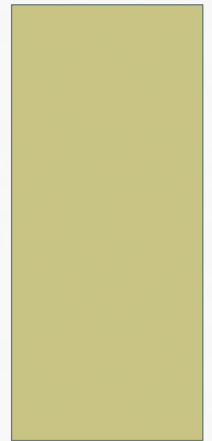


THE FUNDAMENTAL OF BREADMAKING

PASTRY & BAKERY PRODUCTION TECHNIC 3



ESSENTIAL INGREDIENTS AND TECHNIQUES

FLOUR

Is the main ingredients of most bread



Accounting for about $\frac{3}{4}$ of finished loaf



Give a bread an individual character

IMPORTANCE OF TEMPERATURE

- A warm kitchen is a perfect place for making bread
- Ideally, the ingredients should be in room temperature before mixing, except yeast.
- Yeast should be dissolved at 37 °C
- In cold temperature, the dough can be stored in a warm room, oven with the pilot light
- Decrease the water temperature and leave the dough in a cool spot to slow down the rising process
- Should allow a few hours for the dough to return to room temperature

FRENCH BREAD

COURONNE

Bread shapes in France were often designed by the baker to satisfy the need of the customers. The hole in the middle of the loaf make it easy to carry over the arm



FRENCH BREAD

Pain de Seigle

In France, rye bread originated in mountainous regions like the Pyrenees region and Vosges Region, where it was a staple bread. Today, it is more often served thinly sliced and covered with butter as accompaniment to oyster.



FRENCH BREAD

FOUGASSE

One of the 13 desserts traditional to a Provencal Christmas. This decorative, branch shaped bread is flavoured and enriched with salad oil. Additional flavouring are often added to the dough.



ITALIAN BREAD

Stromboli

This southern Italian bread is stuffed with mozzarella, fresh herbs, and shallots. During baking, the generous filling erupts out of the indentations made in the bread's crust.



ITALIAN BREAD

Pane di Ramerino

Enriched with olive oil and eggs, studded with raisins, and scented with fresh rosemary.

Commonly seen at the Tuscan breakfast table



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ITALIAN BREAD

Gressini

Come from Turin, Italy.
These crispy breadsticks can be made as thin as a pencil or fat as a cigar. Toppings vary from simple coarse salt to the seed or dried herbs.



BRITISH BREAD

Victorian Milk Bread

Milk is an important ingredient in many british bread. The use of milk in place of the water softens both the crumb and crust. The bread has a smooth texture and a golden color. Its fancy scroll shape is typical of the the popular Victorian breads.



BRITISH BREAD

Cottage Loaf

The most distinctive British shape, the cottage loaf is made by stacking a small round loaf on the top of a large and finished by making a deep impression. Traditionally formed with the baker's elbow.



EUROPEAN BREAD

Hungarian Potato Bread

In Hungary, potatoes are a staple commodity. This Traditional bread uses potatoes to add moisture and substance the loaf, which spiced with caraway seeds.



AMERICAN BREAD

Fan Tans

Native to New England, these fancy shaped rolls also go by the name Yankees Buttermilk . They have a light and airy texture that complement a hearty stew or roast



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AMERICAN BREAD

Parker House Rolls

Soft rolls are sundays dinner staple all over America. This unique shape was created and popularized by the Parker House Hotel in Boston at 19th century.



EASTERN BREAD

Lavash

Originated from Armenia but also eaten in Lebanon, Turkey, and Syria. Rolled paper thin it is traditionally cooked in a large outdoor oven.



EASTERN BREAD

Pain Tunisien

Have a tender crumb and crispy, this bread is made from semolina flour. Semolina flour is produced from durum wheat.



FESTIVE BREAD

Panettone

This Milan golden loaf is studded with sultanas and delicately perfumed with citrus peel. Its dome shaped top is said to resemble the cupolas of the churches of its native Lombardy



FESTIVE BREAD

Challah

The golden brown, braided loaf traditional for the Jewish Sabbath is the most familiar shape. It is shown coiled into a circle that symbolizes continuity. Is baked to celebrate the Jewish New Year

