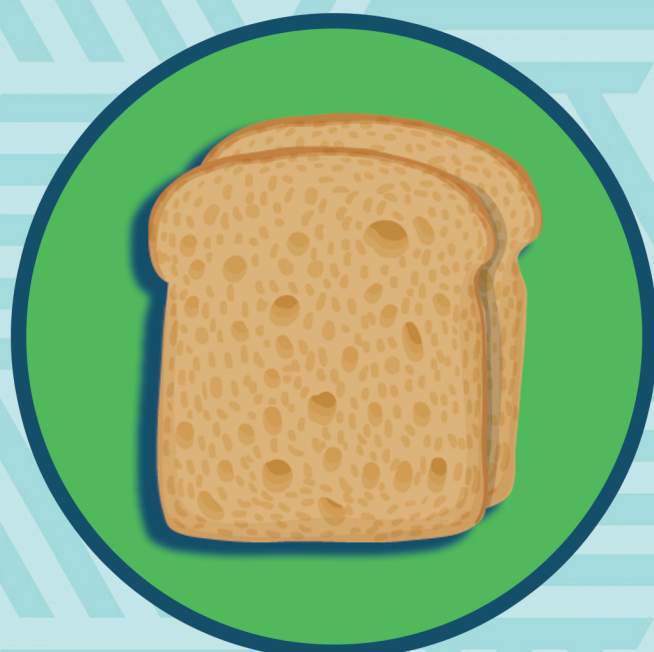




# Wonderful World of Bread



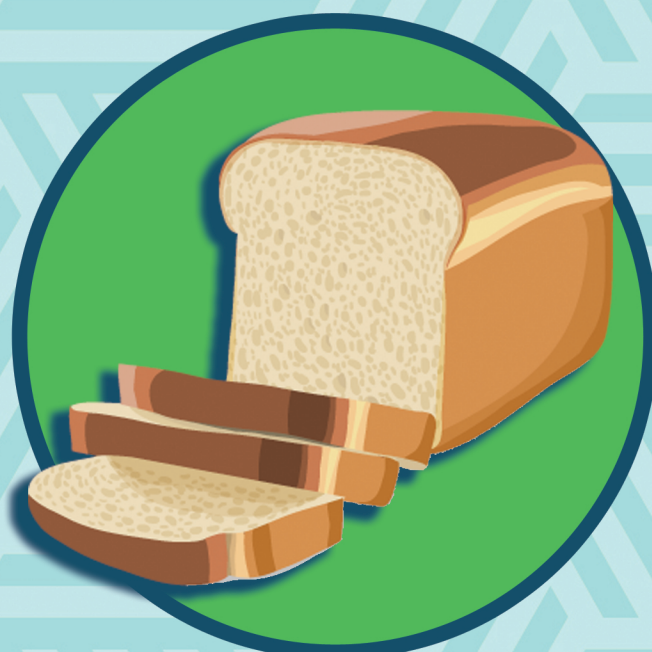
## Wheat

A brown bread made using flour that is milled from the whole kernel of wheat.



## Baguette

The long, stick-like loaf, also called French bread, is made with flour, yeast, water, and salt. It's distinguished by its chewy crust, feather-light interior, and topside slashes, which allow for gas expansion during baking.



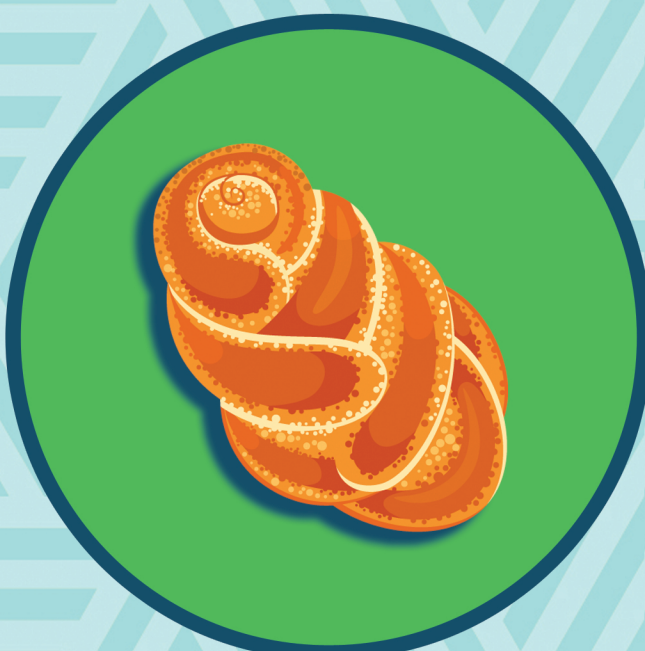
## White

White bread typically refers to breads made from wheat flour from which the bran and the germ layers have been removed in the milling process, producing a light-colored flour.



