket while you bake the rest.

7. Serve the naan warm, spread with ghee and sprinkled with salt, if desired. Any leftovers should be stored in an airtight plastic bag at room temperature. Reheat on both sides in a skillet over medium heat or in a 400°F/205°C oven.





GARLIC NAAN WITH GREEN CHILE

MAKES 12 (4-INCH/10 CM) PIECES; SERVES 12

- 5 **GARLIC** cloves, minced
- ½ **GREEN CHILE**, seeded and minced
- 2 tablespoons finely chopped **FRESH MINT LEAVES**
- 2 tablespoons **NIGELLA SEEDS**
- NAAN DOUGH** (page 70), prepared through step 3
- ALL-PURPOSE FLOUR**
- 8 tablespoons/115 g **GHEE**, at room temperature
- KOSHER SALT**

Naan, especially when it’s hot right out of the oven, is hard to beat, but studding it with a heady mix of garlic, chile, fresh mint, and oniony nigella seeds makes it pretty unforgettable.

1. Put a pizza stone on the lowest rack of the oven and preheat to 500°F/260°C. Let the stone heat up for at least 30 minutes.
2. Put the garlic, chile, mint, and nigella seeds in a small bowl and stir to combine.
3. Sprinkle each ball of naan dough with about 2 tablespoons of the garlic mixture and then fold the dough in half to encase the garlic mixture. Working with one naan at a time (keep the rest covered with plastic), gently stretch the dough into a rough circle about 4 inches/10 cm in diameter.
4. Using the back of a rimmed baking sheet, transfer the naan to the hot pizza stone, fitting as many as you can in a single layer.

Bake until the edges are dry and the underside is browned, about 2 minutes. Use the peel or the spatula to flip the naan and bake until the underside is browned, another 2 minutes. Repeat the process with the remaining pieces of dough. Keep the baked ones warm in a towel-lined basket while you bake the rest.

5. Serve the naan warm, spread with the ghee and sprinkled with salt. Any leftovers should be stored in an airtight plastic bag at room temperature. Reheat on both sides in a skillet over medium heat or in a 400°F/205°C oven until warm.

PÂTE FERMENTÉE

MAKES ABOUT 1¼ CUPS (RISEN AND DEFLATED)/300 G

½ cup plus 1 teaspoon/120 g
LUKEWARM WATER

¾ teaspoon ACTIVE DRY YEAST

1⅓ cups plus 1 tablespoon/180 g
BREAD FLOUR

1 teaspoon KOSHER SALT

Pâte fermentée is an ingredient in many recipes in the lean and enriched doughs chapters. You need to make it eight to twenty-four hours before you bake your bread. This extra step extends fermentation time and allows you to achieve a light, flavorful loaf with less yeast. *Pâte fermentée* contains the ingredients of simple French bread dough—flour, water, yeast, and salt—so, in a pinch, you could bake and eat it. Unlike other types of pre-ferments, such as levain, *pâte fermentée* does not impart a sour flavor to the bread. Instead it adds depth of flavor and extends the shelf life of your bread. If you make bread often, you can save the trimmings from lean doughs to use in your *pâte fermentée*. More likely, if you are making a Rustic Batard (page 128), Traditional Challah (page 175), or any number of the breads in this book, you will mix a batch of the *pâte fermentée* the day before, then refrigerate it until you are ready to bake.

1. Put the water and yeast in the bowl of a stand mixer fitted with a dough hook, then add the flour and salt. Mix on low speed for 2 minutes until combined into a shaggy dough. Cover the bowl with plastic wrap and let stand at room temperature for 30 minutes.

2. Refrigerate the mixture for a minimum of 8 hours and a maximum of 24. (There is no need to return it to room temperature before using.)

3. If you’re measuring the *pâte fermentée* rather than weighing it, be sure to deflate it with a wooden spoon or with floured fingertips before measuring.



RUSTIC BATARD

MAKES 1 (12-INCH/30 CM) LOAF

1¼ cups/285 g **WATER**

2¾ cups/340 g **BREAD FLOUR**, plus more for shaping

¾ cup/80 g **WHOLE WHEAT FLOUR**

Scant ½ cup/105 g **PÂTE FERMENTÉE** (page 126), cut into walnut-size pieces

2½ teaspoons **KOSHER SALT**

½ teaspoon **ACTIVE DRY YEAST**

CANOLA OIL

NOTE: This dough, with its long fermentation, is used in several other breads in this book. Once you master it, you will be able to play with many variations.

This is a perfect place to start your adventures in slow fermentation. The rustic batard made with a coarse whole wheat flour is a versatile, hearty, crusty bread. The way to coax the most flavor out of your flour is to plan ahead and make this over three days. The schedule could go something like this: Friday morning: mix your *pâte fermentée*, about 45 minutes start to finish; Saturday morning: mix the dough, about 1 hour, including some leisurely resting; Sunday morning: wake up early, take your dough out of the fridge, preshape, rest, shape again, long rest, and bake. By lunchtime on Sunday you will have a glorious golden loaf to serve with cheeses, meats, or a delicious bowl of soup. This bread is perfect in Ribollita (page 284) or a bread salad (page 279 or 280).

