

Emile Henry 
FRANCE



Homemade
bread

Nine shapes for every occasion.



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Emile Henry, the homemade bread specialist

The whole secret of crispy bread lies in how it is baked: at high humidity levels, carefully adjusted according to the volume of dough being baked. Emile Henry bread bakers recreate the conditions found in a traditional bread oven, at just the right level of humidity. They ensure your homemade bread comes out baked to perfection, light and airy inside, with a golden, crispy crust.

Emile Henry ceramics



When it comes to baking bread, nothing beats ceramic. This material has the same refractory properties as those used in traditional bread ovens. The ceramic allows humidity levels to be adjusted during baking, which is a requirement if the bread is to come out crispy, yet light and airy on the inside.



You don't have to be an expert:
Emile Henry bread bakers are accessible to everyone. They come with recipe ideas and tips!

3 essential steps to make your homemade bread a success every time:

- 1 — Prepare it either by hand or with a food processor or bread maker, following the recipes in this booklet or according to your own recipes.
- 2 — Let the dough rise at room temperature, away from drafts, for the times indicated. Before the last rise, place the dough in the baker, shaped the way you want it.
- 3 — For baking, place the baker in the oven with its lid on, at the temperature indicated in the recipe and for the indicated time. You can remove the lid a few minutes before the end of the baking process to finish browning your bread.

[Artisan bread] about 1kg of flour for a loaf of up to 1.5 kg	[Mini-baguettes] about 400 g of flour for 5 mini baguettes
[Bread Cloche] about 750 g of flour for a loaf of up to 1.2 kg	[Crown Baker] about 500 g of flour for a ring of 8 rolls
[Ciabatta] about 400 g of flour for 2 ciabattas of 250 g	[Loaf Bread Baker] about 500 g of flour for one loaf
[Baguettes] about 380 g of flour for 3 baguettes	[Large Loaf Bread Baker] about 1 kg of flour for a loaf of 1.5 kg

Tips and tricks...



1

MAKING THE BEST DOUGH

THE RIGHT PROPORTIONS

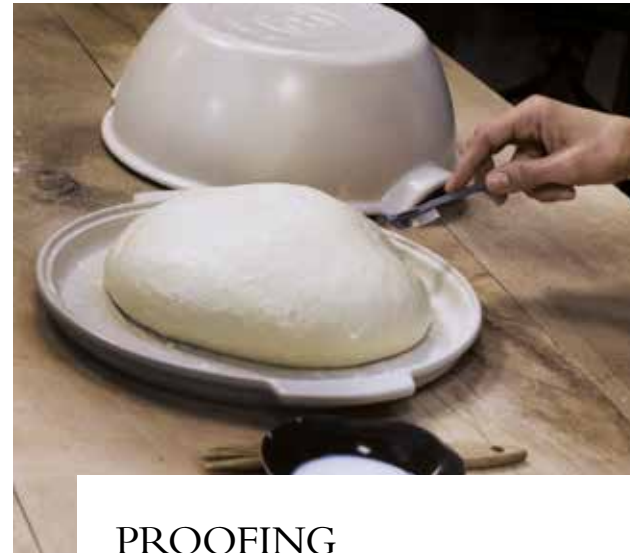
It is important to follow the recipe. If you add too much yeast, your bread will have an unpleasant taste. If you don't add enough water, the bread will be dry and crumbly. But if you add too much water, your dough may be sticky, heavy, and the bread may collapse while rising or baking. It might then cause the platter to stick to the lid making it difficult to open the baker.

To avoid this, measure your ingredients carefully. **Add the water a little at a time until you have a dough that is elastic and keeps its shape without sticking** to your fingers.

KNEADING

Kneading activates the gluten in the flour. This gives your bread dough a light interior crumb and chewy texture. The more you knead, the more elastic the dough becomes, and the crispier the bread will be.

You can mix bread dough by hand, in a stand mixer or in a food processor (as long as you do not set it on a high speed). Each method achieves similar results. What is important is to end up with dough that is silky and smooth. Making bread is a matter of patience!



2

PROOFING

Allow your dough to rise at room temperature and covered so that it doesn't dry out. Place it in a draft-free place that is neither too cool nor too hot. If too cold, the yeast will go to sleep and not ferment; and if too warm, the yeast will react too quickly and the dough will rise too much.

Respect the times indicated in the recipes. If you let the dough rise for too long, it may collapse when it bakes creating dense, flatter bread that might then cause the platter to stick to the lid. Always let the dough rise at least twice and knead it well at each stage. Kneading releases the carbon dioxide gas developed during the first proofing. Shape the dough, then let it rise for a second time on the platter covered with the lid.

Just before baking, make rapid, smooth incisions in the surface of the dough using a blade. These incisions create weaknesses in the crust that allow it to rise. If you don't score the surface, the crust will be more difficult to cut!



3

BAKING

The principle is simple. Bread dough is made up of half flour and half water, which evaporates during cooking and turns into steam. The steam should fall back onto the dough and turn to steam again. This process creates light, airy bread with a crispy, golden crust.

JUST LIKE THE BAKER'S OVEN!

The lids work by trapping moisture that evaporates from the bread dough. The moisture turns to steam, which keeps the bread dough moist during baking. The unglazed interior of the lids allows the moisture to evaporate entirely by the end of the baking process, drying out the bread just enough to get a crisp thin crust and an appealing golden colour.

