



Glossary

Rye- Is a grass grown extensively as a grain, a cover crop and a forage crop. It is a member of the wheat tribe (Triticeae) and is closely related to barley (genus *Hordeum*) and wheat (*Triticum*). Rye grain is used for flour, rye bread, rye beer, crisp bread, some whiskeys, some vodkas, and animal fodder.

Hard dough- This is similar to bread dough, with a stiff consistency. The gluten network is well developed during mixing, so it is an elastic and extensible dough. It is a lean dough as the fat and sugar content are low relative to the flour content. Semisweet, unsweetened and savoury biscuits are made from hard dough.

Short dough – also called soft dough, which contains higher levels again of fat and sugar resulting in an even softer consistency.

Batter - Batter is a liquid mixture of one or more flours made with ground grains or soaked grains that are ground. The word batter comes from the old French word *battre* which means to beat, as many batters require vigorous beating or whisking in their preparation.

Baking- Baking is a method of cooking food that uses prolonged dry heat, normally in an oven, but also in hot ashes, or on hot stones. The most common baked item is bread but many other types of foods are baked. Heat is gradually transferred "from the surface of cakes, cookies, and breads to their center.

Coagulation - is when something thickens from a liquid to a solid. For example, raw eggs are clear and runny but become white and solid when heated.

Rounding – A method of moulding a piece of dough into a round ball with a smooth surface or skin.

Meringue – Egg whites and sugar warmed, usually over hot water, and then whipped to a foam.