12 Doughs 20 Shapes 100 Recipes With Or Without Machine

Are you a baking enthusiast looking to explore new recipes and techniques? Look no further! In this article, we will dive into the world of dough making, exploring 12 different doughs, 20 unique shapes, and 100 delicious recipes that can be made with or without a machine. Whether you are a seasoned baker or just starting out, this comprehensive guide will surely allow you to expand your baking skills and impress your family and friends with mouthwatering creations.

Why Making Dough from Scratch is Worth It

In today's fast-paced world, it's easy to opt for ready-made doughs available in the market. However, there's nothing quite like the satisfaction of making your own dough from scratch. Not only do homemade doughs taste better, but they also give you full control over the ingredients, ensuring their quality and avoiding any hidden additives or preservatives. Making doughs from scratch allows you to infuse your creations with your personal touch, creativity, and love, making every bite a delightful experience.

12 Doughs to Master

Let's explore 12 different doughs that you can easily master at home:



Fresh Pasta at Home: 12 Doughs, 20 Shapes, 100+ Recipes, with or without a Machine

by America's Test Kitchen (Kindle Edition)

★★★★ 4.5 out of 5
Language : English
File size : 3691 KB
Text-to-Speech : Enabled
Screen Reader : Supported

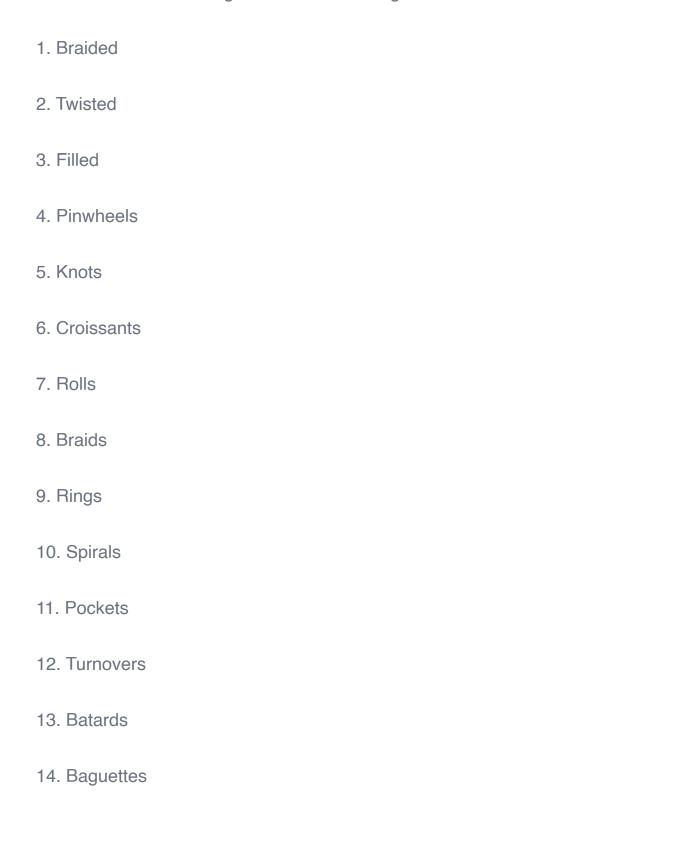


- 1. Pizza Dough
- 2. Bread Dough
- 3. Pastry Dough
- 4. Pasta Dough
- 5. Puff Pastry Dough
- 6. Cookie Dough
- 7. Biscuit Dough
- 8. Choux Pastry Dough
- 9. Sourdough
- 10. Pretzel Dough
- 11. Bagel Dough
- 12. Tart Dough

Each dough comes with its own unique characteristics, flavors, and textures. From soft and fluffy bread to flaky pastries or chewy pizza crusts, these doughs are the building blocks for a wide range of baked goods, both sweet and savory.

20 Shapes to Experiment With

Now that you have mastered different doughs, let's explore 20 exciting shapes that can be formed using these versatile doughs:



- 15. Focaccia
- 16. Dumplings
- 17. Empanadas
- 18. Samosas
- 19. Calzones
- 20. Kolaches

By experimenting with these shapes, you can transform your ordinary dough into visually appealing and appetizing creations. The possibilities are endless, and you are only limited by your imagination!

100 Recipes to Try

Now, let's get to the exciting part - the recipes! We have carefully curated 100 delectable recipes that encompass a wide range of baked goods, all made using the 12 doughs and various shapes mentioned above.

Whether you are craving a gooey chocolate chip cookie, a crispy croissant, a cheesy calzone, or a hearty pasta dish, we have got you covered. With detailed instructions and helpful tips, these recipes are perfect for both beginners and experienced bakers.

With the diversity of recipes, you can also cater to different dietary preferences. From vegan and gluten-free options to rich and indulgent treats, there's something for everyone.

Beyond the Machine

While having a dough machine can certainly make the process more convenient, we understand that not everyone may have access to one. Therefore, all the doughs and recipes mentioned in this article can be made by hand as well. Simply follow the given instructions, and you'll be able to create amazing baked goods, even without a machine.

With 12 doughs, 20 shapes, and 100 recipes at your disposal, you are now equipped to embark on a baking adventure like no other. Experiment, have fun, and savor the joy of creating homemade baked goods from scratch. Whether you are making a simple loaf of bread or an intricately shaped pastry, the love and effort you put into your creations will surely be appreciated by all who take a bite.

So, roll up your sleeves, gather your ingredients, and let your inner baker shine!



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Turn homemade pasta into your new favorite kitchen hobby with foolproof methods and 100-plus recipes that make it totally achievable

Whether you use a hand-crank machine, electric machine, extruder, or rolling pin and elbow grease, you can make incredible pasta from scratch using ATK's

rigorously tested techniques. Then choose one of the delectable recipes to show off your impressive-every-time pasta to perfection.

More than a dozen doughs: Pasta doughs made with eggs, semolina, whole grains, vegetables, and even gluten-free flours are proportioned for perfect results whether you're using a machine or not.

Strand pasta: Spaghetti al Limone; Tagliatelle with Artichokes and Parmesan; Bucatini al Fuoco

Hand-shaped pasta: Orecchiette with Broccoli Rabe and Sausage; Fileja with 'Nduja Tomato Sauce; Gnocchi with Fontina Sauce

Stuffed pasta: Short Rib Agnolotti with Hazelnuts and Browned Butter; Butternut Squash–Filled Cappellacci; Cheese Ravioli with Pumpkin Cream Sauce Baked pasta: Lasagna Verde alla Bolognese; Wild Mushroom Lasagna; Three-Cheese Manicotti with Meat Sauce

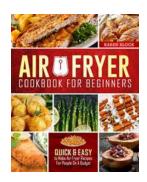
Mix-and-match sauces: Pair your favorite shapes with any of these, including quick tomato sauces, even quicker olive oil sauces, long-simmered meaty sauces, and pestos.

Plenty of step-by-step photos accompany crystal-clear instructions for rolling out pasta sheets and cutting and forming shapes, all accompanied by irresistible photos of the finished dishes.



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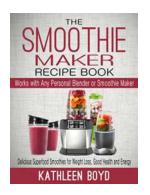
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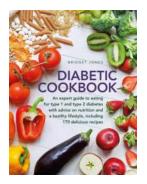
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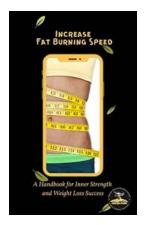
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