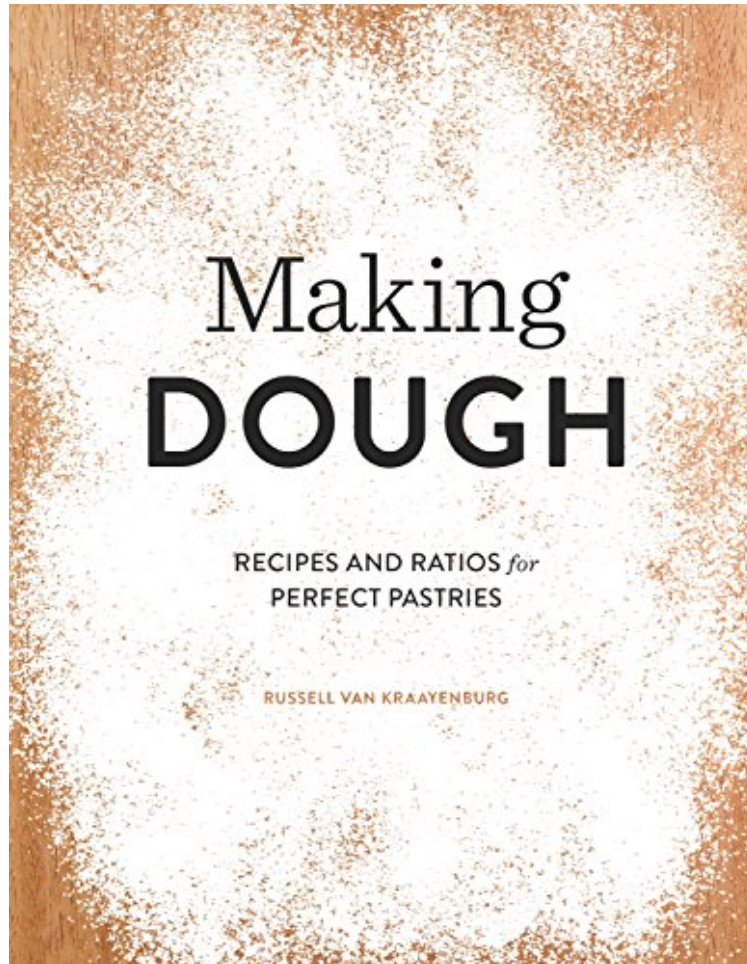


[FREE] Making Dough: Recipes and Ratios for Perfect Pastries

Making Dough: Recipes and Ratios for Perfect Pastries

Russell van Kraayenburg

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Russell van Kraayenburg : Making Dough: Recipes and Ratios for Perfect Pastries before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Dough: Recipes and Ratios for Perfect Pastries:

14 of 14 people found the following review helpful. dough bookBy a customerThe book is very informative. There is a big section in the beginning about all the ingredients, how they interact with each other. There is a detailed description with illustrations of different techniques used for preparing dough, and also why the author likes making up recipes using ratios as opposed to other methods. In recipes, dry ingredients are measured by weight ounces, not volume. Unfortunately, the liquid ingredients are measured by liquid ounces, i.e. volume. I hate volume measurements - how accurate is it when you measure off honey? What about all the honey that gets stick to the cup? I do prefer putting a mixing bowl on the kitchen scale, and weigh everything while adding it to the mix, using Tare function on my scale. So, off to the calculator and conversion tables, again. More precise and less measuring cups to wash. Please, please, authors, write your recipes with weight measurements!Each basic dough recipe is described in detail, with why and

how and what to expect and hand drawn illustrations if there is a need for those so reader has the right idea of how to proceed. Then for every basic dough there is a section with recipes using this dough, some savory, some sweet. The variety is great, and there are suggestions for recipe variations, too. For each of the basic dough recipes, author suggest on how to make the dough by hand or using mixer of food processor, if it is possible. The recipes accompanied by photos, which I love. The book is very well written, and is very informative. 0 of 2 people found the following review helpful. Five Stars By Rebecca L Clemence Love it, great photos, descriptions are awesome! 16 of 18 people found the following review helpful. For baking students, or to take home bakers to the next level By Unity Dienes I rarely use cookbooks any more. I can make fruit pies from scratch without a recipe (including homemade crust), I bake muffins/sweet breads weekly, and I can make pizza crust and bread in my sleep. I HATE cookbooks that give too much detail or assume I know nothing about cooking, and the cooking blogs that take a picture of every single step. This book is the kind of book I can actually use; actually, the kind of book I dream of. This book focuses on pastry dough, the next step for someone like me: puff pastries, croissants, pains au chocolat, phyllo dough (!), danishes... I'm so excited. It doesn't cover pasta dough or bread dough. It breaks down the steps into an appropriate level of detail, explains the keys to success for the type of dough, and gives both a traditional ingredients list and a ratio for more advanced cooks. I use ratios a lot, so I know how helpful they can be. For example, with muffins, the quantity I can make depends on how many zucchinis I have (or whatever). One thing that jumped out at me is that the ingredients are listed in terms of weight, not volume, which is definitely a departure from the way most recipes are written. A kitchen scale will be vital to use these. So how are the results? I tried an apple-pie recipe, because I know how to make apple pies and I wanted to make sure whatever result I got was not due simply to lack of experience. I followed the recipe exactly to make sure I was getting as close as possible to the results intended by the author. So, the pie ended up looking and tasting wonderful; definitely the best apple pie I've ever made. But there were some surprises. First, for some reason I ended up with waaaay too much apple filling, even though I weighed the apples as directed and used a 9" pie pan as directed. I also ended up with some extra pie dough (possibly I rolled it too thin?), though, so I just made a second pie with only a top crust in a smaller pan. I'm definitely not complaining, but it was mystifying. I was suspicious when I was peeling the apples: I used about 18 apples to get 6 lb for the filling. Still, it was cool to learn how to make a neat edge to the pie (never tried that before) and it really was delicious. Oh, and it did not take that long. The pie crust only took me a couple minutes (plus cooling time); max 10 minutes total mixing and rolling time. The filling took longer, about 30 min because of peeling the apples, but still not too daunting. So not EVERYTHING in here is going to be an all-day project. So the upshot is that this is a serious book. Pretty much everything in here can be bought ready-made, but if you want to learn to make your own, this is what you want. Forget searching the Internet for this stuff; just get this book.