Because all ovens behave differently, test the temperature the first few times you use your Bread Baker. Set your timer for 10 minutes less than the time indicated in the recipe. Check the bread by carefully removing the lid and adjust the remaining baking time as needed. Once baked, remove the lid and let the bread cool in the baker, uncovered, so that the crust stays nice and crisp as it cools.

– How to choose the right flour?

The flour most commonly used is wheat flour: the most processed of these is T45 (only the wheat kernel is present), while the most whole-grain is T180 (containing the whole wheat, including germ and husk). The less processed the flour, the more water you need to put in the dough. For white bread, those we make most often, use T55 flour.

You can mix other types of flour in with wheat flour to vary the taste: barley, spelt, rye, chestnut, corn flour, and so on.

– What's the difference between baking powder and baker's yeast?

Baking powder is like baking soda. It makes the dough rise artificially, while baker's yeast activates a real fermentation process which will form air bubbles in the dough. As far as yeast is concerned, the choice is yours: you can use either fresh or dry yeast.

Fresh yeast is dissolved in lukewarm water before being incorporated into the dough, while dry yeast keeps longer and can be used just as it comes.

– Why put sugar in some bread recipes?

Sugar helps the yeast to ferment. Yeast needs slow sugar to start working, but also fast sugar to give it a boost!



ARTISAN loaf

QUICK Method

🕒 Rising time	1h30
🕒 Cooking time	1h

Make a beautiful golden loaf of bread in less than 2 hours using dry baker's yeast (easier to work with).

1. Warm the water (about 35°C) and dissolve the salt in it.
2. In a bowl, mix the flour and the dry yeast.
3. Pour in the lukewarm salted water, bring the contents together and knead well to obtain a smooth ball.
4. Cover the bowl with a tea towel and let it stand 30 minutes at room temperature.
5. Work the dough again to remove the gas, roll the dough into an oblong shape, then place it in the buttered and floured base.
6. Put the lid on and let it rise for 1 hour at room temperature.

Continue by following the recipe on the right from step #11.



🕒 Preparation time	20min
🕒 Rising time	1h30 + 16h
🕒 Cooking time	45min

Artisan loaf

INGRÉDIENTS

1 Kg T65 wheat flour (preferably organic)
600 g lukewarm water (around 35°C)
40 g fresh yeast - OR 10g dry baker's yeast for the quick method
20 g coarse Guérande salt (sea salt)

SLOW FERMENTATION

Based on fresh yeast, this authentic recipe should be started the day before to obtain a well ventilated and tasty loaf.

1. Warm the water (around 35-40°C).
2. Put the delicately crumbled yeast in a small bowl and pour some of the lukewarm water over it to dissolve it.
3. Pour the rest of lukewarm water into a salad bowl and dissolve the salt in it. Then add the flour and mix. Finally, pour in the diluted yeast.
4. Knead well until all the ingredients are properly mixed (3-4 mins), forming a smooth ball.
5. Cover the bowl with a tea towel and let it stand 90 minutes at room temperature.
6. Work the dough again to remove the gas and form a ball, giving it a few turns to give it more strength.
7. Cover the bowl and put it in the fridge overnight (12h).
8. The next day, roll the dough into an elongated, oblong shape and place it in the baker (buttered and floured), then cover with the lid.
9. Since the dough is very cool, let it rise for about 4-5 hours at room temperature, until it fills the base of the baker.
10. Brush or spray a little water onto the surface as the dough is rising.
11. Preheat the oven to 240°C.
12. Sprinkle the bread with flour and make light cross-cut incisions on the surface.
13. Put the lid on and bake for 45-50 minutes at 240-250°C.
14. Remove from the oven, remove the lid and let cool for 5 to 10 minutes before taking the loaf out of the baker.



⌚ Preparation time	30min
⌚ Rising time	5h
🕒 Cooking time	45min

Seeded sourdough loaf

INGREDIENTS

500 g organic all-purpose flour (type T65)	150 g natural leaven
400 g organic whole wheat flour (T80)	20 g / 3 ½ tsp of coarse salt
100 g rye flour (T150 wholegrain)	680 g warm water
100 g / 5 tbsp. honey	100 g sunflower seeds
	100 g sesame seeds

PREPARATION

1. Warm the water to around 35°C.
2. In a bowl, dissolve the salt in the warm water and mix in the honey and the seeds (keeping a small amount for the crust). Lastly, add the natural leaven.
3. Immediately add the flour and knead together for 3-4 minutes, forming a smooth ball of dough.
4. Cover the bowl with a tea towel and leave to rise for 2 hours at room temperature, sheltered from any drafts.
5. Lightly grease and flour the inside of the Baker.
6. Knead the dough again by hand to remove the carbon dioxide, shape it into an oblong loaf and place it in the Baker.
7. Cover with the lid and leave at room temperature to rise for 3 hours (or until the dough fills the base).
8. Preheat the oven to 240°C.
9. Brush the surface of the loaf with water and sprinkle with the remaining seeds.
10. Bake in the preheated oven for 45 minutes.
11. Remove from the oven, leave to rest for 5 to 10 minutes, then take out the loaf from the baker to cool completely on a wire rack.



