

BAKING TERMINOLOGY

Batard - A torpedo-shaped loaf of bread 6 to 12 inches in length.

Baguette – This is a shape of bread made famous in Paris and is thus the ultimate city bread. The length of this loaf varies from region to region.

Baker's percentage - Bakers refer to formulas and each ingredient in the formula is expressed as a percentage of the total flour weight. The flour weight is always 100 percent. The baker's percentage is the easiest way for them to scale formulas up and down.

Baking blind - Bakers prebake items such as pie shells in advance.

Baking stone - A heavy and thick stone placed in the oven to replicate the baking qualities of brick-floored commercial bread ovens. Baking stones can be round or rectangle and can be left in the oven when not in use.

Beat - Make a mixture smooth by briskly whipping or stirring it with a spoon, fork, wire whisk, or mixer.

Bench rest – Bench proof - A short, intermediate proofing stage for dough that allows gluten to relax.

Biscuit method - A method of mixing that involves cutting fat into small pieces with dry ingredients

Biga – Italian pre-ferment (see pre-ferment)

Blend - To combine two or more ingredients until smooth and uniform in flavor, color, and texture and done by hand or with a mixer.

Blending method - A mixing method that involves using oil or fat to blend ingredients

Caramelize - The process of cooking sugar to a high temperature to brown.

Chemical leavening agent -A substance that causes a baked good to rise by introducing carbon dioxide or other gases into the mixture

Ciabatta – This Italian bread with its big holes and amorphous shape, has taken America by storm. The dough is wet and the traditional shape resembles a slipper worn by dancers from the Lake Como region of northern Italy where a baker named the bread in the mid-twentieth century.

Creaming - A mixing method in which ingredients like softened fat and sugar are combined first until light and fluffy

Crème fraiche - A dairy product made from whipping cream and a bacterial culture. The culture causes the whipping cream to thicken. It is similar to sour cream, but is softer with a milder tangy flavor. It is popular in French cooking and if cannot buy in the store it can be made from cream.

Crimper – A flat metal tool, similar to a pair of tweezers but with much wider sides. A crimper is used to imprint and seal pastry edges.

Crimping - To pinch or press pastry dough together using your fingers or a fork or another utensil. Usually done for a piecrust edge.

Croissants (KWAH-SAHNTS) - Crescent shaped flaky rolls.

Crumb - The internal texture of a baked product.

Cut in - To work a solid fat, such as butter or shorting, into dry ingredients, usually with a pastry blender.

Deck oven - A freestanding rectangular oven that has a series of well-insulated shelves stacked on top of one another, also known as a stack oven.

Dockers – These are also called prickers and dough dockers and are tools used to pierce holes in rolled dough before baking to eliminate air bubbles to allow steam to escape during baking, and, in some cases to prevent the dough from rising too much.

Docking - The process of making small holes in the surface of an item before baking such as pizza crust or pie crust.

Dough - A mixture that contains less liquid than batters, making it easy to work with your hands

Drop batter - Batters that are so thick they need to be scrapped or dropped from a portion or ice cream scoop to the cookware

Extract - Concentrated liquids flavors that contain alcohol, such as lemon and vanilla, that are used for flavoring

Egg wash - Whole egg or egg white mixed with a small amount of water and brushed over dough prior to baking to create a glossy baked surface.

Elastic –Capable of recovering shape after stretching, developed gluten in dough is elastic.

Fermentation - The stage or time given yeast batter, sponge or dough before dough is divided, shaped, proofed, and baked. The process which yeast breaks down sugars into carbon dioxide gas and alcohol, which are necessary for the rising in products, such as bread

FIFO – First In and First Out – This means using the products received first before using the new product.

Focaccia - An Italian flat bread flavored with olive oil and herbs

Formula - A special type of guide a baker uses for producing a baked item. Each ingredient is expressed as a percentage of the total flour weight.

Gallettes – These are essentially rustic free-form pies. The edges of the dough are folded over the fruit, leaving the center open.

Ganache - A rich chocolate icing made of bittersweet chocolate and whipping cream heated and stirred together until the chocolate melts. The mixture is cooled and poured over a cake or torte for a satiny and glossy finish.

Gluten - The wheat flour proteins glutenin and gliadin, when mixed with water and handled connect into long elastic structures. This structure traps air bubbles, expands and later, when baked becomes rigid to hold the structure of the dough.

Hard lean dough —A type of dough that consist of 0-1% fat and sugar

High-Ratio Shortening – This looks like all-purpose shortening, but it has emulsifiers added. These are best for icings and cakes, or in any product that includes a high amount of liquid or air. These should never be used in frying because the emulsifiers easily break down and smoke under high heat.

Holding – To keep products in the best environment for quality serving or long-term storage

Italian bread – A loaf very similar to French bread, only usually a little softer.

Kneading —To work dough until it is smooth and elastic

Lamination – The process of rolling and folding a piece of dough to encase a block of butter, creating hundreds of layers of pastry.

Leaven —Causes dough to rise as it fills with carbon dioxide bubble.

Leavening – Ingredient used in baked goods to lighten the texture, develop flavor, produce distinctive cell structure and increase volume.

Leavening agents – Leavening agents include heat and moisture (steam), beaten eggs or egg whites, baking soda, baking powder, cream of tartar, and yeast. Later = levre = to raise, also called “lifter”.

Marzipan – Marzipan is used extensively in European pastry shops. It is made of almond paste and powdered sugar with the addition of moistening agent. Marzipan, plain or tinted, is rolled into thin sheets and used for covering cakes and pastries. It can also be sculpted into ornamental figures such as flowers.

