



PORTFOLIO

CUL207 ARTISAN BREADS & BAKING PRODUCTION
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LESSON 1

The Key Points of The Lesson

- Yeast is living thing, so have to take care of it.
- Always 2% for salt and 4% at least for yeast in small recipe, because can control/handle it.
- Not using hot water, because it kills yeast very fast. In fermentation, it's not good for outcome.
- Salt gives flavor but color also.

SOFT YEAST DINNER ROLLS

➤ *Ingredient:*

Yeast	50 g
Water, cool	485.71 g
Flour, bread	890.48 g
Salt	20.24 g
Milk, non-fat dry	40.48 g
Shortening, vegetable	40.48 g
Butter, unsalted softened	40.48 g
Sugar, granulated	80.95 g
Egg wash	as needed

- Combine the water, the flour, the yeast, the salt, and the egg together in the mixer bowl. Make sure the yeast is on one side and the salt is on the other side so yeast won't kill yeast.
- Cover the dough after kneading and place on warm spot, cover by towel and wrap slightly, let it rise.
- The dough should not be wet, but it will be slightly sticky.
- Cut doughs into the same weight to get same shapes (50-55g).
- Let it rest.
- Shape into round ball.
- Proof until doubled in size.
- Egg wash.
- Bake at 400°F
- Take soft rolls out when they are just barely golden brown, do not overcook.



SIMPLE SOURDOUGH STARTER

➤ *Ingredients:*

Water	266.13 ml
Grape, organic	85.05 g
Flour, bread	255.15 g

- Organic grape: don't need washing/rising. Wrap by cheesecloth, bang it by rolling pin.
- Combine flour and water in the mixing bowl and mix approximately 1 min.
- Add the crushed grape into the mixture of flour and water.
- Cover and leave the mixture in room temperature for 1 week.
- Feed the mixture by 1:1 of water and flour frequently when it's almost done.

POOLISH

➤ *Ingredients:*

Flour, bread	350 g
Water	365.06 g
Yeast	6 g

- Use paddle attachment.
- Shouldn't overmix.
- Yeast should be shredded because just mixing 3 mins.

BAGUETTES

➤ *Ingredients:*

Bread flour	1 kg
Water, cool	625 ml
Salt	20 g
Yeast	40 g

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.

- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (small positions or cut into 400g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the razor to cut the top of breads.
- Bake at 375°F.



TURKISH PIDE BREAD

➤ *Ingredients:*

Yeast, Fresh	50 g
Flour, Bread	1.21 kg
Flour, White Rye	132.31 g
Dough Conditioner (Old Dough)	11.35 g
Salt	22.68 g
Water	940 g
Corn Meal	As Needed
Egg Wash	As Needed
Sesame Seeds	As Needed



- Add all ingredients in the mixing bowl, for water just use $\frac{3}{4}$, but no cornmeal. Old dough should be cut into small pieces.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (small positions or cut into 400g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Prepare a sheet pan, with the cornmeal on parchment paper.
- Shape and roll it/punch down.

- Proof 1 more time.
- Egg wash
- Mark the lines with the scratcher.
- Sprinkle the sesame seeds on top.
- Bake at 450°F.

PAIN AU LAIT



➤ ***Ingredients:***

Bread flour	1 kg
Salt	20 g
Sugar	200g
Butter, softened	250 g
4 eggs + milk	600 ml
Orange zest	2
Yeast	50g

- In mixing bowl, add softened butter and flour and mix until mealy.
- Add the remaining ingredients and mix. Totally mixing is 4 mins.
- Place in a bowl and wrap well, then refrigerate.
- When ready, take out.
- Shape as desired (braiding), cover by towels and wrap.
- Egg wash.
- Ferment in the proofer.
- When ready, egg wash, then sprinkle the sugar on top.
- Bake at 350°F.

POTATO HERB ROLLS

➤ *Ingredients:*

Bread Flour	991.44 g
Flour, Potato	87.48 g
Yeast	40 g
Water	638.71 g
Eggs	96.23 g
Milk, non-fat dry	43.75 g
Sugar	72.91 g
Salt	21.87 g
Olive Oil	91.24 ml
Parsley, chopped	29.16 g
Rosemary, chopped	29.16 g
Pepper, black	2.08 g
Egg Wash	As Needed
Kosher Salt	As Needed
Onion	As Needed.