1. Combine the water, bread flour, and whole wheat flour in a stand mixer fitted with a dough hook. Mix on low speed until all of the ingredients are combined, 2 minutes. Let rest for 20 minutes to hydrate the flours.

2. Add the *pâte fermentée*, salt, and yeast. Mix on low speed until all of the ingredients are combined, 2 minutes. Increase the speed to medium to medium-high and mix until the dough is smooth, pulls away from the sides of the bowl (and leaves the sides clean), has a bit of shine, and makes a slapping noise against the sides of the bowl, about 4 minutes. Do the window-pane test (page 16) to ensure that the gluten is fully developed.

3. Coat the inside of a large bowl with oil and transfer the dough to it. Cover the bowl tightly with plastic wrap (or put the whole bowl in a large plastic bag) and let stand at room temperature until the dough is puffy and supple and has

increased in volume, 1½ to 2 hours at room temperature. Alternatively (for slower fermentation and more flavor), let rise at room temperature for 45 minutes until you start to see the dough getting softer and rising slightly. Fold the dough in half in the bowl, cover tightly with plastic wrap, and refrigerate for a minimum of 4 hours and a maximum of 12.

4. Turn the dough out onto a lightly floured work surface. Preshape into a boule (see page 123). Let rest for 10 minutes. If the dough is cold, let rest for 45 minutes. Shape the dough into a batard (see page 122) measuring about 12 inches/30 cm long, 4 inches/10 cm wide, and about 3 inches/7.5 cm tall. There should be one long seam along the bottom of the loaf. Apply slight downward pressure with the pinky sides of your hands to taper the ends slightly and ensure that they are well sealed.

recipe continues



- To form a **batard** (a free-form loaf that is wide at the center and slightly tapered at the edges, such as New Yorker Rye, page 142), first preshape as a boule (opposite). Let rest for 10 minutes. Turn the dough seam side up, flatten it slightly, then form a log roll. Lengthen your loaf to the desired length by rocking it on the table. With the outer sides of your hands, apply pressure to the ends of the dough to taper them.



- To form a **boule, roll, or bun** such as for Hamburger Buns (page 182), Corn Rye (page 147), or a round preshape, divide the dough evenly and gently form the pieces into rough rectangles. With the dough lying flat on the work surface, gather the corners to the center of the dough—you'll have a little bundle. Pinch the place where the 4 corners meet. Once you have done that, gather the new edges to your pinch, creating more surface tension. You will have a little beak where your corners came together and, when you pick it up, you should have a nice, smooth round ball. Put the bundle beak side down on the work surface and use your palm to lightly round the ball. Use the pinky edge of your hand to tighten the surface tension even more.





TRADITIONAL ONION BIALYS

MAKES 12 (5-INCH/13 CM) BIALYS

BIALY DOUGH

- 1⅓ cups/320 g **LUKEWARM WATER**
- 3½ cups plus 2 tablespoons/
465 g **BREAD FLOUR**, plus more
for shaping
- ½ cup plus 2 tablespoons/
150 g (risen and deflated)
PÂTE FERMENTÉE (page 126),
cut into walnut-size pieces
- ¾ teaspoon **ACTIVE DRY YEAST**
- 1 tablespoon **KOSHER SALT**

FILLING

- 3 tablespoons **EXTRA-VIRGIN OLIVE OIL**
- 4 medium **YELLOW ONIONS**, finely
diced (6 cups/900 g)
- ½ cup/60 g fine dried **BREAD CRUMBS** (page 281)
- 1½ tablespoons **POPPY SEEDS**
- ½ teaspoon **KOSHER SALT**

You can’t talk about bialys without talking about my friend Mimi Sheraton, the former *New York Times* restaurant critic. Her book *The Bialy Eaters* is the most captivating piece of food writing I’ve ever read. Within the parameters she outlines, I set off to make the best bialy in New York. While I’m proud that our bialys have become one of our signature breads and received critical acclaim, the best compliment came a year after we started making them, when Mimi called to say she liked ours. I hope you do, too.

1. To make the bialy dough: Put the water and flour in the bowl of a stand mixer fitted with a dough hook, and mix for 2 minutes. Let rest for 20 minutes.
2. Add the *pâte fermentée*, yeast, and salt and mix on low speed until the dry ingredients are completely combined. Add a little more water if this hasn’t happened in 3 minutes. Increase the speed to medium to medium-high and mix until the dough is smooth, pulls away from the sides of the bowl (and leaves the sides clean), has a bit of shine, and makes a slapping noise against the sides of the bowl, 5 to 7 minutes. Do the windowpane test (page 16) to check to see if the gluten is fully developed.
3. Dust a clean bowl lightly with flour and transfer the dough to it. Cover the bowl with plastic wrap (or put the whole bowl in a large plastic bag) and let stand at room temperature until doubled in volume, about 1 hour and 30 minutes.
4. Meanwhile, to prepare the filling: Heat the oil in a large skillet set over medium-low heat. Add the

