



MORE from

MACRINA

New Favorites from Seattle's Popular Neighborhood Bakery

LESLIE MACKIE *with* Lisa Gordanier



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PHOTOGRAPHY *by* JIM HENKENS



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www.sasquatchbooks.com

custserv@sasquatchbooks.com

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To Matt, Scott, Pat, and Pat



ACKNOWLEDGMENTS



It was Matt Galvin, one of our Macrina partners, who first approached me with the idea of writing another cookbook, capturing the culture and the exciting new recipes that have come about over the years of our partnership. With a slight lull in my schedule and a big desire to share our story, I jumped at the opportunity.

Heartfelt thanks to my collaborator, Lisa Gordanier. We had the pleasure of traveling to the Hightower vineyard together, cooking together for our annual “Feast of Macrina” party, and spending hours volleying documents back and forth, composing the contents of this book. Thank you for your attention to detail, your great ability to translate a thought into words, and for always asking the right question to better bring out a more vivid description.

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great contributions to make this book the gorgeous collection of recipes and stories that it is.

Jim Henkens, our photographer, is a spectacular one-man show. He travels with his collection of props, camera, and laptop. Behold the brilliant images throughout this book. Anna Goldstein (our book designer) and Jim worked closely together to visually tell Macrina's story with wonderful results.

Lastly, my gratitude goes out to my partners, all our staff, and our customers, all of whom have contributed to making Macrina the thriving, forward-thinking business it is. It started as my baby and has grown with the creative and intellectual talents of so many over the past twenty years. It is with great pleasure I share the Macrina story!

—Leslie Mackie

There is no baking professional in Seattle I admire more than Leslie Mackie; it has been an honor and a genuine pleasure to assist her in writing this book. Leslie packs more into a day than most of us do in a week—you can't be around her for long and not catch that wave of enthusiasm and "anything's possible" attitude. With Leslie at the helm, Macrina is much more than a thriving artisan bakery—it's a company that creates partners with many individual organizations, and other businesses to help build a vibrant local community.

I'm very grateful to the superlative editorial and design teams at Sasquatch Books for bringing this beautiful book into reality. Last, to my mom: thank you, Edna Rose Ramseier, for instilling in me a deep respect for food. Your thoughtful, natural ability to put a meal on the table that has the perfect balance of colors, textures, and flavors has steered me well all these years.

—Lisa Gordani



INTRODUCTION



Macrina Bakery opened in 1993 in a Seattle neighborhood called Belltown. Located near the ever popular Pike Place Market, the neighborhood had seen better days—but it was revitalizing itself and seemed full of opportunity. Our original bakery was all of 847 square feet, of which two-thirds was “back of the house” for bread and pastry production. Each morning, a fellow baker and I braved the 5 a.m. hour to begin loading preformed artisan breads into our hearth oven. Another baker kept a small glass case full of fresh breakfast pastries for our hungry morning customers. An old galvanized steel baker’s rack was prominently placed, full of crackling bread (the sound just-baked loaves make as they cool) fresh from the oven, replenished all day long. Those were the early days of Macrina.



Fortunately the hard work paid off. The neighborhood loved having its own artisan bakery. Through our floor-to-ceiling sidewalk windows, people could watch us at all hours pulling

warm loaves out of the hearth oven, or assembling cakes, forming scones, and garnishing fresh fruit tarts. In 1994 we took over a space that adjoined the bakery and excitedly opened our café. Now customers could sit down and relax with a cup of coffee and a fresh-baked pastry or warm slice of quiche. They started asking for lunch, dinner, and brunch service. Well, of course we could do that! (I have a hard time saying no.) What a great way to introduce new breads and use house favorites in sandwiches or as croutons or French toast. The café was bursting with customers.

Leslie Mackie's Macrina Bakery & Cafe Cookbook, published in 2003, was written as a tribute to our first ten years. I wanted to capture the magic of our busy little bakery—to share stories and inspirations, and to thank the very talented and hardworking staff we knew as the Macrina family. We shared great highs, as well as weathering the growth spurts that tested our collective graciousness. Over the next year, three key managers left to pursue new opportunities; this gave me a chance to restructure job descriptions to better support the growth we were experiencing within the company.

I spent a week on awe-inspiring Vashon Island in Puget Sound (my favorite place on earth) pouring out any and all ideas about how I might capture Macrina's momentum and expand the company—gracefully and intelligently. With a dream of building one space that held both our central kitchen and our administrative offices, the answer soon became clear: I needed to find a managing partner who shared my values and work ethic, and who loved Macrina.

With the encouragement of a friend, I called Matt Galvin, one of three owners at Seattle Pagliacci Pizza. For years I had admired Pagliacci's community presence, its customer service (like no other), and—no small thing—the authentic, seasonal, and delicious foods it served. I left a message, introducing myself and wondering if he'd ever imagined being involved in a successful artisan bakery. Matt and his partners at Pagliacci spent the next nine months getting to know Macrina: deciding if our values, company vision, and goals lined up. In 2001 at our annual "Feast of Macrina," we formed a business partnership that would steer the bakery toward realizing its full potential.