- Add all ingredients in the mixing bowl, for water just use $\frac{3}{4}$, but no herbs parsley because when mixing, the herbs will make the dough mushy and green. Low speed in 2 mins. Then add the remaining of water and turn to medium speed. Totally 9 mins for mixing.
- Add herbs in the last min.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- When the dough is ready, cut into 50g-60g pieces and roll.
- Shape into flowers.
- Place in the proofer to ferment.
- Then when ready, brush egg wash and sprinkle some sesame on top.
- Bake at 375°F, without steam.



PULLMAN LOAVES

➤ *Ingredients:*

Bread flour	1 kg
Salt	25 g
Sugar	40 g
Yeast, Fresh	40 g
Milk Powder	50 g
Water	600 ml
Butter	150 g

- Add all ingredients in the mixing bowl, for water just use $\frac{3}{4}$. Low speed in 2 mins. Then add the remaining of water and turn to medium speed. Totally 9 mins for mixing.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Make a ball and rest to double.
- Divide into 400g-pieces
- Then let the doughs rest again for 10-15 minutes.
- Shape as braiding.
- Meanwhile, prepare the loaf: grease.
- Put the braid in the prepared loafs. Close the lid of loaf but not completely, should leave space/ open a little bit so can see/watch and check the bread.
- Ferment and put the loafs near the stove to be in warmer place.
- Then cover completely.
- When ready, bake at 400°F for 60-65 minutes.



LESSON 2

The Key Points of The Lesson

- For breads with egg wash, shouldn't bake at 400°F because it makes the breads look brown and not sure if it bakes enough.
- The Old Dough and Poolish is almost same. Old dough is salty, but Poolish isn't. It's available to use Old Dough instead of Poolish but have to reduce the salt amount.

BAGUETTES

➤ *Ingredients:*

Bread flour	1 kg
Water, cool	625 ml
Salt	20 g
Yeast	40 g
Old Dough	300 g

- Add flour, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (small positions or cut into 400g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the razor to cut the breads to shapes as desired.
- Bake at 375°F.



WHOLE WHEAT BREAD

➤ *Ingredients:*

Poolish	540 g
Whole Wheat Flour	600 g
Bread Flour	600 g
Yeast	72 g
Salt	25 g
Sugar	30 g
Water	765 ml

- Add all ingredients to mixing bowl: Flours, yeast on 1 side, salt on the other side, polish and $\frac{3}{4}$ of water.
- Mix on low speed to blend the ingredients, add the remaining $\frac{1}{4}$ of water. Knead on medium speed. Totally about 9 mins.
- Cover and ferment it until doubled in size.
- Cut into 4 pieces, let them rest again.
- Shape into an oval shape.
- Proof 1 more time to let them rest.
- Bake at 425°F with steam until well browned.



ONION RING LOAVES



– *Ingredients:*

Bread Flour	950 g
Light Rye flour	50 gr
Water	620 ml
Yeast	40 g
Toasted onion Flake	100 g
salt	18 g
Dough Conditioner	10 g
Vegetable Shortening	15 g
Rye Flour	As Needed

- Combine the flours, $\frac{3}{4}$ of the water, the yeast (on 1 side), onion flakes (half), salt (on the other side), and butter (instead of shortening) in the bowl of a mixer fitted with a dough hook.
- Mix on low speed to combine. Add slowly the remaining $\frac{1}{4}$ of water. Turn on medium speed. Knead until fully developed, about 9 mins totally.
- Dust flour and then scrape the dough and place onto a lightly floured workbench and cover by towel and 1 wrap. Let it rest for 5 mins.
- Divide by 4 pieces. Cover and let them rest.



- Roll the dough pieces into long ropes as for baguettes and connect into circle shapes.
- Cover and proof 1 more time.
- Wash the top side by water. Cut and sprinkle the onion flakes on top.
- Bake at 420°F with steam, until well browned, approximately 15 to 20 minutes.