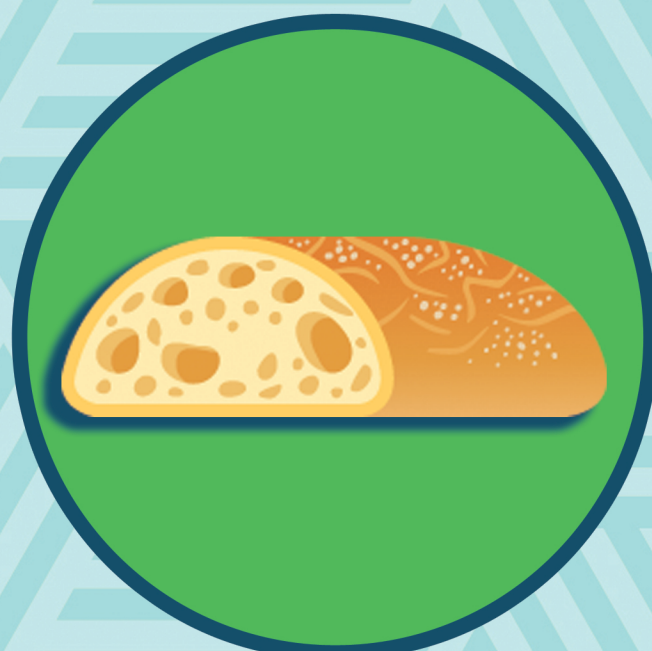
## Rye

A type of bread made with various proportions of flour from rye grain. It can be light or dark in color, depending on the type of flour used and the addition of coloring agents, and is typically denser than bread made from wheat flour.



## Brioche

A bread of French origin and whose high egg and butter content gives it a rich and tender crumb. Chef Joël Robuchon described it as "light and slightly puffy, more or less fine, according to the proportion of butter and eggs."



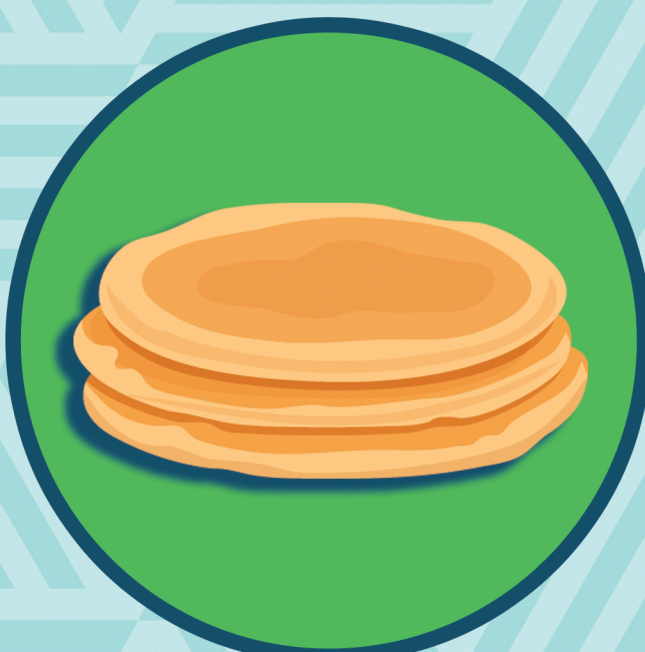
## Ciabatta

An Italian white bread made from wheat flour, water, salt, yeast and olive oil, created in 1982 by a baker in Adria, province of Rovigo, Veneto, Italy, in response to the popularity of French baguettes.



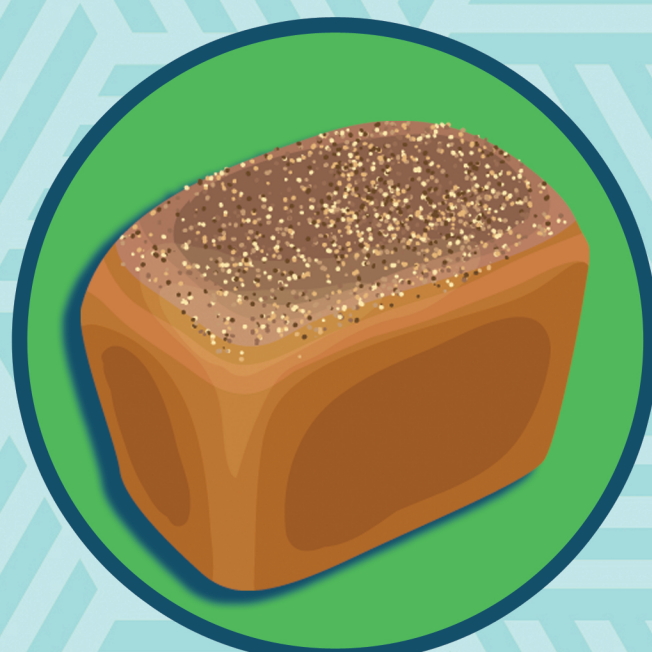
## Sourdough

Sourdough bread is made by the fermentation of dough using naturally occurring lactobacilli and yeast. The lactic acid produced by the lactobacilli gives it a more sour taste and improved keeping qualities.



## Pita

Pita or pitta, is a family of yeast-leavened round flatbreads baked from wheat flour, common in the Mediterranean, Middle East, and neighboring areas.



## Multi-Grain

A type of bread prepared with two or more types of grain. Grains used include barley, flax, millet, oats, wheat, and whole-wheat flour, among others.