⌚ Preparation time	20min
⌚ Rising time	2h10
🕒 Cooking time	75min

Artisan nut bread

INGREDIENTS

350 g warm water	700 g unbleached all-purpose flour
10 g active dry yeast	125 g chopped pecan nuts, lightly toasted
170 g honey	140 g chopped almonds, lightly toasted
60 ml olive oil	
12 g salt	

PREPARATION

1. Warm the water to around 35°C/90°F.
2. Dissolve the yeast in the water and add 1/3 of the flour. Mix together and leave to rest for 10 minutes.
3. Stir in the honey, oil and salt.
4. Add the flour, a little at a time, until it is not possible to add any more.
5. Turn the dough out onto a worksurface with any remaining flour and knead to create a smooth ball of dough. Wet your hands if the dough needs a little moisture to come together.
6. Place the dough in a bowl and drizzle with a tablespoon of olive oil. Turn the dough to coat it all over with the oil.
7. Cover the bowl with shrinkwrap and leave to rise in a warm place until it has doubled in size, around 90 minutes.
8. Gently knead the dough to remove the carbon dioxide, then add the nuts.
9. Lightly flour the worksurface and the Baker. Shape the dough into an oblong loaf and place it in the Baker.
10. Cover with a damp tea towel and leave to rise for 30-45 minutes.
11. Preheat the oven to 180°C.
12. Make 3 incisions around 1/2 cm deep across the surface with a sharp knife.
13. Bake for 1 ¼ hours, until the surface is golden brown and the temperature in the middle is around 90°C.
14. Remove from the oven, leave to rest for 5 to 10 minutes, then take out the loaf from the baker to cool completely on a wire rack.



THE CROWN



🕒 Preparation time	20min
🕒 Rising time	1h10 + 12h
🕒 Cooking time	30min

No-knead, golden roll crown

INGREDIENTS

500 g all- purpose flour
10 g / 1 tbsp. fine salt
5 g / 1 tbsp. dry active yeast
270 g warm water,
10 g butter (for the baker)

PREPARATION

The day before

1. Mix the flour, salt and dried yeast in a mixing bowl.
2. Pour in the warm water (approximately 40°C) and mix together into a smooth ball of dough.
3. Cover the bowl with a cloth and leave to rise for 30 minutes at room temperature.
4. Press the dough in the bottom of the bowl to release the carbon dioxide. Shape it into a ball, wrap it in with a plastic film and place it inside the fridge overnight.
5. Grease and sprinkle flour over the inside of the Crown Baker. Shape the dough into a cylinder and cut it in eight equal pieces, then shape each into a small ball. Place them in the baker's cavities.
6. Put the lid on top and leave to rise for 45 minutes at room temperature. Pre-heat the oven to 240°C / Gas mark 8.
7. Brush the top of each roll with warm water and sprinkle flour over the top. Put the lid on and place in the pre-heated oven.
8. Bake for 25 minutes at 240°C. Remove the lid and leave to bake another 5 minutes.
9. Take the baker out of the oven and leave to cool for 5-10 minutes, before removing the crown from the baker.

Did you KNOW ?

– Why is it better to leave the dough to proof at room temperature?

The proofing time at room temperature optimizes the yeast fermentation process which only happens between 25°C and 80°C. In turn, it acts directly on the flour to make the dough rise: this is what is responsible for the soft, airy inside.

– To get a more traditional-looking crown, lightly sprinkle flour on the surface of each roll just before baking. You may also add cereal or dried fruit to the dough to flavour your bread.





🕒 Preparation time	25min
🕒 Rising time	1h
🕒 Cooking time	30min

Small vanilla brioches with chocolate chips

INGREDIENTS

[Dough]

500 g bread flour
10 g / 1 tbsp. fine salt
5 g / 1 tsp dry active yeast
30 g caster sugar
150 g reduced-fat milk
110 g warm water
2 eggs (average)
35 g butter

[Filling]

1 dash of vanilla extract
1 tbsp. orange blossom water
50 g dark chocolate chips
2 tbsp. granulated or pearl sugar
1 egg to glaze
10 g butter (for greasing
the baker)

PREPARATION

1. Mix the flour, salt, sugar and dried yeast in a mixing bowl.
2. Pour in the mix of lukewarm water and milk (approximately 40°C). Add the beaten eggs and the softened butter cut into cubes. Knead the dough to obtain a smooth, elastic ball of dough.
3. Add in the vanilla essence, orange blossom water and chocolate chips.
4. Cover the bowl with a cloth and leave to rise for 30 minutes at room temperature. Grease and sprinkle flour over the inside of the Crown Baker.
5. Knead the dough to release the carbon dioxide. Shape it into a cylinder and cut into eight equal pieces.
6. Shape each piece of dough into a small ball and place them in the baker's cavities.
7. Put the lid on top and leave to rise for 30 minutes at room temperature. Pre-heat the oven to 220°C /Gas mark 7.
8. Brush the top of each roll with the beaten egg and sprinkle the pearl sugar over the top.
9. Put the lid on and place in the pre-heated oven. Bake for 25 minutes at 220°C. Remove the lid and leave to bake another 5 minutes.
10. Take the baker out of the oven and leave to cool for 5-10 minutes, before removing the crown from the baker.

Did you
KNOW ?

– Why does the milk have to be lukewarm?

Warm milk activates the yeast more quickly, so it can easily act on the dough.

– Why brush the bread with liquid?

When heating up on the surface of the bread, the liquid reacts with the gluten and creates a beautiful golden and even colour.

