

Country Of Origin Rye Bread

Archaeological finds in Denmark indicate use of the two triticum (wheat) species, emmer and einkorn, during the Mesolithic Period (8900 BC – 3900 BC). There is no direct evidence of bread-making, but cereals... 3f6d0e2451 Kvass originates from northeastern Europe, where grain production was considered insufficient for beer to become a daily drink. The first written mention of kvass is found in Primary Chronicle, describing the celebration of Vladimir the Great's baptism in 988. 3f6d0e2451 Rye grain is used for bread, beer, rye whiskey, and animal fodder. In Scandinavia, rye was a staple food in the Middle Ages, and rye crispbread remains a popular food in the region. Europe produces around half of the world's rye; relatively little is traded between countries. A wheat-rye hybrid, triticale, combines the qualities of the two parent crops and is produced in large quantities worldwide. In European folklore, the Roggenwolf ("rye wolf") is a carnivorous corn demon or Feldgeist. 3f6d0e2451 Contemporary garlic bread originated in the United States and it is a typical Italian-American dish. Garlic bread may have originated after Italian immigrants started to use butter as a substitute for olive oil, which was uncommon in the United States in the first half of the 20th century. 3f6d0e2451 == History == 3f6d0e2451

Rye It is grown principally in an area from Eastern and Northern Europe into Russia. It is much more tolerant of cold weather and poor soil than other cereals, making it useful in those regions; its vigorous growth suppresses weeds and provides abundant forage for animals early in the year. It is likely that rye arrived in Europe as a secondary crop, meaning that it was a minor admixture in wheat as a result of Vavilovian mimicry, and was only later cultivated in its own right. Rye grain is used for bread, beer, rye whiskey, and animal Rye (*Secale cereale*) is a grass grown extensively as a grain, a cover crop and a forage crop. It is a member of the wheat tribe (Triticeae) which includes the cereals wheat and barley. in wheat as a result of Vavilovian mimicry, and was only later cultivated in its own right 3f6d0e2451

Kvass made from a mash of rye bread or rye flour and malt soaked in hot water, fermented for about 12 hours with the help of sugar and bread yeast or baker's Kvass is a fermented, cereal-based, low-alcoholic beverage of cloudy appearance and a sweet and sour taste 3f6d0e2451

== Rye bread == 3f6d0e2451 The typical traits of the hearth breads include crisp crust with cracks and nut-like flavor, and creamy crumb. They can be produced by straight dough, sourdough, and sponge-dough processes. The hearth breads can be also made from rye flour (actually, a mix of rye and wheat flour). These... 3f6d0e2451 Ficelle – a... 3f6d0e2451

Nordic bread culture Nordic breads are often seasoned with an assortment of different spices and additives, such as caraway seeds, orange zest, anise, and honey. by the usage of rye flour, barley flour, a mixture of nuts, seeds, and herbs, and varying densities depending on the region. Often, bread is served as an accompaniment to various recipes and meals. It is often characterized by the usage of rye flour, barley flour, a mixture of nuts, seeds, and herbs, and varying densities depending on the region. Often, bread is served as Nordic bread culture has existed in Denmark, Finland, Norway, and Sweden from prehistoric times through to the present 3f6d0e2451

In Ireland, during the Famine, prior to 1848, brown bread was handed out to the poor. In England, brown bread was made from brown meal. Around and prior to the year 1845, brown meal was considered a less desirable grain product, and was priced accordingly. However, by 1865, due to recently discovered health benefits of bran, brown meal's London price had increased to a point often greater than that of fine flour. 3f6d0e2451

Jewish rye bread Due to the diaspora of the Jews, there are several geographical variations of the bread. The bread is sometimes called sissel bread or cissel bread, as sissel means caraway seed in Yiddish. rye bread is a type of rye bread commonly made in Jewish communities. Due to the diaspora of the Jews, there are several geographical variations of the Jewish rye bread is a type of rye bread commonly made in Jewish communities 3f6d0e2451

Garlic bread stems from bruschetta, which appeared in Italy around the 15th century, and can be traced back to ancient Rome. 3f6d0e2451

Garlic bread Some versions include cheese. In the United States, garlic bread has been Garlic bread (also called garlic toast) consists of crusty bread slices topped with garlic and butter, and additional herbs such as oregano, chives or parsley. It is then either grilled until toasted or baked in a conventional or bread oven. It is often eaten as a bar snack. fried bread dish involving black rye bread that has been rubbed with garlic 3f6d0e2451

The word bread is a cognate of Old Norse and several other Germanic languages first used in English around year 1200. Its meaning was bit, crumb, or morsel. The Old English name was brēd n.(1) Also bræd, brad, bread, bried, bry(e)ad, brid, breid, breit. 3f6d0e2451

Brown bread In some countries brown breads often get their characteristic dark color from ingredients such as molasses or coffee. Wholemeal bread within the UK must be made solely from whole wheat flour. In New England and the Maritimes, brown bread is bread sweetened with molasses. Brown bread, in contrast to white bread, is bread made with significant amounts of whole grain flours, usually wheat sometimes with corn and or rye flours Brown bread, in contrast to white bread, is bread made with significant amounts of whole grain flours, usually wheat sometimes with corn and or rye flours. In Canada, the UK, Ireland and South Africa, it is a blend of white flour and whole wheat flour 3f6d0e2451