ONION WALNUT BREAD

– *Ingredients:*

Topping	Onion Peeled	360 g
	Powder Sugar	As Needed
	Kosher Salt	As Needed
Dough	Poolish	600 g
	Bread Flour	720 g
	Dark Rye Flour	120 g
	Whole Wheat Flour	120 g
	Yeast	40 g
	Water	480 ml
	Salt	15 g
	Old Dough	480g
	Walnut	175g

- Don't need chopping the walnut because the machine will break the walnuts.
- Combine the Poolish, the Old dough, flours, yeast (on 1 side), 3/4 of water and salt (on the other side) in the bowl of the mixer fitted with a dough hook.
- Mix on low speed to combine the ingredients. And then slowly add the remaining 1/4 of water and knead on medium speed until the dough well develop, totally about 9 mins.
- Take out, cover by towel and wrap slightly; and proof.
- Divide into four equal pieces.
- Let them rest.
- Shape as desired.
- Ferment 1 more time.
- Bake at 425°F with steam injected, until golden brown.

POTATO CHEDDAR CHEESE BREAD

➤ *Ingredients:*

Yeast	30 g
Water	120 g

Potato Russet, Boiled	475 g
Bread Flour	1080 g
Kosher Salt	22.5 g
Black Pepper	4 g
Butter, Melted	45 g
Cheddar Cheese, Grated	237.5 g
Water	329 ml

- Bring the potatoes to a boil. When it starts boiling, immediately reduce the heat to simmer, so the potatoes won't break and prevent the moisture.
- Peel the skin and pass the potatoes and cheddar cheese through a ricer, separate in 2 containers differently.
- Combine the potatoes, flour, $\frac{3}{4}$ of water, salt (on 1 side), yeast (on the other side), pepper, butter in the bowl of the mixer fitted with the dough hook.
- Mix on low speed. Then adding additional water and knead on medium speed, about 9 mins totally.
- Add cheddar cheese in the last min.
- Take out and ferment in a warm spot.
- Divide by 6 and let the rest.
- Roll and round each piece of dough, then form into oval shape and let them rest 1 more time.
- Bake at 350°F until brown.



US \$ CANDY BREAD

➤ *Ingredients:*

Bread Flour	1 kg
Sourdough	200 g
Yeast	40 g
Candied Fruit	50 g
Salt	20 g
Virgin Olive Oil	60 g
Matcha	15 g
Triple Sec., optional	25 ml

- Matcha takes a lot of moisture.
- Mix on low speed to combine the ingredients with $\frac{3}{4}$ of water, but no candied fruits. And then slowly add the remaining $\frac{1}{4}$ of water and knead on medium speed until the dough well develop, totally about 9 mins.
- Add the candied fruits at the end of kneading.
- Take out, cover by towel and wrap slightly; and proof on bench.
- Divide into 6 equal pieces.
- Let them rest.
- Shape as desired.
- Ferment 1 more time.
- Before baking, brush egg whites on top of breads and sprinkle sesame, then cut on top of breads, on side but almost in middle, by bread knife.
- Bake at 380°F.



SAN FRANCISCO SOURDOUGH

➤ *Ingredients:*

Bread Flour	960 g
Water	480 g
Yeast	40 g
Sourdough	360 g
Kosher Salt	20 g
Egg White, Beaten	60 g
Corn Meal	As Needed



- Combine the flour, sourdough starter, yeast (on 1 side), salt (on the other side) in the bowl of the mixer fitted with a dough hook, and $\frac{3}{4}$ of water.
- Mix on low speed to combine, then slowly add the remaining water and knead on medium speed, about 9mins totally.
- Take out and place the dough warm spot and cover with towel. Let it ferment until doubled.
- Divide by 4 equal pieces and let them rest 1 more time.
- Shape as desired. Place on a cornmeal-dusted sheet pan and cover.
- Brush the egg white on the top and cut on top with razor.
- Bake at 450°F with steam until well browned.

FRENCH COUNTRY LOAF

➤ *Ingredients:*

Bread Flour	1800 g
Water	1170 ml
Yeast	72 g
Salt	36 g

- Combine the flour, sourdough starter, yeast (on 1 side), salt (on the other side) in the bowl of the mixer fitted with a dough hook, and 3/4 of water.
- Mix on low speed to combine, then slowly add the remaining water and knead on medium speed, about 9mins totally.
- Take out and place the dough warm spot and cover with towel. Let it ferment until doubled.
- Punch down and divide into 4 equal pieces and let rest on the bench 1 more time.
- Shape as desired (long tube as Baguette but thinner and smaller)
- Roll/Shape as desired. Use the razor to cut on the surface of the breads.
- Bake with stem at 425°F up to golden brown.