During our first year as partners, our primary goal was to consolidate all the wholesale baking and food preparation operations into my dream central kitchen. We needed a location that was affordable but still had retail potential for a café, once again featuring those big glass windows that allow customers to view our bakers and pastry team at work. Matt stumbled upon what would become our new facility, located in the industrial but up-and-coming SoDo neighborhood. All our partners—Scott France, Matt Galvin, Pat McDonald, and Pat McCarthy—were involved, along with me, in the visualization of our new 9,000-square-foot building.

Our priorities were to build the structure in keeping with our key business principles of buying local products, using local services, and making environmentally responsible choices at each step of the way. Ultimately we chose to construct our new bakery according to Leadership in Energy and Environmental Design (LEED) guidelines (an internationally recognized "green" building certification). Richard Floisand, our architect, helped put our principles into action: We laid out each department with flow and function in mind. We contracted with local crafts- and tradespeople for metalwork, display cases, lighting, furniture, and art. We added windows to bring in natural light and installed energy-efficient fixtures and appliances. When complete, our production facility earned the LEED Silver

certification; to our knowledge, we were only the second baking facility in the nation to achieve this. My partners deserve the credit for making this dream a reality.

This book is titled *More from Macrina* for a reason: the name represents all that's transpired in recent years. It's filled, of course, with more Macrina favorites: breads, tempting breakfast pastries, and lots of great cookie recipes. We've developed new takes on our cherished pies and cakes. And you'll find two chapters on savory foods: brunch ideas and additional ways to use our breads. All of which take advantage of delicious seasonal ingredients and local products.

Besides the recipes, you'll find stories about some of the people and businesses who play a part in Macrina's world. We've reaped big rewards by investing in—and learning from—our talented staff. And the business partnerships we've formed over the years inspire us to do our best, knowing the integral part our products and services play in helping them succeed.

Throughout all these changes, I've gained new perspectives. Having partners with brilliant expertise and experience has allowed me to step back from business operations and, once again, work closely with our production staff. I'm in the Macrina kitchen much more often developing new products and researching market trends. In other words, I've returned to the role that inspired me to open Macrina originally.

Gathering people to enjoy delicious food—made simply and with integrity—is something very close to my heart. I've always loved eating at home and experiencing the synergy around the table—be it a heated discussion amid a lively crowd or a quiet conversation with one other person. I hope this book will inspire you to bring friends and family to your table—and that you'll greatly enjoy preparing the recipes from this collection of our favorites. I'm certainly not the first person to say this, but I feel it from my core: gathering with others to experience a delicious meal and share stories feeds not only your body, but also your soul.







KITCHEN MUST-HAVES

Baker's Peel: A wooden paddle with a short handle that is very helpful for sliding bread onto a preheated baking stone; available at most specialty cooking stores in wood or a dishwasher-safe composite material. If you don't have a baker's peel, use a piece of parchment paper laid on top of an upside-down baking sheet; place the loaves or rolls on the parchment for the final rise, then slide them, paper and all, onto the preheated stone.

Baking Stone: A good baking stone is one of your most important tools for baking artisan breads and pizza crusts. Preheated in a very hot oven, the stone creates the best surface to give the loaf its "oven spring" (adding height and volume to your final product). It also encourages a deep brown, crisp crust. Look for a 14-by-16-inch ceramic pizza stone. A newer product is the Emile Henry grilling stone; it's made of a specially glazed ceramic material that cleans up easily and won't retain oil spots.

Bamboo Skewers: Used for testing the doneness of cakes and muffins; available in specialty cooking stores and many grocery stores.

Bench Knife: A key baker's tool, the bench knife is a 6-by-4½-inch rectangular metal plate with a slightly sharpened edge on one side and a wood or plastic handle on the other. It's perfect for cutting and dividing bread, scones, and biscuit doughs; for straightening the sides of scones and cakes; and for scraping your work surface clean of floury residue. It also comes in a plastic version that is somewhat flexible, which is great for scraping bowls—plus, it won't scratch your work surface. Both are very useful and quite inexpensive; I'd recommend getting one of each.

Cake Pans: Heavier, commercial-grade cake pans bake the most evenly. Chicago Metallurgy makes a nice "Commercial II" 9-inch straight-sided cake pan, found in specialty cooking stores. It comes in either a 2-inch- or 3-inch-tall version; I prefer the taller one. You can choose pans with either a removable or a fixed bottom; one advantage of the former is that you can use the flat, thin bottom piece as a base on which to assemble a cake. It's also very helpful for lifting cake layers and placing them precisely where you want them.

