

ERFURT 2007 / 1 CATEGORY - TVR /Romanian Television

1.22 -HOW TO MAKE A GOOD BREAD

01:03 We eat bread every day. It's good, tasty, but how is it made ?

01:11 Grandma said that a long time ago, everybody made the bread at home instead of buying it from the store.

01:17 Even if it was hard work that took very long, the housewives knew how to knead the dough to make the bread.

01:33 Then, they baked it in the oven and everybody was looking forward to eat it.

01:59 Now, it's easier. In the factories, thousands of loaves are baked every day. At the beginning, the flour that comes through special tunnels is weighted and laid in very large recipients.

02:13 Then, they add warm water and stuff that make bread more nourishing and tasty, and yeast that help it rise.

02:20 Then comes the kneading.

02:38 In a few moments, the dough is ready to go further...

02:58 This machine knows a lot of things: cuts the dough into pieces and weights it, so that all the loaves should be equal.

03:22 After all this turmoil, the dough takes some time off in these cradles. It almost fell asleep.

03:38 Fortunately, this machine gives it a shape before fermentation. Here, the bread rises a bit.

03:56 The bread is being cut on the surface, so that it doesn't get cracks.

04:04 Up next is the baking...It's so hot in here !

04:18 In line like soldiers, the hot loaves get out of the oven and are ready to go...

04:28 A lot of people are waiting for them..