

Video Training - Udemy - Master Class



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Short Description

Visualize our book and watch me perform all the steps for you on video in my Udemy Master Class!

Description

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Syllabus

- Introduction
- Family is everything
- Dough (Technique & Texture)
 - Why so many pizza dough recipes?
 - Think differently, understand weight vs. volume (Technique)
 - The Sodeno's method – flour weight is King. (Technique)
 - Mixing by hand – Autolysis your friend (Technique)
 - Electric mixer (Technique)
 - Shaping, storing, resting and the rise (Technique)
 - Hydration & Fat Matrix (Texture)
 - Texture
- Sauce
 - The recipe
 - All about the tomatoes (Taste)
 - Spices (Taste)

- Prep, Cooking, and the two ways to make the sauce (Technique)
- Cheese Blend
 - Mozzarella
 - Provolone Dolce, which is aged for 2-3 months (Taste - Texture)
 - Provolone Piccante is aged for more than four months (Taste)
 - Blending (Technique – Taste - Texture)
 - Fast Alternatives
- Spices & Flavorings
 - in Santo Stefano Quisquina, the Province of Agrigento in the Italian region Sicily. It is our home to Italy's only certified organic oregano farm. Meet Salvatore in Sicily who runs the farm.
 - Tuscan Italian Meat Baste (Sweet & Tangy)
 - Tuscan Grill Seasoning