CIABATTA





⌚ Preparation time	25min
⌚ Rising time	2h
🕒 Cooking time	30-35min

Ciabatta ‘veloce’

[For 2 loaves]

INGREDIENTS

- 500 g unbleached bread flour
- 330 ml water
- 40 ml olive oil
- 10 g salt
- 5 g active dry yeast

PREPARATION

1. Warm the water to around 40°C.
2. In a bowl, mix flour, salt and yeast together.
3. Add the warm water, the olive oil, then knead together thoroughly until forming a smooth ball of dough.
4. Cover the bowl with plastic wrap or a plate (do not use a tea towel because it wouldn't retain enough moisture) and leave to rise for 1 hour at room temperature, sheltered from any drafts.
5. Cut the dough into two equal pieces. Flatten each piece. Fold back the top part toward the middle of the flattened piece of dough, then fold over the bottom part. Repeat the operation with the left and right sides.
6. Flatten again the 2 pieces of dough and shape them to fit the length of the baker cavities.
7. Generously sprinkle flour inside the cavities, and place a loaf in each one. Cover with the lid and leave to rise for 1 hour.
8. Preheat the oven to 250°C. Brush the surface of each loaf with a little water.
9. Put the lid on and bake for 20 minutes. Then remove the lid and keep baking for another 5 minutes until golden.
10. Remove from the oven, leave to rest for 5 to 10 minutes, then take out the loaves from the baker to cool completely.

Tip

The dough of the Ciabatta bread is soft and sticky. Do not add too much flour if you want to obtain a fluffy inside.



⌚ Preparation time	35min
⌚ Rising time	12-20h + 2h30
🕒 Cooking time	20-25min

Asiago and rosemary Ciabatta

[For 2 loaves]

INGREDIENTS

Starter

- 180 g unbleached All-purpose flour T55
- 30 g wholemeal flour T110
- 230 ml water
- 1 g active dry yeast

Dough

- all of the starter
- 300 g unbleached All-purpose flour T55
- 115 ml water
- 5 sprigs of rosemary, roughly chopped
- 10 g / 1 ½ tsp salt
- 5 g / ½ tsp yeast
- 130 g Asiago cheese cut into small dice. (Keep some extra for grating over the ciabatta)

PREPARATION

To make the starter

1. Mix all of the starter ingredients in a medium sized bowl until well-blended.
2. Cover with a tea towel and leave to rest at cool room temperature for 12 to 20 hours, until it is bubbly.

To make the dough

3. Mix the starter and the remaining dough ingredients, except the cheese, using an electric mixer on slow speed for 2 to 4 minutes. Increase the speed to medium and mix for another 4 to 5 minutes. The dough should be very soft and sticky.
4. Add the diced cheese and mix for another couple of minutes. Place the dough in a greased bowl, cover with a clean tea towel and leave to rest for 1 to 2 hours, until it's very puffy.
5. Turn the dough out onto a floured surface, and shape it into two loaves as long as the baker cavities.
6. Generously sprinkle flour inside the cavities, and place a loaf in each one. Cover with the baker lid, and leave to rest for 45 minutes. They will get very puffy.
7. Pre-heat the oven to 230°C.
8. Remove the lid and sprinkle the loaves with the grated cheese.
9. Close with the lid and bake for 20 to 25 minutes, until they are golden.
10. Remove the baker from the oven, open the lid and leave to cool for a few minutes. Then, transfer the ciabattas to a cooling rack.

Did you KNOW ?

– The Biga

This is a pre-fermented starter, very useful for different Italian doughs, such as pizza or Apulian bread. It adds complexity to the bread's flavour and improves the texture, giving the bread a light, airy texture.



MINI BAGUETTES



🕒 Preparation time	15min
🕒 Rising time	1h40
🕒 Cooking time	20min

Mini baguettes

INGREDIENTS

400 g T45 or T55 flour
250 ml water
8 g / 1 ¼ tbsp tsp salt
18 g fresh yeast (or 7 g dry instant yeast)

PREPARATION

1. In a bowl, mix the flour with luke warm water (30°C).
2. Cover the bowl with a damp tea towel and leave to rise for about 30 minutes at room temperature.
3. Crumble delicately the fresh yeast and mix together in the dough with the salt. Knead no more than 10 minutes until the dough no longer sticks to the bowl.
4. Cover the bowl with a damp tea towel and leave to rise for about 1 hour at room temperature, sheltered from any drafts.
5. Divide the dough into 5 equal portions and shape it into 15 cm-long rolls.
6. Flour each cavity of the baker and place the 5 pieces of dough. Put the lid on top and leave to rise for 1 hour. It should double in size.
7. Preheat the oven to 250°C. Brush the surface of each mini baguette with a little water, make small diagonal incisions on top (around ½ cm deep).
8. Bake for 15 minutes with the lid on. Then, remove the lid and leave to bake another 5 minutes for the crust to acquire a golden tone.





