



## Advanced Bread Baking

**Duration:** 6-7 hours

**Date:** 2nd September 2017  
9.00am - 3.00 pm (ish)

**Cost: \$130**

Includes: recipes; take-home goods from the day's production; lunch as well as a "goodie bag".

**Please note:**

This course is designed for people with an existing comfort with the bread making process. The expectation is that attendees are able to knead a dough proficiently by hand.

We will be mixing, kneading and shaping by hand.

**Course description**

To make your own bread is surely one of the pleasures in life. To know what has gone into it and to have mixed and shaped it by hand is the key.

This course will give you the ability to make breads at home. We'll cover brioche, milk breads, a quick and easy white bread, buns, and basic sourdough including how to start, feed, and use your own starter culture.

**Skills/equipment required:**

Familiarity with bread making and the ability to knead a dough by hand.

**Items covered include:**

**Sourdough pizza**

Never order pizza again. Once you've tried your own sourdough pizza you'll be hooked.

**Sour dough and bulk ferment doughs**

Delve into the world of starters, delayed ferments, prolonged ferments, and bulk ferments.

**Enriched doughs**

Learn how to make both the queen of breads - brioche - as well as milk bread. Both are thought of as being problematic to deal with for different reasons but we'll show you the tips and techniques for making them without a hitch.

**Sourdough**

We'll make an simple sourdough bread and teach you how to start, maintain, and use your own culture, the intricacies of sour dough 'parenthood', and several ways of utilising your culture.

**Soaks**

Make the most of any addition to your doughs by understanding the process of pre-swelling

**Technical**

It's no good knowing what to make if you can't make it look good. We'll run you through just some of the shapes and products you can make with your new-found skills. You will also be given no shortage of information about bread baking and the science and art behind it.

