

Behind the scenes at a French bakery (Une boulangerie-pâtisserie) - Réponses

1. What stereotype does the host say is true about French people? They carry around baguettes in the morning and afternoon
2. How many baguettes does this bakery make a day? Over 1000 (on a slow day)
3. How many staff members does a typical French bakery have? 3 (a baker, cashier and another employee)
4. What are the names of the two bakers? Quentin & Sylvain
5. The first baker said that he has been baking for 10 years, but is only 26 years old. Did he drop out of school to become a baker (elaborate)? No, he did an apprenticeship starting at the age of 16 and went to school at the same time
6. Why is the second baker adding a glaze to the brioche? To make it shiny
7. Name 3 different types of flour that they use:
 - spelt flour
 - rye flour
 - cornstarch
 - mix of normal flour & rye flour
 - traditional flour
 - einkhorn wheat flour
8. In French, what is it called when they score the bread? La grigne
9. Why do they score the bread? To let the water vapour escape to allow the bread to rise and take shape

10. What is the difference between their 3 traditional baguettes (Ancienne, St. Pierre & La Mauge)?

The type of fermentation

11. Why does the dough need to be made the night before? So the dough has time to rise

12. There is no such thing as a chocolate croissant in French, instead we call it a: pain au chocolat