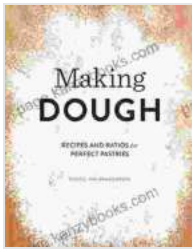


Making Dough: Recipes and Ratios for Perfect Pastries

Pastry is a versatile food that can be used to make a variety of delicious treats. Whether you're a beginner or an experienced baker, this book has everything you need to know to make perfect pastries every time.



Making Dough: Recipes and Ratios for Perfect Pastries

by The Countess of Carnarvon

★★★★☆ 4.6 out of 5

Language : English
File size : 102984 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 208 pages



Inside, you'll find:

- Recipes for a variety of pastry doughs, including pie crust, puff pastry, and croissant dough.
- Step-by-step instructions on how to make each dough.
- Tips and tricks for getting the perfect results.
- Troubleshooting advice for common problems.

With this book, you'll be able to create delicious pastries that will impress your family and friends. So what are you waiting for? Get started today!

Chapter 1: Pie Crust

Pie crust is a classic pastry dough that can be used to make a variety of pies. In this chapter, you'll learn how to make two different types of pie crust: a flaky crust and a graham cracker crust.

Flaky Pie Crust

Flaky pie crust is made with flour, butter, and water. The butter is cut into the flour until it forms small, pea-sized pieces. This creates pockets of steam when the pastry is baked, which results in a flaky crust.

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter, cold and cut into small pieces
- 1/2 cup ice water

Instructions:

1. In a large bowl, whisk together the flour and salt.
2. Add the butter to the flour and use your fingers to work it in until the mixture resembles coarse crumbs.
3. Add the ice water 1 tablespoon at a time, mixing until the dough just comes together.

4. Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes before rolling out.

Graham Cracker Crust

Graham cracker crust is a no-bake crust that is made with graham cracker crumbs, sugar, and butter. It is a great option for pies that you want to make ahead of time, as it will not get soggy.

Ingredients:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup melted butter

Instructions:

1. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter.
2. Press the mixture into the bottom of a 9-inch pie plate.
3. Refrigerate for at least 30 minutes before filling.

Chapter 2: Puff Pastry

Puff pastry is a light and flaky pastry dough that is made with flour, butter, and water. The butter is folded into the dough several times, which creates layers of dough that puff up when baked.

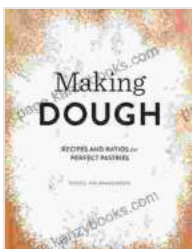
Puff pastry is a bit more challenging to make than pie crust, but it is definitely worth the effort. It can be used to make a variety of delicious pastries, such as croissants, pain au chocolat, and vol-au-vents.

Ingredients:

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter, cold and cut into small pieces
- 1 cup ice water

Instructions:

1. In a large bowl, whisk together the flour and salt.
2. Add the butter to the flour and use your fingers to work it in until the mixture resembles coarse crumbs.
3. Add the ice water 1 tablespoon at a time, mixing until the dough just comes together.
4. Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes.
5. On a lightly floured surface, roll out the dough to a 12



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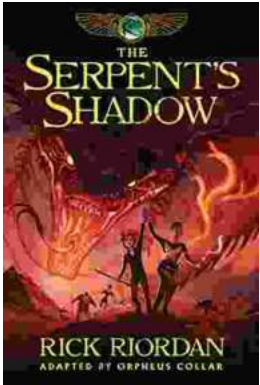
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