LESSON 3

The Key Points of The Lesson

BLACK PEPPER CHEDDAR BREAD

- In a mixing bowl, add all ingredient but cheddar cheese. Add flour, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- When the last min, add cheddar chesses.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 4 and proof 1 more time.
- Prepare bamboo baskets: dust tapioca and flour to avoid sticky.
- Roll and place in the bamboo baskets. The key is top.
- flip over sheet pan, on surface of the sheet pan bottom, dust with cornmeal and up side down the baskets.
- On top of breads, cut 3 lines.
- Put in oven without the sheet pan.
- Bake at 400°F approximately 30 – 45 mins with steam.



CARROT HERB BREAD

Ingredients

Water	510 ml
Olive Oil	45 ml
Salt	22 g
Sugar	22 g
Bread Flour	960 g
Yeast, Fresh	40 g
Old Dough (Optional)	480 gr
Fresh Parsley, Chopped	60 g
Fresh Thyme, Chopped	5 gr
Onion, Chopped	150 g
Carrots, Grated	240 g

- In a mixing bowl, add all ingredient but parsley and carrot. Add flour, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins. In the 20 last seconds, add parsleys and carrots to prevent the colour.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 6 and proof in room temperature.
- On sheet pan lined parchment paper, dust cornmeal.
- Roll the 6 pieces of dough and squeeze 2 sides, the key up side down.
- Proof 1 more time in room temperature.
- Cut on surface into 3 lines.
- Bake at 400°F with steam.



TIGER BREAD

- *Ingredients*

Dough	Bread Flour	1 kg
	Dough Conditioner (optional)	20 g
	Shortening	10 ml
	Salt	20 g
	Yeast, Fresh	40 g
	Granulated Sugar	10 g
	Water	520 ml
Topping	Water	240 ml
	Yeast	15 g
	Granulated Sugar	15 g
	Bread Flour	30 g
	Rice Flour	270 g
	Vegetable Oil	15 ml
	Salt	7.5 g

- For Topping:
 - In mixing bowl, add flours, yeast, salt, sugar, oil and $\frac{3}{4}$ of water: mixing in medium speed with paddle attachment.
 - Then add more water and keep mixing.

- Cover by dry and clean towel with the paddle attachment in side, in case the batter gets dry so can mix right away.
- For Dough:
 - In a mixing bowl, add all ingredients: flour, yeast (on 1 side), salt (on the other side), shortening (or can use butter), and $\frac{3}{4}$ of the water.
 - Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
 - When the last min, add cheddar chesses.
 - Dust flour on dough if too sticky to take out easily. Place on warm spot to proof.
 - Divide by 4 and proof 1 more time.
- After proofing properly and dividing, add the topping on top and spread out gently by big off-set spatula.
- Bake at 400°F until well brown.



KAISER/ VIENNES ROLLS

Ingredients

Bread Flour	1000 g
Dough Conditioner (optional)	20 g
Vegetable Shortening	30 g
Salt	20 g
Yeast	50 g
Water	630 ml
Vegetable Oil	As Needed
Poppy Seeds	As Needed
Sesame Seeds	As Needed
Caraway Seeds	As Needed
Coarse Salt	As Needed

- Mix all ingredients but no poppy seeds and sesame seeds.
- Be careful because of oil so the dough will be very sticky, may need adding more flour if too sticky.
- Let it rest and proof. Cover by towel and wrap slightly.

- Divide by 50-60g pieces.
- Let it rest.
- Shape as desired.
- Ferment in the proofer.
- When ready, bake at 450 °F with steam approximately 10 – 12 mins.

ENGLISH MUFFIN



Ingredients

Yeast	30 g
Sugar	26 g
Baking Soda	1.5g
Salt	20 g
All Purpose Flour	1440 g
Milk	960m
Water	240m
Cornmeal	As needed

- Rich dough.
- Add all ingredients in mixing bowl with $\frac{3}{4}$ of milk then add more.
- Same process with the other bread. Divide by 4.
- May need adding more water for wetting flour.
- Meanwhile, prepare loaves: spray and add cornmeal evenly.
- Place the doughs in loaves.
- Bake at 400°F approximately 25 mins.

FOUGASSE PROVENÇALE

– *Ingredients*

Bread Flour	2640 g
Water	1620 g
Olive Oil	120 ml
Salt	60 g
Yeast	105 g
Old Dough	510 g
Kalamata Olives, Pitted, Chopped Coarse	960 g
Fresh Oregano, Chopped Fine	15 g



– In a mixing bowl, add all ingredient: flour, oil, oregano, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.

