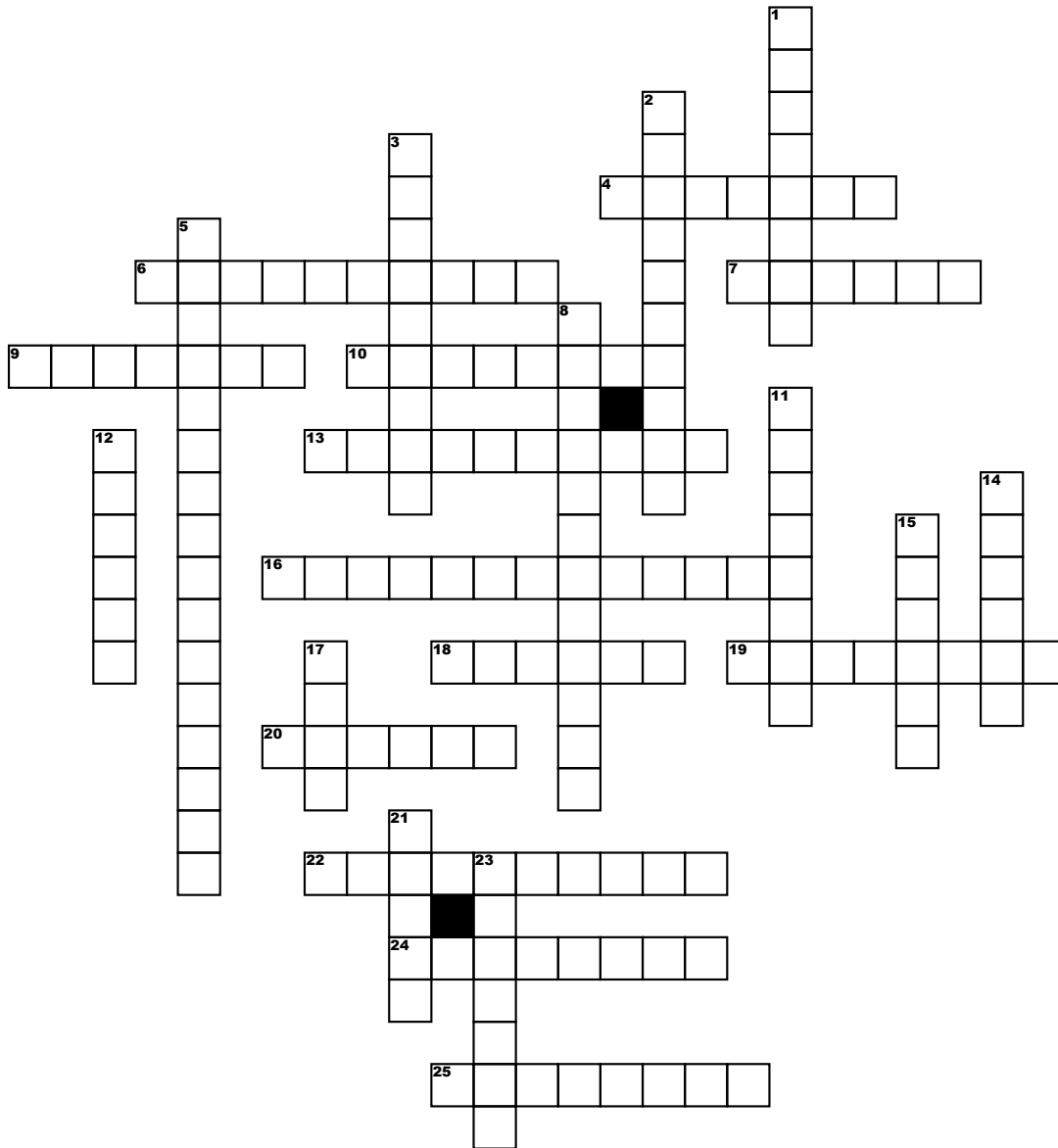


Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# All about yeast breads



## Across

4. What's the process of making small holes in the surface of an item before baking called?

6. what dough consists of 6-9% fat and sugar?

7. Which pastry is sweeter and richer than croissant dough?

9. What causes yeast dough products to lose their freshness and loses the flavour of bread?

10. What dough is made from water, sugar and yeast and consists of 0-1% fat and sugar?

13. What's the process of removing a portion of dough and is kept dormant for 8-24 hours and then added to the next day's bread?

16. Which method calls for mixing all ingredients in a single step?

18. What gives bread texture?

19. Preferment .... Fermentation, colour and taste.

20. What is the ideal temperature?

22. The final leavening effort occurring before internal temperatures become hot enough to kill yeast breads is called...?

24. What's it called to make shallow cuts in the surface of item before baking?

25. What temperature does yeast slow down?

## Down

1. \_\_\_ dough conditioners strengthen gluten and gives their dense structures.

2. What can increase richness to dough?

3. What slows the leavening action of yeast in croissants?

5. Which method of dough calls for breaking into steps/ which evenly distribute fat and sugar?

8. What is it called when dough rises with yeast?

11. What's the action of turning the sides of the dough into the middle and turning the dough over?

12. Just like Italian loaves which other breads have thin and crispy crusts?

14. What adds rich flavour and aroma?

15. Which yeast method allows yeast to develop separately before mixing with all ingredients?

17. What temperature kills yeast?

21. What leavens or causes dough to rise?

23. A mixture of flour, yeast and warm liquid that begins leavening action is called...?