



HOW TO CHECK IF THE BREAD IS DONE

At times, most of us struggle at the end of the baking process and do not know whether the bread has fully baked or not.

To deal with this kind of problem, we do a test called 'Temperature Check'. To do this check with probe a kitchen thermometer through the centre of the bottom or the top of the loaf and go to the centre of the bread.

As the centre of the bread is the last place to receive the heat. If this part registers the temperature you seek, the rest of the loaf will be atleast that hot.

For hard crusted breads, such as baguette or ciabatta, the bread is baked until the centre of the loaf registers 93 to 96 degree Celsius.

For soft breads such as white bread or dinner rolls, the temperature needs to exceed atleast 82 degree Celsius, most preferably between 82 to 86 degree Celsius.

Other than checking the temperature, the loaf should have a nice golden color on it, and if you thump the bottom, it should sound hollow.

