



DOROTHY LANE MARKET

MARKET REPORT



New! DLM Signature Round

Why, you may ask, did we invent a new bread called *DLM Signature Round*? After all, since we already produce so many good crusty breads, why the need/desire to add one more? As you will learn—and taste, this new bread is something very special. This bread will raise your expectations and experience of eating good bread to an even higher level. To make it, we use our much loved Farmhouse dough, and by changing the size and dimension of the loaf, we are changing the very nature of the bread, and making something completely new and exciting. How? The answer lies in the formation of the crust. To illustrate, what do you get when you heat up regular old granulated sugar in a pot? A sweet sticky treat called caramel. Yep, in its most basic form, caramel is simply heated sugar. Get heat and some form of sugar together and caramel happens. The benefit is added flavor, and we use it a lot in both cooking and baking to enhance flavor. Think of caramelized onions for example. Or how meat juices caramelize in a pan.



As for good bread baking, especially the kind of traditional hearth baking we do at Dorothy Lane Market, the magic of caramelization again has a great deal to do with the flavor of our crusts. Increase the caramel, and you increase the flavor. But how? Here's the rub: the larger the loaf, the longer you can leave it in the oven, and the more flavor the crust develops. As the loaf bakes, the starches in the dough bake and form the protective layer of chewy crust. For crust fanatics like me, the best crusty bread is the biggest and darkest one we can get our hands on. Enter the new Signature Round. We start with the same simple ingredients we use in our other Artisan breads, such as unbleached, unbromated flour, pure water, and sea salt. After overnight natural fermentation, we scale out our dough into three-pound pieces. We then form each round by hand. Because we hand-form our bread, we can keep our dough wetter. Big commercial bakeries need their dough firm so the machines can process it. The Artisan's touch and the softness of hand-formed dough allows it to expand more easily in the oven, helping create a moist, open

*Scotty Michael Richard James
Kirstin Dan Dave John*



DLM Artisan Bakers proudly produce Signature Round.

crumb with plenty of internal air bubbles, adding to flavor and texture. Once formed, we bake them in our European hearth ovens to a mouth-watering dark golden hue.

Buy a loaf and see what a difference the crust makes. Not only will you enjoy the bread the day you buy it, but since the hearty crust protects the interior crumb so well, this bread tastes wonderful for days. Simply store it cut-side down on your countertop, or in a paper bag. If you don't think you will finish the loaf in a week, cut it into thirds or quarters, wrap in plastic, and freeze it. To refresh, put it in a 375° F oven for 15-20 minutes right before serving.

How may you best enjoy the chewy pleasure of the DLM Signature Round? We have found it's very good for dipping in a full-bodied extra-virgin olive oil. You will love how it soaks up flavors when you tear off a couple of hunks for dipping in a bowl of soup at lunchtime or use it to sop up the sauce on your dinner plate.

It's also perfect for picnics, served along with soft-ripened cheese and wedges of pear and cold grapes. A slice with a slather of good high-fat butter such as *Président* or *Ocelli* is just right with a glass of cabernet and a grilled juicy Coleman steak. Finally, this bread is great all by itself! Just like all the rest of our Artisan Breads, the Signature Round has so much aroma and mouth-filling flavor, eating it all by itself will bring a smile to your face. Finally, why do we call it *DLM Signature Round*? We're so proud of this one, we put our DLM logo on the top of each round, stenciled in a dusting of flour. Of all the wonderful Artisan breads we produce from scratch, we feel that this, after years of making great bread, may well be our defining loaf. Sink your teeth into a hunk of Signature Round today and see why we are so proud. *John*

(Approximate weight after baking 2.9 lbs) Signature Round \$5.99 whole loaf save \$1.00, \$3.29 half loaf save 70¢

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JUNE 2003



A Taste of Sicily's Bounty

I can't tell you about Sicily from my own experience (not yet), but I can tell you that thanks to some new friendships, we at DLM have become admirers from afar of the Sicilian way of eating. The cuisine is so good in fact, that even other Italians admire it. This is no small feat when you consider the pride each region takes in its own cuisine. Northern Italians and other Europeans flock to Sicily in the summer because of the sea and sunshine, enchanting history and traditions, and for simple, yet irresistible cuisine. **The island, our friends tell us, is brimming with fresh foods from honeys to olive oils to seafood, not to mention pizza baked in wood-fired ovens.** It's no wonder then, that Sicily is the place where famous Italians such as Luciano Pavarotti and Giorgio Armani go to wind down and enjoy life.