– Mix on slow speed (number 1) until all

ingredients are combined together, add the remaining water if not sticky enough. Because of large amount so totally knead in 15 mins.

- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 3 and proof in room temperature.
- On full sheet pan, spray the oil and spread out by hand to prevent sticky, should not add too much oil to prevent the bread dough pull together.
- Roll out by rolling pin but shouldn't play too much. Then place on tray.
- Use pastry cutter to cut.
- Warp.
- Add sautéed onions and olives without seeds on surface. Can add cheese and bacon as desired.
- Bake at 440°F with steam approximately 30 mins.



MULTIGRAIN SOURDOUGH BREAD



– Ingredients

Cracked Wheat	135 g
Water, Hot	240 ml
Whole Butter, Melted	60 g
Molasses	45 g
Honey	45 g
Salt	6 g
Non-Fat Dry Milk Powder	60 g
Flax Seeds	60 g
Sunflower Seeds, Roasted	60 g
Sourdough Starter	660 g
Yeast	30 g
Whole Wheat Flour	300 g
Bread Flour	300 g
Flour or Rice Flour	As Needed

- Soak the wheat in hot water.
- In a mixing bowl, add all ingredients. Mix in low speed (1) and scrape down frequently.
- Turn on medium speed (2).
- Knead on 4 mins maximum. Do not overmix to avoid soft dough.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 6 and do same process.
- Bake at 375°F approximately 30 mins without steam.

SAN FANSICO SOURDOUGH BREAD

– *Ingredients*

Yeast	20g
Water	240 ml
Sourdough Starter	180 g
Bread Flour	480 g
Kosher Salt	15 g
Cornmeal	As Needed
Egg White, Beaten	30 g

- Combine the flour, sourdough starter, yeast (on 1 side), salt (on the other side) in the bowl of the mixer fitted with a dough hook, and 3/4 of water.
- Mix on low speed to combine, then slowly add the remaining water and knead on medium speed, about 9mins totally.
- Take out and place the dough warm spot and cover with towel. Let it ferment until doubled.
- Refrigerate overnight. There'll will be bubble on surface.
- Take out. Shape as desired. place on a cornmeal-dusted sheet pan and cover.
- Brush the egg white on the top and cut on top with razor.
- Bake at 450 °F with steam until well browned.



BLACK PEPPER CHEDDAR BREAD

➤ *Ingredients:*

Bread Flour	793.8 g
Yeast	32 g
Water	384.41 g
Salt	4 g
Poolish	567 g
Old Dough	453 g
Black Pepper Ground	2 g
Cheddar Cheese, Cubed	340.2 g

- Mix all ingredients in the mixing bowl but no the cheese and attached with hook attachment. Mix in low speed first to combine ingredients then turn to medium speed. Totally mixing for 9 minutes.
- Add the cheese in last minute.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof for 1 hour then divide to 4 pieces.
- Shape as desired (oval).
- Dust the tapioca in the bamboo baskets and then dust the flour on top of the tapioca.
- Place the doughs in the basket and let rest to proof
- When ready, bake at 400°F until golden brown

Lesson 4

The Key Points of The Lesson

BRITTANY FRENCH RYE

➤ *Ingredients:*

Soughdough Starter	100 g
Water	1160 g
Rye Flour, light	200 g
Bread Flour	1800 g
Yeast, Fresh	80 g
Salt	40 g
Quark, Farmers Cheese	300g



- In a mixing bowl, add all ingredient. Add flours, yeast (on 1 side), salt (on the other side), sourdough, and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 5 pieces of 400g and then let them rest 15 – 20 mins.
- Roll in the middle of piece dough then fold.
- Proof again.
- Bake at 400°F approximately 30 – 35 mins with steam.



VIENNESE

➤ *Ingredients:*

Water	1200 g
Bread Flour	2000 g
Yeast, Fresh	140 g
Salt	40 g
Milk Powder	100 g
Sugar	40 g
Butter	160g

- Same process with the other bread: Mix all ingredients in 2 stages (slow and medium).
- Divide:
 - For Turtle: 3 of 100g-pieces and 1 of 300g-piece.
 - For Crocodile: 2 of 100g-pieces and 1 of 400g-piece.
- Roll and line.
- Ferment in the proofer.
- Egg wash.
- Use pastry cutter to make feet.
- Use scissor to make on top.
- Sesame: on top.
- Bake at 450°F with steam until done.