⌚ Preparation time	20min
⌚ Rising time	1h
🕒 Cooking time	25min

Olive and sun-dried tomato mini baguettes

INGREDIENTS

380 g All-purpose flour T55	280 ml warm water
100 g wholemeal flour T110	8-10 olives (green and black) sliced
12 g / 2 ¼ teaspoon dried bakers yeast	4 sundried tomatoes chopped
12 g / 2 teaspoon salt	2 tsp fresh basil

PREPARATION

1. Mix the flour together in a bowl, with the salt and yeast. Pour in the warm water and knead the dough for 5 minutes.
2. Cover with a clean tea towel and leave to rest for 40 minutes away from any drafts.
3. Knead for another 5 minutes to release the carbon dioxide, and separate the dough into 5 equal parts of around 150 g each. Use the palm of your hand to flatten each part, forming a rectangle the same length as the cavities in the baker base.
4. Sprinkle the olives in equal quantities over 2 rectangles. Add the chopped dried tomatoes and the chopped basil to the remaining 3 rectangles.
5. Fold one long side inwards to around 2/3 of the width, then the other side on top, in order to make 5 rolls.
6. Sprinkle flour inside the cavities of the base, and place the cylinders in each one with the seam underneath. Cover with the lid and leave to rest for 20 minutes.
7. Brush the surface of each mini baguette with a little water, make small diagonal small incisions on top (around ½ cm deep)
8. Bake for 25 minutes in a pre-heated oven at 240°C. Once cooked, remove the lid and brown for 3-5 minutes.

Good
TO KNOW

To obtain a golden, crispy crust, remove the lid for the last 5 minutes of baking.

Remove from the oven and leave to cool for 5-10 minutes, without the lid, before turning out.



BAGUETTES



⌚ Preparation time	15min
⌚ Rising time	1h40
🕒 Cooking time	25min

The real French baguette

[For 3 baguettes]

INGREDIENTS

- 375 g T55 flour
- 23 g fresh yeast (or 10 g dry yeast)
- 225 g water
- 12-15 g salt (according to taste)

PREPARATION

1. Warm the water (to around 40°C).
2. In a bowl, dissolve the salt in the water. Then add the yeast, crumbling it with your fingertips, immediately followed by the flour (the salt should not be in direct contact with the yeast for too long). Knead for 3 to 4 minutes until you obtain a smooth ball.
3. Cover the bowl with a cloth and leave to rise for 1 hour at room temperature, away from drafts.
4. Rework the dough for 2-3 minutes to release the carbon dioxide. Cover it again and leave it to rise for about twenty minutes.
5. Divide the dough into 3 equal pieces and sprinkle them with flour. For each piece of dough, proceed as follows: flatten it by hand to form a rough rectangle. Then, using a rolling pin, roll it out so as to obtain a strip slightly longer than the baker and about 10 cm wide. Fold the longer edge inwards to 2/3 of the width, then fold the other side on top. This should form a cylinder the length of the baker's cavities. Turn this cylinder over.
6. Generously flour the inside of the cavities and set the dough cylinders in each cavity (folded part on the bottom). Close the lid and let it stand for 20 minutes at room temperature, away from drafts.
7. Preheat the oven to 250°C. Brush the baguettes with water and make fairly deep diagonal incisions on the top.
8. Close the baker and put it in the oven for 20 minutes. For the last 5 minutes, lower the temperature to 235°C and remove the lid to brown the baguettes.



⌚ Preparation time	20min
⌚ Rising time	50min
🕒 Cooking time	25min

Goat's cheese fougasse

[For 3 fougasses]

INGREDIENTS

- | | |
|------------------------------|---------------------------------------|
| 375 g all-purpose flour T55 | 200 g fresh goat's cheese, crumbled |
| 140 g warm water | 1 tsp dried rosemary |
| 2 tbsp olive oil | 50 g grated cheese (emmental/cheddar) |
| 5 g / 1 tsp fine salt | 3 tbsp honey |
| 5 g / 1 tsp active dry yeast | |
| 1 onion, peeled and chopped | |

PREPARATION

1. Gently fry the chopped onion in half of the olive oil until soft, for about 10 minutes. Set aside to cool.
2. Combine the flour, salt and yeast in a mixing bowl. Add the warm water and remaining olive oil. Knead for 5-6 minutes until the dough is smooth and elastic. Cover with a clean, damp cloth and let rise for 30 minutes at room temperature, away from any drafts.
3. Knead the dough, then divide it into 3 uniform pieces. Sprinkle a little flour over the surface.
4. Flatten each piece of dough into a rectangle about the size of your hand. Using a rolling pin, roll out the rectangles to get strips of dough a little longer than the cavities in the baker and around 10 cm/4 in. wide. Sprinkle a little cooked onion and crumbled goat's cheese down the center of each piece.
5. For each piece of dough, fold one side over to cover 2/3 of the surface, then fold up the other side to form a cylinder with the onions and cheese inside. Turn it over so the fold is on the bottom.
6. Dust the cavities generously with flour and place the formed dough cylinders, folded side down. Cover with the lid and let rise for 20 minutes at room temperature, away from any drafts. Preheat the oven to 250°C.
7. Brush the dough with a little water and score the dough in several places, deep enough to reach the onions. Sprinkle with the rosemary and grated cheese. Bake for 25 minutes.
8. Remove the lid and let the loaves brown for 2-4 more minutes. Remove from the oven and pour the honey into the cuts in the loaves.

Did you know?

– For a main course, what can I add to the ‘fougasse’ and serve with it?
For a main course, you can add mushrooms, chicken breast or slices of potato. (Pre-cook these ingredients before adding them to the bread dough.) My advice is to serve the ‘fougasse’ with a salad made of tender lettuce, mixed greens or arugula and crisp vegetables such as carrots, cherry tomato or celery. Dress it with a balsamic vinaigrette.



BREAD CLOCHE

Did you KNOW ?

– How can I get an even thicker, more traditional crust?

