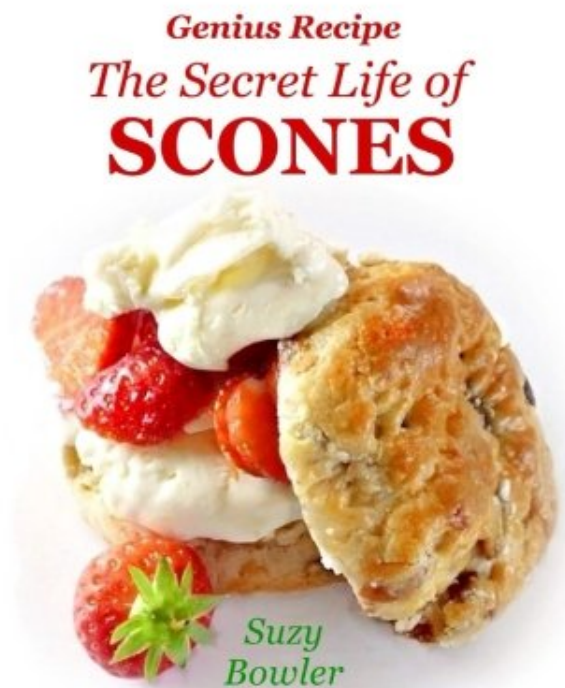


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The Secret Life of Scones: There's so very much more to this simple yet genius recipe than perhaps you realise! (Genius Recipes) (Volume 4)

Suzy Bowler

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*There's so very much more
to this simple recipe
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Suzy Bowler : The Secret Life of Scones: There's so very much more to this simple yet genius recipe than perhaps you realise! (Genius Recipes) (Volume 4) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Secret Life of Scones: There's so very much more to this simple yet genius recipe than perhaps you realise! (Genius Recipes) (Volume 4):

0 of 0 people found the following review helpful. One scone recipe with about 60 variationsBy TooManyHobbiesI guess I was dazzled by the beautiful, strawberry filled scone on the cover, because I missed the fact that the book only has one scone or 'genius' recipe. The book is 50+ pages but there is only one scone recipe and about 60 ways to vary or enhance or modify the base. This approach works if you really, really like the master recipe, but if you

don't like the master recipe then the rest of the book falls a little flat. I tried the genius recipe and it was pretty good. Not great, but nice. It didn't rise as much as other scone recipes I've tried, but it had a respectable height. And even though I wasn't wowed by the base scone recipe, some of the variations in the book look interesting. Things like the Devonshire Apple Dappy and the Sticky Orange Buns had me itching to bake another batch. I might try Ms. Bowler's variations with my favorite scone so far: The National Trust scone recipe. Another thing that surprised me was how little commentary there was in the book. Coming from a blog writer I expected each recipe to have a story or anecdote to introduce the recipe, but after the first few pages the book was just page after page of ingredients and directions. So overall an interesting little book with some lovely photos and some delicious looking ways to add drama to your every-day scones.

There's so very much more to this simple scone recipe than one would imagine! Not only can it be varied to create any sweet or savoury scone, American biscuit, griddle cake or rock bun you can think of, not only is it the base recipe for many traditional and ancient dishes but it also make lovely fluffy dumplings, crisp doughnuts, cobblers, turnovers, pie crusts, flatbreads and more. The book starts out with detailed information on how to make scones, which flours, fats and liquids to use, rubbing in and how to handle the dough, and other important tips including storage, freezing (this handy key recipe can even be held ready in the fridge or freezer in case of emergencies!), plus info on the similar American biscuit recipe and instructions on how a proper Cornish cream tea should be constructed! This is followed by sections on ... ~ Sweet Scones - how to add dried fruit, cooked fruit, syrups, seeds etc. ~ Cheese Scones and other savoury ideas ~ No Oven - No problem! How to cook scones, griddle cakes and flatbreads on the stove top. ~ Shortcakes - go beyond the classic strawberry shortcake ~ Rock Cakes - aka rock buns ~ Regional Variations - such as Welsh Cakes, Singin's; Hinnies and the delectable Devonshire Apple Dappy ~ Cobblers, Slumps and Similar ~ Short Crumbly Crusts - including pie crust, tarts, tarte tatin and how to make lovely crisp biscuits of the English persuasion ~ Dumplings Doughnuts - with a gorgeous recipe from Canada! ~ Leftovers! ~ 5 Ancillary Recipes In addition to scone recipes there are many variations and suggestions, lots of delicious ideas based on the key recipe including some surprising ones, helpful information and tips for success plus extra recipes and suggestions for embellishments and accoutrements. The plan is that readers, once familiar with the recipe, will soon be serving their own spectacular creations. This is the fourth book in Suzy Bowler's Genius Recipes series and is written in her usual friendly style with occasional anecdotes and asides. Each book in the series gives a variety of recipes as is usual with cookbooks but also all the information needed to be able to build on the simple but genius recipe and make it your own.

About the Author Suzy Bowler has been a somewhat itinerant chef for over 30 years. After 14 years running a hotel and two restaurants in Cornwall, in partnership with her sister, she set off on her travels. Suzy has cooked in a ski resort in the French Alps, on a passage making yacht around Madeira and the Canary Islands, on a catamaran in the Caribbean and in New Zealand. She then settled in the Caribbean and worked as a chef in the British Virgin Islands for many years. Suzy Bowler is now eager to pass on all the interesting, useful and downright quirky recipes, ideas and food related info she has accumulated during this time.