Citrus Juicer: There's no good substitute for fresh lemon, lime, or orange juice. You can still find the old-fashioned cone-shaped strainers that fit over a cup, but somewhat newer on the market are handheld juicers that squeeze the halved fruit between two hinged levers.

BergHOFF makes a good metal version (generally superior to plastic versions, which tend to flex too much for effective juicing).

Cupcake/Muffin Baking Pans: Again, heavier pans always bake better. I like Chicago Metallic's 12-cup muffin pans, found in specialty cooking stores. The company also makes a jumbo-size pan (perfect for Almond Cake with Raspberries and Chocolate Ganache, [this page](#)) and a 24-cup mini-muffin pan, great for smaller cupcakes or breakfast buffet muffins.

Cupcake/Muffin Liners: You can purchase decorative papers with colorful designs in specialty cooking stores, while plain-colored liners are easily found in your local supermarket. "Jumbo" refers to oversize papers; both "standard" and "large" designations are used for standard-size muffins or cupcakes. I look for the "If You Care" brand: they are unbleached, nonstick, and compostable.

Food Processor: A convenience that has become standard equipment in many kitchens. Great for grinding nuts, making purees, and mixing some doughs. Choose a brand based on performance (Cuisinart still sets the standard for home food processors) and a model based on its capacity (bowl size) and horsepower. For example, a 4-cup "mini-prep" processor is fine for grinding small amounts of nuts or bread crumbs, or pureeing fruit. A more versatile machine can hold between 7 and 14 cups, allowing you to do a wider variety of tasks. KitchenAid now makes a 12-cup model that has three interchangeable bowls to accommodate both small and large jobs.

Kitchen Towels: I keep a supply of clean kitchen towels for proofing bread (letting the dough rise). The best I've found is the lint-free Ritz Royale Wonder Towel designed for cleaning glasses. Widely available and inexpensive cotton flour-sack towels work well too. Just look for non-terry cloth, lint-free towels.

Knives: An 8- or 10-inch chef's knife, a serrated knife (sometimes just called a bread knife) and a paring knife are the essential three. LamsonSharp, Wüsthof, and Henckels are all excellent choices. It's best to go to a store and hold the knives in your hand, checking for size, weight, balance, and comfort. Carbon steel blades hold the best edge.

Measuring Cups and Spoons: Sturdy metal cups will last the longest. The new kid on the block is the Chef'n Pinch + Pour collapsible measuring cup—great for a culinary student's toolkit or an overcrowded kitchen drawer because of its compact size.

Microplane: This grating tool has become a kitchen standard for good reason: it's perfect for zesting citrus peel and for finely grating cheese.

Offset Spatulas: Inexpensive and ergonomic, these spatulas are a must for baking and frosting cakes. Their offset design makes it easier to apply even pressure to the frosting, thus giving you straighter, smoother surfaces. Get at least two sizes: a 4-inch blade for cupcakes and narrow pans, and a 7-inch blade for everything else.

Parchment Paper: Many of the recipes in this book call for a parchment paper-lined baking sheet. I simply cut the paper to the size of my sheet and fold any edges under if needed. Rolls of parchment are available at most grocery stores; precut rounds (to aid in releasing cake layers from pans) are available in specialty cooking stores.

Pastry Brushes: These days, silicone pastry brushes are all the rage. I prefer to use natural bristle brushes, though silicone brushes have two advantages: they don't shed, and you can clean them easily in your dishwasher. Whichever you choose, have a few different sizes for brushing flour off your work surface, applying egg wash to delicate pastries, and so on.

Rimmed Baking Sheets: Chicago Metallic makes great commercial-grade jelly-roll pans measuring 16¾ by 12 by 1 inch. They're really just heavy-duty baking sheets. Buy at least two—they'll last a lifetime—then toss out all those old flimsy, warped cookie sheets!

Rolling Pins: I like the wooden 12-by-2¾-inch rolling pins with handles, but many bakers prefer a dowel-type (aka French) 2-inch rolling pin. Both styles are great. Wipe down and dry them well after each use to prevent swelling.

Rubber Spatulas: The classic Rubbermaid spatula—now made in a high-heat version—is one of my most-used kitchen tools. Alternatively, many flexible spatulas are now made of silicone; they also withstand very high heats and are extremely durable. To jazz up your kitchen, they come in all colors, designs, and shapes.

Scoops: Various brands and sizes of ice cream-type scoops are available in specialty cooking stores. OXO Good Grips scoops, for example, come in large, medium, and small sizes. In this book we often refer to the #30 scoop (found in restaurant supply stores), which is roughly equivalent to the medium scoop listed above. I use them for a variety of kitchen chores, from scooping batter into muffin pans to portioning cookies, dolloping frostings and fillings, and making meatballs.

Sifter: Most pastry recipes require some sifting. I use a handheld 8-inch strainer to do the job. It rests on the rim of a bowl or can be tapped against your other hand to pass the ingredients through the mesh.

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