Perfect for chefs and home bakers alike, this cookbook makes it easy to make puff pastry, sweet crusts, pacir;te agrave; choux, croissants, brioche, and more from scratch! With clear instructions and helpful diagrams, chefs will learn how the ratio of just five ingredientsmdash;flour, butter, water, sugar, and eggsmdash;can be tweaked to bake a patisseriesquo;s worth of delectable desserts and savory treats. Delectable recipes both savory and sweet for treats like Cheddar Bacon Biscuits, Root Vegetable Spiral Tarts, Cherry Cheesecake Danishes, and Salted Caramel Eacute;clair give plenty of tasty spins on the basic formulas. And with plenty of tips and tricks to up your baking game, it's a snap to riff on the recipes and invent your own incredible pastries. Table of Contents Biscuit Dough? Scone Dough? Pie Dough? Shortcrust Dough? Sweetcrust Dough? Pacirc;te agrave; Choux Dough? Brioche Dough? Puff Pastry Dough? Rough Puff Pastry Dough? Croissant Dough? Danish Dough? Phyllo Dough

ldquo;Russell van Kraayenburg'squo;snbsp;Making Dough: Recipes and Ratios for Perfect Pastriesnbsp;would make a fine addition to any aspiring pastry chef'squo;s recipe collectionhellip;. Much thought and testing has gone into educating the reader about what makes for a great pastry dough, including the pairing of various flours and ingredients; the ratio of those blends; the requisite tools; the right way to measure; and sundry methods of mixing and working dough.rdquo;mdash;Central Mainenbsp;Todayldquo;Russell van Kraayenburg, founder of the award-winning blog Chasing Delicious, has harnessed the formula for perfect pastry in Making Dough: Recipes and Ratios for Perfect Pastries.rdquo;mdash;Fort Bend Lifestyles and Homesldquo;Thoroughly 'kitchen cook friendly', even the most novice of bakers will find the recipes comprising Making Dough to be easy to follow, especially after reading the opening chapter 'Getting Started' which includes What is Do?; Measuring; Ratios; Ingredients; Tools; Mixing Methods; Tips for Working with Dough; and Making it Your Own.rdquo;mdash;Midwest Book "Making Doughnbsp;arms you with the skills you need for a lifetime of baking and, therefore, happiness. Truly, a gift that keeps on giving." ndash;Whisk Kidnbsp;"Making Doughnbsp;does a great job of breaking down dough, with ratios and diagrams to explain why different doughs act the way they do and how to make them successfully. This book is a welcome guide to make dough just a little less frustrating." ndash;Dessert Firstnbsp;"It'squo;s a cookbook that I think should be in any kitchen from beginners to bakers like menbsp;who have been at it for a while. I wish I had had a book like this when I first started playing with flour and butter." ndash;Brokenteepenbsp;nbsp;"Russell'squo;s book is a true testament to the

science of baking. I would deem it a baking textbook, one that every ambitious baker should have on their shelf. There is a lot to learn, and Russell makes it easy to do so." ndash;Living The Sweet Lifensp;About the AuthorRussell van Kraayenburg, author of Haute Dogs (Quirk, 2014) and blogger at Chasing Delicious, is a self-proclaimed food nerd and pastry lover. His work has been featured in Southern Living, Mensquo;s Fitness, Redbook, TRADhome, Real Simple, and Houstonia magazines and on various websites including Lifehacker, Fast Co., Business Insider, The Kitchn, Live Originally, Quipsologies, Explore, and Fine Cooking. Russell is always looking for new and exciting ways to inspire food nerds and food-phobic individuals alike to pick up a whisk and spoon.