

<<面团制作方法Dough>>

图书基本信息

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内容概要

Dough - a simple mixture of little more than flour, yeast and water - is as old as time, yet totally contemporary bursting with new possibilities, flavours and sensations, as shown here by baker and chef Richard Bertinet. Exploding the myth that breadmaking must be a necessarily daunting, complex and time-consuming task fitting uneasily into busy lifestyles, Richard shows how having a quick and easy bread baking in the oven while dinner is cooking is just as natural a part of prepan'ng the meal as opening a bottle of wine. Five basic doughs are explained simply and form the basis of a family of flavoursome and often unusual breads. Forexample, from White Dough you can make the witty Puff Balls, filled with salad and cracked open like eggs, as a starter; Olive, Herb & Pecorino Breadsticks; 'Bread Shots' for parties or Spicy Moroccan Rolls. From Olive Dough you can make Focaccia with rock salt and rosemary, or with pesto, olive and pepperdew - even a Soup Bowl, made from bread! Try Poppy Seed Stars or Apricot & Oat Bread from Brown Dough; Smoked Bacon & Red Onion Bread made with Rye Dough or, from Sweet Dough, the vibrant Orange & Mint Loaf, which makes the best Bread and Butter Pudding laced with Cointreau ... the choices are endless. Many of the recipes can be part-baked and frozen, ready to finish off in the oven any time you want to share fresh bread. A professional baker Richard may be, but all the breads are favourites that he bakes at home in an ordinary domestic oven, with his two young children 'helping'. Explore the infinite possibilities of the world of dough with this elegantly simple collection of achievable recipes, stunningly photographed by Jean Cazals.

作者简介：Trained as a baker in Brittany and at the Grand Moulin de Paris, Richard Bertinet worked at the Chewton Glen Hotel before, in 1990, he was awarded Egon Ronay, Pub of the Year and American Express Magazine, UK Pub of the Year while head chef at the Silver Plough in Pitton, Salisbury. After a position as Operations Director with the Novelli Group of restaurants Richard set up The Dough Co in 2000 developing speciality breads for several of the supermarket chains and advising small food related businesses. His baking classes for cookery schools are always sold out and this year sees the launch of his own cookery school, The Bertinet Kitchen, in Bath. He regularly takes part in food festivals demonstrating the techniques of simple breadmaking that he shares in this, his first book.

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书籍目录

Introduction Bread tools Ingredients Bread talk The dough Chapter 1: White Dough Fougasse Puff Balls Bread Shots Layered Rolls Lemon Rolls Sesame & Aniseed Breadstieks Olive, Herb & Pecorino Sticks Spicy Moroccan Rolls Baguettes (Variation: Epis) Gruyere Cheese & Cumin Bread Pain Facon Beaucaire Saffron Rolls Pain de Mie Summer Pudding Chapter 2: Olive Dough Rock Salt & Rosemary Focaccia (Variation: Pesto, Olive & Pepperdew Focaccia) Tomato, Garlic & Basil Bread Soup Bowl Parmesan, Parma Ham & Pine Nut Slices Flatbread Pizza Pancetta & Mixed Olive Bread Ciabatta Chapter 3: Brown Dough Apricot & Oat Bread Honey & Lavender Loaf Cardamom & Prune Bread Seaweed Bread Sesame Plaits Brown Rolls Poppy Seed Stars Multiseed Bread Raisin, Hazelnut & Shallot Bread Pecan & Cranberry Bread 100% Wholemeal Bread Chapter 4: Rye Dough Walnut Bread Olive Bread Rye, Caraway & Raisin Bread Smoked Bacon & Red Onion Bread Somerset Cider Bread Aniseed & Guinness Bread Pain de Campagne Dark Rye Bread Chapter 5: Sweet Dough Orange & Mint Loaf Marmalade Bread & Butter Pudding Jack's Chocolate Buns Doughnuts Apricot & Almond Tart Bacon Slice Fruited Tea Loaf Pain Viennois Scones Additional recipes Suppliers Index

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