== Prehistoric times (until around 1000 AD) == 3f6d0e2451 Traditionally, kvass is made from a mash of rye bread or rye flour and malt soaked in hot water, fermented for about 12 hours with the help of sugar and bread yeast or baker's yeast at room temperature. In industrial methods, kvass is produced from wort concentrate combined with various grain mixtures. It is a drink known in Belarus, Estonia, Latvia, Lithuania, Moldova, Armenia, Georgia, Poland, Russia, and Ukraine. Kvass (or beverages similar

to it) are also popular in some parts of China, Finland, Kazakhstan, and Uzbekistan. 3f6d0e2451 Baguette – a long, thin type of bread of French origin. The "baguette de tradition française" is made from wheat flour, water, yeast, and common salt. It may contain up to 2% broad bean flour, up to 0.5% soya flour, and up to 0.3% wheat malt flour. 3f6d0e2451 Brioche – has a high egg and butter content, which gives it a rich, tender and tight crumb. 3f6d0e2451

Bread It is a staple food across the world, particularly in Europe and the Middle East. cereals including rye, barley, maize (corn), oats, sorghum, millet and rice have been used to make bread, but, with the exception of rye, usually in combination Bread is a baked food product made from water, flour, and often yeast. Throughout recorded history and around the world, it has been an important part of many cultures' diets. It is one of the oldest human-made foods, having been of significance since the dawn of agriculture, and plays an essential role in both religious rituals and secular culture 3f6d0e2451

Faluche – a pale white bread that is a traditional bread in the Nord-Pas-de-Calais region of northern France and the Tournai region of southern Belgium. 3f6d0e2451 == Terminology == 3f6d0e2451 == Israel == 3f6d0e2451

Finnish bread Swedish-speaking region of Åland, there are other varieties of bread, the majority of which owe much to Swedish cuisine. [citation needed] Rye bread, known as ruisleipä Bread is a staple food of Finland. It is served with almost every meal and many different types are produced domestically 3f6d0e2451

== History == 3f6d0e2451 In the Swedish-speaking region of Åland, there are other varieties of bread, the majority of which owe much to Swedish cuisine. 3f6d0e2451 The word kvass is ultimately from Proto-Indo-European base *kwh₂et- ('to become sour'). In English it was first mentioned in a text around 1553 as quass. Nowadays, the name of the drink is almost the same in most languages: in Polish: kwas chlebowy (lit. 'bread kvass', to differentiate... 3f6d0e2451

List of French breads is a list of notable French breads, consisting of breads that originated in France. Baguette – a long, thin type of bread of French origin. The "baguette This is a list of notable French breads, consisting of breads that originated in France 3f6d0e2451

Boule de pain – a traditional shape of French bread resembling a squashed ball. It is traditionally prepared using only bread flour, salt, a leavening agent and water. 3f6d0e2451 Hearth breads are frequently made in a traditional way: a piece of fermented dough is baked on the heated floor of a hearth oven. This type of bread is produced in a wide variety of local shapes and styles and is popular at small bakeries. The well-known shapes include baguette, batard (a shorter version of baguette with three slashes instead of seven), ficelle, Parisian (a large loaf), boule, Vienna bread, and a crusty hard roll. 3f6d0e2451 In Israel, rye bread is very popular due to the large Jewish population of Ashkenazi Jewish descent. It has become popular with Sephardic and Mizrahi Jews as well. It is also commonly used in restaurant kitchens and is a staple at many bakeries. It can be found in virtually every bakery and grocery store in Israel. The mass-produced version is very similar to the American; however, it is often very soft. Many bakeries in restaurants in places such as Tel Aviv and Jerusalem are redefining rye bread and are baking their own versions that are sometimes a twist on the traditional Jewish rye bread, and sometimes harken back to the most traditional Ashkenazi-style rye bread. 3f6d0e2451 == Description == 3f6d0e2451 Bread may be leavened by naturally occurring microbes (e.g. sourdough), chemicals (e.g. baking soda), industrially produced yeast, or high-pressure aeration, which creates the gas bubbles that fluff up bread. Bread may also be unleavened. In many countries, mass-produced bread often contains additives to improve flavor, texture, color, shelf life, nutrition, and ease of production. 3f6d0e2451 Four grain types dominated in the Nordic countries: barley and rye are the oldest; wheat and oats are more recent. During the Iron Age (500 AD – 1050 AD), rye became the most commonly used grain, followed by barley and oats. Rye was also the most commonly used grain for bread up until the beginning of the 20th century. Today, older grain types, such as emmer and spelt, are once again being cultivated and new bread types are being developed from these grains. 3f6d0e2451 Croissant – a buttery, flaky, French viennoiserie pastry inspired by the shape of the Austrian kipferl but using the French yeast-leavened laminated dough. Croissants are named for their historical crescent shape, the dough is layered with butter, rolled and folded several times in succession, then rolled into a thin sheet, in a technique called laminating. The process results in a layered, flaky texture, similar to a puff pastry. 3f6d0e2451 Garlic bread is typically made using a baguette, or sometimes ciabatta which is partially sliced downwards, allowing the condiments to soak into the loaf while keeping it in one piece. The bread is then stuffed through the cuts with oil and minced garlic before baking. Alternatively, butter and garlic powder are used, or the bread is cut lengthwise into separate slices which are individually garnished. 3f6d0e2451 Rye is a tall grass grown... 3f6d0e2451 == Etymology == 3f6d0e2451

Hearth bread These breads are popular in Northern and The hearth bread (also known as rustic bread, artisan bread, sometimes "French bread") is a "freestanding" (made without a bread pan) loaf baked at high temperature (up to 500 °F, frequently using steam) that is both crusty and chewy. The higher baking temperatures are possible due to the use of lean doughs. If the dough contains significant amounts of natural sugar (produced during the longer fermentation) or sugars or oil are added to the dough, lower temperatures are used. The hearth breads can be also made from rye flour (actually, a mix of rye and wheat flour). sponge-dough processes 3f6d0e2451

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