There are 2 options: you can either remove the lid 30 minutes before you place the bread in the oven so that the air dries out the surface of the dough before baking. Or you can remove the lid 15 minutes before the end of the baking time, turning the temperature down to 190°C/375°F so that the loaf doesn't burn.



🕒 Preparation time	10min
🕒 Rising time	1h
🕒 Cooking time	35min

Quick-bake recipe

[For 1 large round loaf]

INGREDIENTS

500 g all-purpose flour T55
300 ml warm water
10 g / 2 tsp salt

10 g / 2 tsp granulated sugar
10 g / 2 tsp active dry yeast
3 cl / 2 tbsp milk

PREPARATION

1. Warm up the water to 35°C (maximum). In a mixing bowl, combine the flour, salt, sugar and yeast.
2. Pour in the warm water and knead the dough for 2-3 minutes until it is smooth and elastic.
3. Form the dough into a smooth ball. Cover it with a clean damp cloth and let it rise for 20 minutes in a warm place, away from any drafts.
4. Knead the dough again to remove any gas bubbles that have formed.
5. Sprinkle a little flour on the platter of the baker, form the dough into a ball and place it in the middle of the platter.
6. Cover with the cloche and let the dough rise for another 45 minutes at room temperature.
7. Brush the dough with a little milk and sprinkle it with some flour. Score the dough with the Emile Henry baker's blade.
8. Cover with the cloche and bake for 35 minutes in the oven preheated to 240°C.
9. Cool the bread, uncovered, on the platter.





⌚ Preparation time	20min
🕒 Rising time	12-14h + 1h30
🕒 Cooking time	1h

Traditional recipe

[For 1 large round loaf]

INGRÉDIENTS

500 g All-purpose flour T55	10 g / 2 tsp active dry yeast
10 g / 2 tsp salt	300 ml warm water
10 g / 2 tsp granulated sugar	1 tbsp milk

PREPARATION DAY 1

1. In the bowl of a stand mixer or a mixing bowl, combine the flour, salt, sugar and yeast. If using fresh yeast, crumble it delicately and dilute it in a little bit of warm water prior to adding to the mix.
2. Add the rest of the warm water, and knead the dough for 2-3 minutes on low speed, or slightly longer if kneading by hand, until the dough is smooth.
3. Cover the dough with a clean damp cloth and let it rise for 1 ½ hours in a warm, draft-free place.
4. Knead the dough again to release some of the gas bubbles that have formed.
5. Place the dough in a bowl, cover it with plastic wrap and refrigerate for 10-12 hours.

PREPARATION DAY 2

6. Quickly knead the dough by hand, folding it over several times. Sprinkle a little flour on the platter of the baker, form the dough into a ball and place it in the middle of the platter.
7. Score the dough with a baker's blade or sharp knife. Cover it with the cloche and let rise for another 1 ½ hours at room temperature.
8. Brush the dough with a little milk and sprinkle it with some flour. Replace the cloche.
9. Place in a cold oven and turn it on to 240°C. Bake for 1 hour.
10. Cool the bread, uncovered, on the platter.



⌚ Preparation time	20min
🕒 Rising time	2h30
🕒 Cooking time	45min

Daisy ring of rustic wholemeal bread

[For a loaf of approximately 600 g]

INGREDIENTS

350 g whole wheat flour	10 g icing sugar
220 g pints water	8 g fine salt
10 g dry baker's yeast	2 tbsp sesame seeds

PREPARATION

1. In a mixing bowl or food processor bowl, mix the flour, salt, sugar and dry yeast.
2. Pour in the lukewarm water and knead for 2 to 3 minutes. If using a food processor, take care not to turn at high speed.
3. Lay a tea towel across the top of the bowl and let the dough rise in a warm place for about 1 h 30.
4. Rework the dough by hand: knead carefully to release the carbon dioxide.
5. Divide the dough into 7 balls of the same size. Put the first into the centre of the floured base of the baker and set the 6 others around it in a crown, forming a daisy shape as they stick to one another.
6. Let it rise for 1 more hour at room temperature with the lid on.
7. Slice the top of the balls in one swift move, using a blade. Moisten them slightly with a brush and sprinkle with sesame seeds.
8. Put it in cold oven and bring the temperature up to 240°C. Leave it to bake for 45 minutes.
9. Let it cool in the base of the baker, with the lid off.

Did you **KNOW?** – Why place the bread in a cold oven?
The large loaf just spent 10 to 12 hours in a cold place. It will take time for the dough to warm up and for the yeast to become active again. Placing the cloche in a cold oven allows the dough to gradually warm up before the yeast dies off and the loaf starts baking.



Did you **KNOW?** – What ingredients should I use for a gluten-free version?
Replace the wheat flour with: 200g brown rice flour, 50g quinoa flour, 50g soy flour and 50g potato starch. This version also requires more water: pour in a total of 300g instead of 220g!
– Why isn't fresh baker's yeast used in this recipe?
The dry yeast acts and grows at a slower rate, which prevents the bread rolls from becoming deformed. The daisy ring thus keeps its shape.



