Doughs that Flow
Instructors: Noah Elbers and Cara Campbell

March 2-3, 2020
Monday 4-7, Tuesday 9-4

Central Milling’s
Artisan Baking Center

1120 Holm Road
Petaluma, CA 94954

Artisan Baking Center is a state-of-the-art baking R+D and culinary education facility and the perfect place for artisans-in-training. