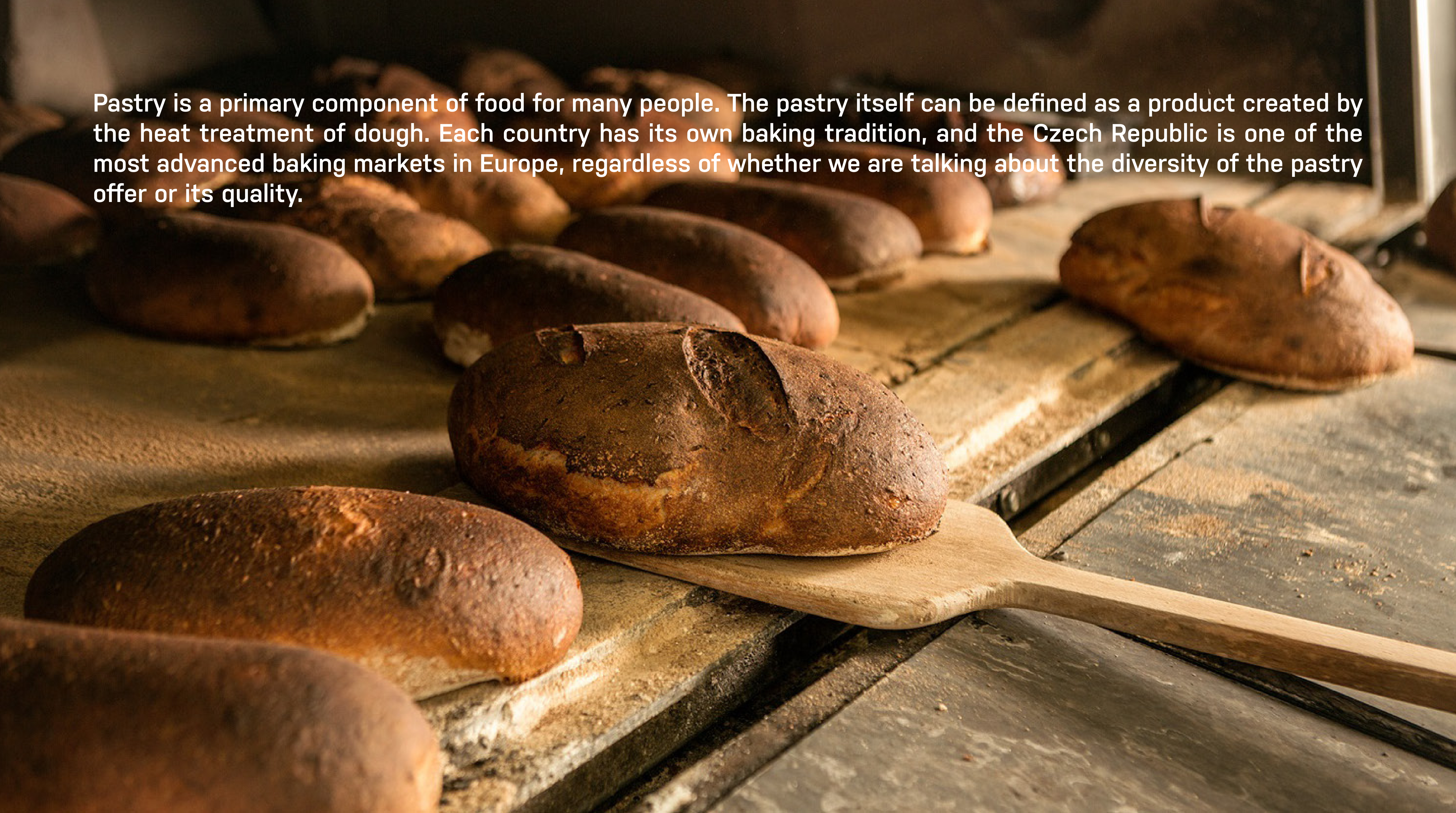


PASTRY

Pastry is a primary component of food for many people. The pastry itself can be defined as a product created by the heat treatment of dough. Each country has its own baking tradition, and the Czech Republic is one of the most advanced baking markets in Europe, regardless of whether we are talking about the diversity of the pastry offer or its quality.



PASTRY TYPES



BREAD

We consider bread as a product, which is leavened or yeasted and weighs at least 400 g. The primary shape is a loaf or white stick loaf.

Wheat bread – < 90% wheat flour

Rye bread – < 90% rye flour

Rye-wheat bread – < 50% rye flour and < 10% wheat flour

Wheat-rye bread – < 50% wheat flour and < 10% rye flour

Whole grain bread – < 80% whole grain flour

Old Bohemian bread (traditional) – leavened with rye ferment, 70% rye bread flour

Moscow bread – 50% whole rye flour, 50% rye bread flour

Kiev bread – 80% rye flour, 27% whole grain flour



FERMENT

It is a fermented mixture of flour and water. Fermentation is primarily caused by bacteria and the milk and alcohol fermentation yeast. It is the oldest agent used for leavening dough.



ORDINARY PASTRY

Ordinary pastry is a shaped bakery product, which must contain up to 8.2% anhydrous fat and less than 5% sugar. It is usually leavened with yeast and has no filling.



FINE PASTRY

Fine pastry must contain at least 8.2% anhydrous fat and 5% sugar. It may have a filling, which is mostly inserted into the pastry prior to heat processing.



DURABLE PASTRY

Durable pastry must contain at least 10% water, and in some cases up to 16% water.