8.2 Yeast Breads Notetaker

Types of Dough

Lean doughs
- Made with ____________________________
- ____________________________ texture & crisp crust
- Examples: _______ rolls & _________ bread

Rich doughs
- Made with the addition of ______________________ or t___________________________ ingredients
- _________-like texture after baking
- Examples: ___________________ Rolls, ____________________ Rolls, ______________________

Mixing Methods

Straight-dough method can be used to make yeast breads can be used for _____ types of doughs—lean, rich, and sponge (See pg. 515)
- May combine ingredients at the _______ or may mix _________ with ___________ water first
  - Yeast may be activated in water __________________ °F, dependent on yeast used
- After mixing, the baker kneads until it is ____________________________________________
  - Kneading dough __________________________________________ in the dough and gives it the stretch it needs to develop the proper texture.

Sponge method: _____________________________ & unique flavor
- **Stage 1:**
  - Mix the yeast, ____of the liquid, & ____of the flour to make a thick batter called a __________
  - Allow to ____________________________________________________
- **Stage 2:**
  - Add remaining ___________________________________________________________
  - _________________ and leave to ____________

Sourdough method: Uses yeast ______________(like sponge)
- Leavened with a ____________________________
  - Mixture of water, yeast, and AP flour that has been _______________ (usually overnight) until it has a __________________________

Yeast Bread Preparation
Describe in your own words each of the 10 basic steps in making yeast breads described on pages 518-519:

1. Scaling ingredient

2. Mixing and kneading ingredients
3. Fermentation

4. Punching down

5. Portioning

6. Rounding

7. Shaping

8. Proofing

9. Baking

10. Cooling and storing