

also to gain a basic understanding of puff pastry by focusing the techniques, processes and materials which could be used during the process. This work provides a summary and evaluation of some of the key facts, and general rules which describes the work with bread dough and puff pastries. Methods of analysis include scientific experiments made in classroom environment. The research also draws attention to the importance of the correct application of different methods and their relevant effect to the final product. The aim of this work was to study the effects of complex physical, and biochemical processes such as *fermentation*, *lamination* and the incorporation of fats obtain deeper insight in the techniques taking place, and also a deeper understanding the relevant ingredients, and appreciation of some basic chemical reactions which occur when these ingredients are combined.

Preview from Notesale.co.uk
Page 2 of 10

Contents

1. Introduction.....	1
2. Methodology.....	1
3. Basic bread dough.....	2
4. Straightdough.....	2