Our friends, Sarah and Gioacchino, share our passion for great food and have the enviable occupation of searching out small producers of traditional and artisanal products and introducing them to food lovers like you and me. It was through them that we had our first taste of *Bonajuto* Sicilian Chocolate. (Look for this very unique chocolate at the checkout. It has an interesting hard granular texture somewhat like meringue and intense chocolate flavor.) Ilyse and Ron have also become our friends. They are former longtime residents of Italy, and they share our view that good food enhances life. With help from friends like these, we are pleased to bring you some very special foods directly from Sicily. A few of our favorites from the selection are: *Villa Reale Pesto alla Trapanese*, which is a very tasty blend of fresh basil, tomatoes, almonds, and olive oil that you can spread on sandwiches or toss with hot pasta. *La Nonna's Sulla Honey with Wild Strawberries* is a singular pleasure spread on toasted Farmhouse bread. *Solsi Antichi Macco Fava Bean Spread* is a healthy spread of puréed home-grown fava beans, extra-virgin olive oil, and garden herbs, great over crackers or toasted crusty bread with fresh tomato slices. And *La Corona Sicilian Anchovies in Olive Oil* have been making their way into my salads and pasta for the



past couple weeks (and I keep a jar on my desk for enjoying a little morsel now and then, digging the anchovy out of the jar). Try all of these products and you will see why Sicily is so desirable. *Calin*

- Villa Reale Pests, Condiments, and Antipasti 180-290g \$4.49 save 50¢, all varieties*
- La Corona Anchovy Fillets in Olive Oil 80g \$3.49 save 50¢*
- La Corona Tuna in Olive Oil 200g \$4.49 save 50¢*
- La Nonna's Honeys 8.1-8.8 oz \$4.49 save 50¢*
- Valle dell' Irminio Extra-Virgin Olive Oil 500ml \$17.99 save \$2.00*
- Solsi Macco Fava Bean Spread 10 oz \$8.99 save \$1.00*
- San Basilio Organic Extra-Virgin Olive Oil \$15.99 save \$1.00*

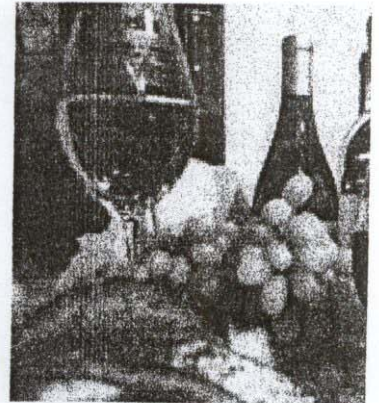


Robert's Rock 2001 Shiraz-Malbec

This South African red wine is a super value! Great fruit, good balance, a touch of spice, and a long, long finish. **\$6.99**

Robert's Rock 2002 Chardonnay-Chenin

A super blend that gives you the body of Chardonnay, yet the racy component of Chenin. Crisp, extremely vibrant, and finishing dry; this is the ultimate summer wine. **\$6.99** *Tome*



June Club DLM Prizes

Dinner for 4 at
Montgomery Inn
(\$90.00 value)

\$40 Gift Certificate
to the Frazee Pavilion

Always Ballroom Dance
Studio—2 Private and
2 Group Dance Lessons

Each time we scan your Club DLM Card, you'll be entered in our monthly drawing. One set of prizes will be awarded at each store location. No purchase necessary to enter.

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