KAISER/ VIENNES ROLLS

- Same process with the other bread: Mix all ingredients but no poppy seeds and sesame seeds.
- Be careful because of oil so the dough will be very sticky, may need adding more flour if too sticky.
- Divide by 60-70g pieces. Roll.
- Let them rest 10 – 15 mins.
- Press down.
- Ferment in the proofer.
- Egg wash and mark
- Ferment in the proofer again.
- Take out and egg wash again if too dry.
- Sesame: on top
- Bake at 450 °F with steam approximately 10 – 12 mins.



SAN FRANCISCO SOURDOUGH

Ingredients

Yeast	
Water	240 ml
Sourdough Starter	180 g
Bread Flour	480 g
Kosher Salt	15 g
Cornmeal	As Needed
Egg White, Beaten	30 g

- Combine the flour, sourdough starter, yeast (on 1 side), salt (on the other side) in the bowl of the mixer fitted with a dough hook, and 3/4 of water.
- Mix on low speed to combine, then slowly add the remaining water and knead on medium speed, about 9mins totally.

- Take out and place the dough warm spot and cover with towel. Let it ferment until doubled.
- Refrigerate overnight. There'll will be bubble on surface.
- Take out. Shape as desired. place on a cornmeal-dusted sheet pan and cover.
- Brush the egg white on the top and cut on top with razor.
- Bake at 450°F with steam until well browned.

BAGUETTE

➤ *Ingredients:*

Bread flour	1 kg
Water, cool	625 ml
Salt	20 g
Yeast	40 g
Old Dough	300 g

- Add flour, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Divide by 4.
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the razor to cut the breads to shapes as desired.
- Bake at 375°F.



PITA BREAD

➤ *Ingredients:*

Bread flour	1 kg
Water, cool	530 ml
Salt	20 g
Yeast	80 g
Vegetable Oil	85 g

- Add flour, yeast (on 1 side), salt (on the other side), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins. Prepare 1 full sheet pan, upside down, lined with parchment paper.
- Divide by 100g-pieces. Roll, place pieces on top of each other but dust to prevent sticky and let rest, about 5 mins.
- Roll 1 more time from first one, this as possible. DO NOT take a long time when rolling.
- Bake immediately without steam about 5 -8 mins.



PAIN AU LAIT

➤ *Ingredients:*

Bread flour	1 kg
Salt	20 g
Sugar	200g
Butter, softened	250 g

4 eggs + milk	600 ml
Orange zest	2
Yeast	50g

- In mixing bowl, add softened butter and flour and mix until mealy.
- Add the remaining ingredients and mix. Totally mixing is 4 mins.
- Place in a bowl and wrap well, then refrigerate.
- Shape as desired.
- Ferment in the proofer.
- When ready, egg wash, then sprinkle the sugar on top.
- Bake at 350°F. Bake at 350°F.



FRENCH SOURDOUGH BREAD

➤ *Ingredients:*

Levain	Natural Sourdough Starter	540 g
	Bread Flour	150 g
Dough	Levain	690 g
	Bread Flour	780 g
	Water	540 ml
	Salt	15.6 g

- Soft dough.
- Because not enough time so add yeast.
- The process is same with other breads.

- Divide by 5.
- Place in bamboo baskets and proof.
- Cut on surface.



LESSON 5

The Key Points of The Lesson

BAGUETTE

➤ *Ingredients:*

Bread flour	1 kg
Water, cool	625 ml
Salt	20 g
Yeast	40 g

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot, cover by towel and wrap slightly, let it rise, about 15-20 mins.
- Cut into desired shape/weight (small positions or cut into 400g-pieces).
- Let it rest 1 more time, about 5-10 mins.
- Roll/Shape as desired. Use the razor to cut the top of breads.
- Bake at 375°F.



ITALIAN FOCACCIA

➤ *Ingredients:*

All purpose flour	540 g
Water, cool	350 ml
Kosher Salt	10 g
Yeast	30 g
Sugar	11 g
Onion, Chopped	90 g
Olive Oil	60 ml
Fresh Rosemary, chopped	6 g

- Soft dough.
- In a mixing bowl, add all ingredients but no onion and mix about 8 mins.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough.
- Sautee onion.
- Prepare bowl: add a little oil and spread out on sides and bottom of the bowl.
- Dust flour on dough if too sticky to take out easily. Wrap the bowl.
- Prepare a half sheet pan: a little oil.
- After proofing in bowl, flip over on the half sheet pan, then spread out and don't cover. Because the oil covers on surface of the dough.
- Dot on the surface ò the dough by fingers.
- Bake at 400°F without steaming.