Large BREAD LOAF

🕒 Preparation time	20min
🕒 Rising time	1h30
🕒 Cooking time	55min

Rustic loaf

INGREDIENTS

700 g all-purpose flour	10 g / 1 tbsp. dry active yeast
300 g whole wheat flour	570 g warm water, 40°C
20 g / 2 tbsp. coarse salt	10 g butter for the baker

PREPARATION

1. Heat the water to around 40°C.
2. Mix the flour, salt and dried yeast in a mixing bowl.
3. Pour in the warm water and knead together into a smooth ball of dough.
4. Cover the bowl with a cloth and leave to rise for 30 minutes at room temperature.
5. Grease and sprinkle flour over the inside of the loaf baker.
6. Knead the dough again by hand to release the carbon dioxide.
7. Shape it into a cylinder and place in the loaf baker.
8. Put the lid on top and leave to rise for 60 minutes at room temperature.
9. Pre-heat the oven to 240°C / Gas mark 8.
10. Brush the top of the loaf with water.
11. Sprinkle flour over the shaped dough and make incisions in the surface about ½ cm deep, without pressing down too hard.
12. Put the lid on and place in the pre-heated oven.
13. Bake for 45 minutes at 240-260°C.
14. Leave to cool for 5-10 minutes out of the oven, then remove from the loaf baker.

– How should I score my bread?

Make incisions in the surface of the dough about 5 mm deep using a blade, without pressing down too hard. This allows gas and moisture to escape quickly during the baking process. It also makes the bread look more attractive.

Did you
KNOW ?



⌚ Preparation time	30min
⌚ Rising time	1h15 + 12
🕒 Cooking time	55min

Long farmhouse loaf with rye, candied onions, and rosemary

INGREDIENTS

800 g T55 flour	10 g of butter
200 g rye flour	2 onions
20 g fine salt	5 cl olive oil
10 g dry baker's yeast	1 sprig of rosemary
600 g lukewarm water	

PREPARATION

1. The day before, mix the flour with the salt and dry baker's yeast in a bowl.
2. Pour in the lukewarm water (about 40°C) and work the dough to obtain a smooth, elastic ball.
3. Lay a tea towel across the top of the bowl and let the dough rise for 30 minutes in a warm place.
4. Squash the dough in the bowl to release the carbon dioxide, form it into a ball again, wrap it in an airtight film and leave it in a cool place (fridge) overnight.
5. The following day, chop up the onions and thoroughly fry them in olive oil, seasoning them with salt and pepper.
6. Blend them into the dough, then roll it into a cylinder shape and place it in the buttered baker.
7. Put the lid on and let stand for 45 minutes at room temperature.
8. Brush the surface with water using a pastry brush, sprinkle a little flour onto it, make incisions in the dough and place the sprig of rosemary on top.
9. Put the lid on again, then place the baker in the oven, preheated to 240°C, and bake for 50 minutes.
10. Remove the lid and bake for another 5 minutes to finish off.
11. Let the bread cool for a few minutes before taking it out of the baker.

Did you KNOW ?

– Why cover the dough with a tea towel?

The tea towel helps the dough retain moisture while allowing the oxygen necessary for the proofing process to pass through.



⌚ Preparation time	20min
⌚ Rising time	1h30
🕒 Cooking time	55min

Three-nut grainy loaf

INGREDIENTS

500 g all-purpose flour T55	80 g walnuts (unsalted)
500 g multi-grain flour	80 g cashew nuts (unsalted)
20 g / 2 tbsp. coarse salt	80 g pecan nuts (unsalted)
10 g / 1 tbsp. dry active yeast	10 g butter for the baker
570 g warm water (40°C)	

PREPARATION

1. Heat the water to around 40°C.
2. Mix the flours, salt and dried yeast in a mixing bowl.
3. Pour in the warm water
4. Knead together and shape into a smooth ball of dough. Cover the bowl with a cloth and leave to rise for 30 minutes at room temperature.
5. Grease and sprinkle flour over the inside of the loaf baker.
6. Knead the dough again by hand to release the carbon dioxide and add the nuts.
7. Shape it into a cylinder and place in the loaf baker.
8. Put the lid on top and leave to rise for minutes at room temperature.
9. Pre-heat the oven to 240°C / Gas mark 8.
10. Brush the top of the loaf with water.
11. Sprinkle flour over the shaped dough and make incisions in the surface about ½ cm deep, without pressing down too hard.
12. Put the lid on and bake in the pre-heated oven for 55 minutes at 240-260°C.
13. Leave to cool for 5-10 minutes out of the oven, then remove from the loaf baker.

Did you KNOW ?

– Why knead slowly ?

Kneading acts on the gluten and helps to achieve an even texture and a crusty finish. It is therefore important to knead the dough well by hand, or slowly with an electric mixer, so that it does not get too warm.

BREAD LOAF

Did you KNOW?

– What different types of flour can be mixed together?

The basic flour is type 55 wheat flour, but you can use other flours to vary the taste: Rye for a strong-tasting, dark loaf. Chestnut for a soft loaf with a slightly sweet, subtle flavour. Wholegrain for a typical tasting rustic loaf, slightly acidic and bitter. Cereal for a loaf enriched with crunchy seeds. Flax for a light, yellow, delicately fragranced loaf. If the flour is low in gluten (rye, chestnut, buckwheat etc.) add around 25% type 55 wheat flour to preserve the soft inside and crusty outside of the bread.

For gluten-free bread, use soya, rice, maize and chestnut flour, mixed with GUAR flour which adds elasticity to the dough (instead of gluten), to obtain a balanced loaf.



