

# Chapter 27 Yeast Breads and Rolls

## Section 27.1 Yeast Dough Basics



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• leaven: to cause dough to rise as it fills with CO<sub>2</sub> bubbles, called fermentation</li>   <li>• hard lean doughs are used for breads and rolls</li>   <li>• rolled-in fat yeast dough: combines the fat into the dough through a rolling and folding action</li> </ul>	<p><b>YEAST DOUGH INGREDIENTS</b></p> <ul style="list-style-type: none"> <li>• Yeast breads are made from dough, flour mixed with liquid that forms a paste</li> </ul> <p><b>REGULAR YEAST DOUGHS</b></p> <ul style="list-style-type: none"> <li>• Regular yeast doughs are prepared by combining yeast with the other ingredients in one mixture</li> </ul> <p><b>ROLLED-IN FAT YEAST DOUGHS</b></p> <ul style="list-style-type: none"> <li>• Rolled-in fat yeast doughs are used to make rolls and pastries</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>Yeast breads and rolls are made from dough that is basically flour or meal mixed with liquid that forms a paste.</p>	

# Chapter 27 Yeast Breads and Rolls

## Section 27.2 Yeast Dough Production



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• straight-dough method: mixing all ingredients together in one step</li>   <li>• every step in the process of making yeast dough is essential and must be done in the right order</li>   <li>• baking is the process that changes dough into bread and rolls through heat</li>   <li>• cool yeast products completely before slicing or wrapping</li> </ul>	<p><b>YEAST DOUGH PREPARATION</b></p> <ul style="list-style-type: none"> <li>• The steps involved in making yeast breads depends on the type of bread being produced, but some general stages apply to all</li> </ul> <p><b>STAGES OF MAKING YEAST DOUGH</b></p> <ul style="list-style-type: none"> <li>• Scaling, or accurate measurement of all ingredients is a necessary first stage</li> </ul> <p><b>BAKING YEAST DOUGH</b></p> <ul style="list-style-type: none"> <li>• Oven temperature and baking are determined by: dough type, dough richness, portion size, and desired color</li> </ul> <p><b>COOLING, STORAGE, AND SERVING</b></p> <ul style="list-style-type: none"> <li>• Once a yeast dough product is removed from the oven, it must be cooled and stored properly</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>Yeast breads and rolls require good technique in dough mixing methods.</p>	