PAIN AU LAIT

➤ *Ingredients:*

Bread flour	1 kg
Salt	20 g
Sugar	200g
Butter, softened	250 g
4 eggs + milk	600 ml
Orange zest	2
Yeast	50g

- In mixing bowl, add softened butter and flour and mix until mealy.
- Add the remaining ingredients and mix. Totally mixing is 4 mins.
- Place in a bowl and wrap well, then refrigerate.
- Shape as desired.
- Ferment in the proofer.
- When ready, egg wash, then sprinkle the sugar on top.
- Bake at 350°F.





FOUGASSE PROVENÇALE

➤ *Ingredients:*

Bread Flour	2640 g
Water	1620 g
Olive Oil	120 ml
Salt	60 g
Yeast, Fresh	105.6 g
Old Dough	510 g
Kalamata Olives, Pitted, Chopped Coarse	960 g
Fresh Oregano, Chopped Fine	15 g

- In a mixing bowl, add all ingredient: flour, oil, oregano, yeast (on 1 side), salt (on the other side), old dough (small pieces), and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Because of large amount so totally knead in 15 mins.
- Dust flour on dough if too sticky to take out easily.
- Place on warm spot to proof.
- Divide by 3 and proof in room temperature.
- On full sheet pan, spray the oil and spread out by hand to prevent sticky, should not add too much oil to prevent the bread dough pull together.
- Roll out by rolling pin but shouldn't play too much. Then place on tray.
- Use pastry cutter to cut.
- Warp.
- Add sautéed onions and olives without seeds on surface. Can add cheese, tomatoes and bacon as desired.
- Bake at 440°F with steam approximately 30 mins.





GERMAN MASON'S BREAD

➤ *Ingredients:*

Sourdough Starter	40 g
Rye Flour	300 g
Bread Flour	700 g
Yeast	40 g
Salt	18 g
Shortening	10 g
Water	460 g



- Butter: soften.
- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Place on warm spot to proof.
- Divide by 4. Proof.
- Cut 5 lines on the surface.
- Bake at 400°F until brown golden.

NORMANDY

➤ *Ingredients:*

Rye Flour	1 kg
Whole Wheat Flour	1 kg

Bread Flour	1kg
Mixed Starter (minimum 6 hours)	2 kg
Cider	930 g
Water	930 g
Yeast	30 g
Salt	60 g

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Totally knead in 9 mins.
- Place on warm spot to proof.
- Divide by 6. Shape in oval.
- Proof.
- Cut a line on the surface.
- Bake at 400°F until brown golden.



WHOLE WHEAT BREAD

➤ *Ingredients:*

Poolish	540 g
Whole Wheat Flour	600 g
Bread Flour	600 g
Yeast	72 g
Salt	25 g
Sugar	30 g
Water	765 ml

- Add all ingredients to mixing bowl: Flours, yeast on 1 side, salt on the other side, polish and $\frac{3}{4}$ of water.
- Mix on low speed to blend the ingredients, add the remaining $\frac{1}{4}$ of water. Knead on medium speed. Totally about 9 mins.
- Cover and ferment it until doubled in size.
- Cut into 4 pieces, let them rest again.
- Shape into an oval shape.
- Proof 1 more time to let them rest.
- Cut on surface as the leave.
- Bake at 425°F with steam until well browned



PAIN FENDU

➤ *Ingredients:*

Bread Flour	2 kg
Water	1200 ml
Starter	1 kg
Salt	40 g
Yeast	40 g

- Add all ingredients in the mixing bowl, make sure yeast and salt in 2 other sides; divide old dough onto small pieces, and $\frac{3}{4}$ of the water.
- Mix on slow speed (number 1) until all ingredients are combined together, add the remaining water if not sticky enough. Turn to medium speed (number 2), this state is for gluten developing. Totally knead in 9 mins.
- Place over warm spot to proof.
- Divide by 6 pieces.
- Proof.
- Rolling pin: roll in the middle of the dough. Fold two sides. Let them rest.
- Bake at 425°F with steam until well browned