⌚ Preparation time	15min
⌚ Rising time	1h40
⌚ Cooking time	45min

Gluten-free loaf

INGREDIENTS

300 g rice flour
150 g maize flour
75 g chestnut flour
75 g guar flour

15 g / 1 tbsp fine salt
15 g / 1 tbsp dry baker's yeast
400 g water
2 tbsp oil

PREPARATION

1. Heat the water to around 40°C.
2. Mix the flour, salt and dried yeast in a mixing bowl.
3. Pour in the warm water and oil, and knead together into a smooth dough.
4. Cover the bowl with a cloth and leave to rise for 40 minutes at room temperature.
5. Grease and flour the inside of the loaf baker.
6. Knead the dough again by hand to release the carbon dioxide.
7. Shape it into a cylinder and place in the loaf baker.
8. Put the lid on top and leave to rise for 50 minutes at room temperature.
9. Pre-heat the oven to 230°C / Gas Mark 8.
10. Brush the top of the loaf with water.
11. Cover with the lid and bake for 45 minutes.
12. Leave to cool for 5-10 minutes, then remove from the loaf baker.



⌚ Preparation time	15min
⌚ Rising time	1h10
🕒 Cooking time	35min

White bread with flax and Parmesan

INGREDIENTS

350 g type 55 flour	15 g dry baker's yeast
150 g flax flour	80 g grated Parmesan
10 g fine salt	300 g lukewarm water (at around 40°C)

PREPARATION

1. Heat the water to around 40°C.
2. In a bowl, mix the flour, salt, 60 g of grated Parmesan and the dry yeast.
3. Pour in the lukewarm water and knead well to obtain a smooth and homogeneous dough.
4. Cover the bowl with a tea towel and let it stand for 30 minutes at room temperature.
5. Butter and flour the inside of the baker.
6. Rework the dough to get the air out of it.
7. Form a "cylinder" shape and place it into the baker.
8. Put the lid on and let it rise for 40 minutes at room temperature.
9. Preheat the oven to 230°C.
10. Moisten the surface of the bread with a damp brush and sprinkle the rest of the grated Parmesan on top.
11. Close the lid and bake for 35 minutes.
12. Once out of the oven, remove the lid and let it cool for 5 to 10 minutes, then take it out of the baker.



⌚ Preparation time	15min
⌚ Rising time	1h10
🕒 Cooking time	35min

Sandwich bread

INGREDIENTS

500 g type 55 flour	15 g dry baker's yeast
10 g fine salt	300 g lukewarm water (at around 40°C)
25 g icing sugar	80 g butter, softened at room temperature
30 g powdered milk	

PREPARATION

1. Take out the butter a little while before starting your preparation so that it softens.
2. Warm up the water (to around 40°C).
3. In a bowl, mix the flour with the salt, sugar, powdered milk, and dry yeast.
4. Pour lukewarm water over the mix, start to work the dough then add the soft butter.
5. Keep kneading until the mix becomes homogenous.
6. Cover the bowl with a tea towel and let it stand for 30 minutes at room temperature.
7. Butter and flour the inside of the baker.
8. Rework the dough to release the carbon dioxide.
9. Form a "cylinder" shape and place it into the baker.
10. Put the lid on and let it rise for 40 minutes at room temperature.
11. Preheat the oven to 220°C.
12. Moisten the surface of the bread with a brush dipped in water.
13. Close the lid and bake for about 35 minutes.
14. Once out of the oven, remove the lid and let it cool for 5 to 10 minutes, then take it out of the baker.

Did you
KNOW ?

– Which flours should I use to make a special bread?

You can mix up the flours to vary the flavours.

– Is the bread crisp even if the flours used are low in gluten?

If you do not start with a base of white wheat flour, the bread may not turn out very crisp and soft: for this reason, add about 25 g of this type of flour to make sure the bread retains all its qualities.



Did you
KNOW ?

– How do you make bread look good?

Moisten the surface of the bread with water to obtain a beautiful golden colour. You can also sprinkle some seeds or grated cheese on top...

– Why is the oven temperature lower than for traditional bread?

The oven temperature is lower than for a traditional loaf (220/230°C) because the baking has to be gradual and can be adjusted according to how it looks.



Care & use

The Emile Henry bread bakers are designed for use in a traditional oven. They are not designed for use on a on the flame or any other type of direct heat (halogen, electric, induction, etc.).

The first couple of times you will use your baker, sprinkle a fair amount of flour on the base. The ceramic will becomes naturally non-stick over time, but can stick during the first uses.

When the baker is hot, do not place it in contact with anything cold, such as cold water or a cold surface. When you take it out of the oven, place it on a neutral surface, such as a wooden board or cloth.

If, when cleaning it, you find that some residue cannot be removed, soak it in hot water and white vinegar for a couple hours. Then a light scrubbing should eliminate all residue.

Our bakers are dishwasher safe. The colour will not be altered.

Like all the utensils in your kitchen, dry them thoroughly before storing them to maintain them in the best condition.

Guarantee

Emile Henry bread bakers are guaranteed for 10 years. Our guarantee covers all product manufacturing or quality defects, when used under normal domestic conditions, and in accordance with the user instructions detailed in this booklet.

May we also remind you that any variations in the finish are due to the traditional manufacturing methods used and do not in any way affect the culinary qualities of your baker.

All our products have been made in Marcigny, Burgundy, since 1850, and are subject to rigorous quality control by our own teams.

To ensure your guarantee is properly effective, please register your purchase with our quality control department on: www.emilehenry.com/guarantee



www.emilehenry.com