Good Eats – Dr. Strangeloaf

1. What is the percentage breakdown of what bakers put into their breads?
2. What signifies a bread flour as bread flour?
3. What is the name of uni-cellular fungi?
4. What makes sourdough starters so special?
5. What are the different types of yeast available to bakers?
6. What is an issue with active dry yeast?
7. What’s another reason (aside from taste) for adding salt to our dough?
8. What is the official name for letting our dough rest, and why do we do it?
9. What is “punching down” the dough or as Alton prefers folding?
10. Why is Steam good while cooking bread?
11. How can you tell when the bread is ready?