Mise en place (MEEZ EN PLAHS) - French term meaning everything in its place or having everything in place ahead of time.

NSF –The organization that develops and publishes standards regarding safety and sanitation for design, construction, and installation of foodservice equipment

Oven spring —The sudden rise and expansion of dough as the yeast reacts to the heat of the oven. When yeast breads first begin to bake, they will have a “growth spurt” until the yeast dies (140 degrees Fahrenheit) and the starch gelatinizes to hold the final size and shape.

Panning —The process of placing shaped dough in or on prepared pans.

Pâté a choux - The dough used to make cream puffs, eclairs, and croquembouches; does not fit well into other egg categories. The choux paste, as it is called in English, is more of a gooey paste than a dough.

Peel – A wooden board that a baker uses to slide breads onto an oven floor or hearth.

Phyllo —Fine layered Greek pastry.

Pipe - To force a semisoft food, such as frosting, whipped cream, or mashed potatoes through a bag to decorate food.

Poolish - Polish origins, Viennese bakers promoted this pre-ferment starter in the nineteenth century.

Pour batter —A batter that varies in consistency; some are so thin they can be poured from the mixing bowl to the cookware just like water

Pre-ferment—The process of removing a portion of dough, keeping it dormant for 8-24 hours, and then adding it to the next day’s products or partial yeast dough allowed to ferment prior to mixing the full dough.

Examples of pre-ferments are: poolish, (equal weights flour and water); scrap dough (old dough –pate fermentee); biga (flour+50-0% water + ½% instant yeast); sponge (flour, yeast, and water); and starter (flour+water+small piece of old dough; mimics sourdough).

Proof - The final rising (fermentation) of the shaped yeast dough prior to baking. Proof cabinets or “boxes” help maintain the best temperature and humidity – ranges from 85 to 115 degrees Fahrenheit at 80 to 85% relative humidity.

Proofing - The fermentation stage that allows the leavening action of the yeast to achieve its final strength before yeast cells killed by hot oven temperatures

Proofing cabinet —Also known as a “proofer” and proofing box. An enclosed, air-tight metal container with wheels that hold sheet pans of food which the temperature and humidity are controlled at ranges from 85 to 115 degrees Fahrenheit at 80 to 85% relative humidity.

Puff pastry - Pastry dough that consists of roughly equal amounts by weight of butter to flour (Danish pastry dough consists of the same proportions)

Pullman – Rectangular loaves of sandwich bread with flat tops and even texture.

Punch dough (**pasta del sacador**) - The dough needs to rise until doubled in size, but never let yeast dough ferment (rise) until it falls. Allow the dough to rise until “doubled in bulk or size”. Punch dough by pushing a clean fist firmly into the top of the yeast dough to push the air out; re-form dough into a round, smooth ball, cover and go to a second fermentation or the make-up process.

Quick breads —A type of bread made from quick-acting leavening agents, such as baking soda

Reel Oven – An oven with shelves that move or rotate like a Ferris wheel, bakes a quantity of similar items evenly.

Rounding dough - Shaping dough into a smooth ball. To round dough, put the dough on the bench and with the palm of your hands cup the dough with a circular motion working the dough with your fingertips causing the dough to form into a smooth firm round ball.

Rub In - To work a solid fat, such as butter or shortening into dry ingredients with fingers.

Scaling – Weighing ingredients as in a bakeshop.

Scaling – Dividing batter or dough by weight for the most accurate portioning to pans or pieces. Even division of dough or batter between pans is very important for even baking and bowing and consistency in product.

Score - To make shallow cuts in the surface of a food.

Semolina - A hard grain wheat flour that is very high in the protein that forms gluten.

Sift – To put one or more dry ingredients through a sifter to combine, remove lumps, or incorporate air.

Slashing – Making shallow cuts in the surface of an item such as bread, just before baking, also called “docking” or “stippling”. It is needed for proper expansion while baking.

Sour dough - Bread with a slightly sour tangy flavor created by using sour dough starter (levain) a batter or dough that has colonies of sour dough yeasts and bacteria (microflora).

Sour Dough Sponge - A batterlike mixture of yeast, liquid, and flour that is used to begin some bread recipes. The mixture is set aside for several hours or overnight until it becomes bubbly and foamy.

Sponge cake - Cakes that have an airy, light texture because of large amounts of air whipped into the eggs, also called foam cakes.

Spring form pan - A pan with a clamp that is used to release the pan’s bottom from its circular wall, commonly used to bake cheesecakes.

Stack oven -A freestanding rectangular oven that has a series of well-insulated shelves stacked on top of one another, also known as a deck oven.

Staling – The process by which moisture is lost, causing a change in the texture and aroma of food. Staling causes the crumb to be dry and the crust to become soft and moist.

Starter - A mixture of flour, yeast, sugar, and a warm liquid; the beginning of the leavening action

Straight dough - All (yeast dough) ingredients are mixed together in the order the formula or recipe directs until a smooth, stretchy dough is formed.

Sweet rich dough - A bread dough that incorporates up to 25% of both fat and sugar. Most sweet rich dough is moist and soft. Some examples are coffee cakes, cinnamon buns, and doughnuts.

Tare - Zero out the scale when using weight

Turbinado sugar – Actual raw sugar is inedible. In the United States the product called Sugar in the Raw is actually Turbinado sugar. This sugar is slightly less refined than common granulated white sugar. Although it is also known as washed sugar and goes through fewer washing and refining procedures than regular granulated white sugar.

Zest - The colored outer portion of a citrus fruit peel; rich in fruit oils and often used as a seasoning To remove the zest use a grater or zester or vegetable peeler, being careful to avoid the bitter white membrane beneath the peel.