- onions and cook, stirring now and then, until they just begin to brown and have reduced to about a third of their original volume, about 20 minutes. Transfer the onions to a bowl and stir in the bread crumbs, poppy seeds, and salt. Set aside to cool.
5. Transfer the dough to a lightly floured surface. Divide the dough into 12 equal pieces (each weighing about 2¾ ounces/80 g). Form each piece into a small bun (see page 123), cover with plastic wrap, and let rest for 5 minutes. Proceeding in the same order in which you shaped the pieces into balls, flatten each ball with the heel of your hand into a disk about 4 inches/10 cm in diameter.
6. Line the backs of 2 rimmed baking sheets with parchment. Put the disks on the baking sheets, evenly spaced and at least an inch apart. Loosely cover with plastic wrap. Let stand until the rolls are very soft and hold an indentation when you touch them lightly, 1 hour to 1 hour and 30 minutes.

recipe continues



7. Put a pizza stone on the middle rack of the oven and preheat to 500°F/260°C. Let the stone heat up for at least 30 minutes.
8. Uncover the bialys and, using the pads of both your index and middle fingertips, make a depression in the center of each disk of dough. Put about 2 tablespoons filling in the center of each bialy, spreading it out so it fills the center.
9. In one swift motion, slide the bialys and the parchment onto the pizza stone. Bake until golden brown, 12 to 15 minutes. Transfer to a wire rack to cool for a few minutes (discard the parchment).
10. Serve immediately. Leftovers can be kept in an airtight plastic bag at room temperature for 2 days.

Mini Cheese Bialys

MAKES 24 (3-INCH/8 CM) BIALYS; SERVES 12

Hot Bread Kitchen’s cheese bialys were born out of necessity. When I was head baker and hungry late at night with nothing open nearby, I would often take a bialy—the last thing to come out of the oven on most nights—and throw some cheese on it while it was still hot. These are smaller than our regular bialys because then you don’t feel guilty if you eat a few of them! Use the sharpest cheddar you can find.

Traditional Onion Bialys dough and filling (page 159)
2 cups/95 g coarsely grated sharp cheddar cheese

Prepare the dough through the first rise and prepare the filling as directed.

Turn the dough out onto a lightly floured surface. Divide the dough into 24 equal pieces (each weighing about 1½ ounces/40 g). Form each into a disk measuring 2 inches/5 cm across as described in the Traditional Onion Bialys recipe.

Continue with the Traditional Onion Bialys recipe up to the point of topping them. Top each bialy with 1 heaping tablespoon of onion filling and a small handful of cheese. Bake the bialys as described.





WINTER PANZANELLA

SERVES 6

$\frac{3}{4}$ pound/300 g day-old **BATARD** or **CIABATTA**, homemade (page 128 or 141) or store-bought, torn into 1-inch/2.5 cm pieces (about 2 medium loaves)

1 pound/455 g **BUTTERNUT SQUASH**, peeled, seeded, and cut into 1½-inch/4 cm cubes

1 pound/455 g **BRUSSELS SPROUTS**, trimmed and halved

$\frac{1}{2}$ cup plus 3 tablespoons/155 g **EXTRA-VIRGIN OLIVE OIL**

KOSHER SALT

2 teaspoons **DIJON MUSTARD**

2 teaspoons **MAPLE SYRUP**

3 tablespoons **APPLE CIDER VINEGAR**

Freshly ground **BLACK PEPPER**

$\frac{1}{2}$ bunch **TUSCAN KALE**, ribs discarded, thinly sliced (about 3 cups/200 g)

$\frac{1}{2}$ small **RED ONION**, finely diced

$\frac{1}{2}$ cup/50 g shaved or grated **PARMESAN CHEESE**

I think of summer when I think of bread salads (see Summertime Tomato and Tuna Bread Salad, page 280), but a crisp piece of bread is just as good at soaking up all the delicious flavor from roasted winter vegetables and a mustardy dressing. This hearty salad is perfect for lunch on a cold day.

1. Preheat the oven to 400°F/205°C.

2. Put the bread cubes on a baking sheet and bake, stopping to stir now and then, until browned and crisp on all sides, about 15 minutes. Transfer the bread to a plate or bowl.

3. Put the squash and sprouts on the baking sheet and toss together with 3 tablespoons/45 g of the olive oil and $\frac{1}{2}$ teaspoon of the salt. Roast the vegetables, stirring now and then, until they’re browned and tender, 35 to 40 minutes. Remove from the oven and let them cool slightly while you prepare the dressing. (This salad is quite nice with the warm vegetables, but if you prefer to roast them ahead, it works well with them at room temperature, too.)

4. Whisk together the mustard, maple syrup, and vinegar in a large bowl. While whisking, drizzle in the remaining $\frac{1}{2}$ cup/110 g olive oil. Season the dressing to taste with salt and plenty of pepper.

5. Add the toasted bread, roasted vegetables, kale, onion, and half of the Parmesan and stir to combine. Season to taste with more salt and pepper. Transfer the panzanella to a serving bowl, scatter the remaining Parmesan on top, and serve immediately.