

Sourdough (Masa madre)

Término

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Sourdough

Idioma

Inglés (Estados Unidos) (214)

Área Especialidad

Ciencias Biológicas, Químicas y de la Salud (403)

Disciplina

Química de Alimentos (430)

Temática

Repostería

Definición del término

A yeast-type dough made with a sponge or starter that has fermented so long that it has become very sour or acidic. Leaven for making bread, consisting of fermenting dough, originally that left over from a previous baking.

Fuente / Autor (del término)

Baking Glossary and Guide. The bakery network.

<http://www.thebakerynetwork.com/glossary>

Contexto del término

Think you can't bake artisan sourdough at home? Think again! Sourdough Bread: a Beginner's guide is your go-to resource for delicious, handcrafted bread without kneading.

Fuente / Autor (del contexto)

Raffa, Emilie. (26 de enero de 2021). Sourdough Bread: A Beginner's Guide. The clever carrot. <https://www.theclevercarrot.com/2014/01/sourdough-bread-a-beginners-guide/>

Español

