







Making bread

1. Making bread “virtually” by using software (it is possible to make up to 24 different batches)
2. For each production process, fill in the table below (ingredients used and stages), without forgetting the production results indicated by the software.

Bread-making	Ingredients					Kneading 	Resting in the fridge 5°C 45 mins	Resting under a cloth 20°C 45 mins	Baking 200°C 20 mins	Results
	<i>Flour</i> 	<i>Salt</i> 	<i>Water</i> 	<i>Raising powder</i> 	<i>Bakers yeast</i> 					
Bread 1	yes		yes			yes			yes	
Bread 2	yes		yes			yes			yes	
Bread 3	yes		yes			yes			yes	
Bread 4	yes		yes			yes			yes	
Bread 5	yes		yes			yes			yes	
Bread 6	yes		yes			yes			yes	

3. Finish off by writing the bread-making recipe with the help of the table.