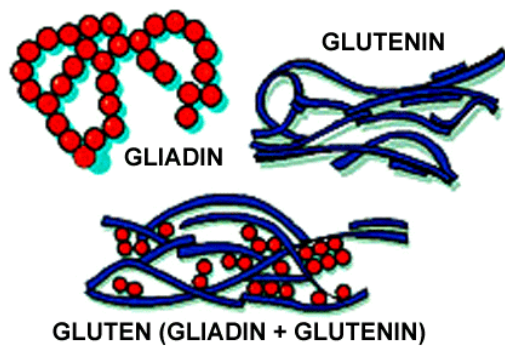


Bread, Doughs and Batters

I. Basic structure of doughs and batters

a. Flour and Gluten

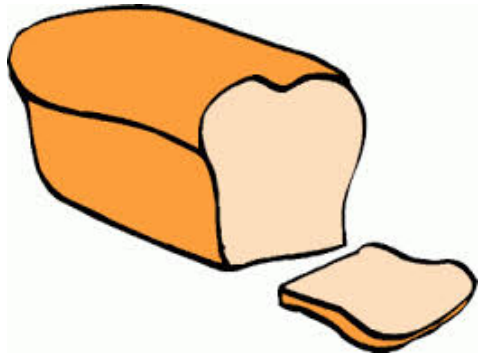


b. Starch and fats

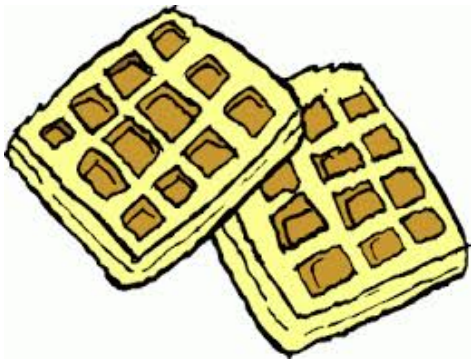
c. Yeast and chemical leavens



II. Breads



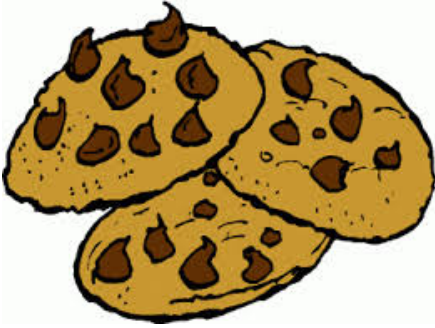
III. Thin batters



IV. Thick batters



V. Pastry and Cookies



VI. Pasta and noodles