

TYPES OF DOUGH



LEAN DOUGH

- Has little to no fat and sugar
- Made solely of flour, water, yeast and salt
- Have a relatively dry, chewy crumb, and hard crust
- Examples: French bread, Italian bread, baguettes, sourdough



RICH DOUGH



- Consists of some fat (9%) and sugar
- Elastic and tears easily
- Have a soft crumb and crust
- Examples: Dinner rolls, Parker House rolls, Pullman bread, challah, brioche

SWEET RICH DOUGH

- Incorporates up to 25% fat and sugar
- Structure is soft and heavy
- High gluten allows the dough to support the additional fat and sugar
- Examples: Coffee cakes, cinnamon buns, and doughnuts



CHARACTERISTICS OF A HIGH QUALITY YEAST BREAD

- Evenly browned crust that is not too rough
- Uniform crumb (inside of the bread)
- Well-developed flavor, not too yeasty
- Light texture, high volume

