

Artisan Breads II

October 23, 2004

Presented at
Brown's Home Kitchen Center
By
My Secret Chef!

The Bread-Making Process

1



Measure

7



Bench

2



Mix

8



Pan

3



Ferment

9



Proof

4



Punch

10



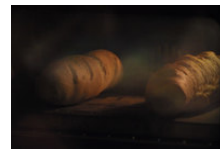
Bake

5



Scale

11



Cool

6



Round

12



Store
or Eat!

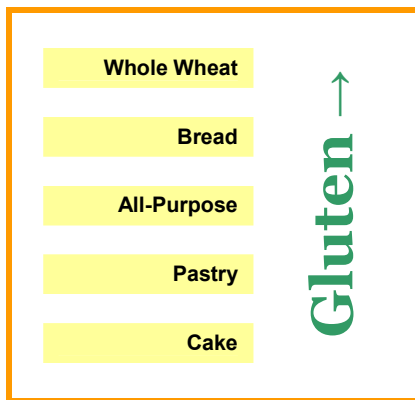
For more information visit <http://mysecretchef.info/learn>

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The Function of Ingredients

| Ingredient | Structure | Softness | Moisture | Drying |
|--------------|-----------|----------|----------|--------|
| Flour | X | | | X |
| Eggs | X | | X | |
| Sugar | | X | | |
| Fat | | X | | |
| Leaveners | | X | | |
| Water | | | X | |
| Milk | | | X | |
| Syrups | | | X | |
| Liquid Sugar | | | X | |
| Starches | | | | X |
| Cocoa | | | | X |
| Milk Solids | | | | X |

Levels in Varying Flours



Average Conversions

| Ingredient | Volume | Weight* |
|-------------------|--------|---------|
| Bread Flour | 1 cup | 5 ½ |
| All Purpose Flour | 1 cup | 5 |
| Eggs | 1 XL | 2 |
| Sugar | 1 cup | 7 |
| Water | 1 cup | 8 |
| Milk | 1 cup | 8 |
| Yeast | 2 ¼ t | ¼ |

*Weight in ounces

Weights & Measures

| This... | ...equals this! |
|--------------|-----------------|
| 1 tablespoon | = 3 teaspoons |
| 1 tablespoon | = 1/2 ounce |
| 1 cup | = 8 ounces |
| 1 pint | = 2 cups |
| 1 quart | = 2 pints |
| 1 quart | = 32 ounces |
| 1 gallon | = 4 quarts |
| 1 gallon | = 128 ounces |
| 1 pound | = 16 ounces |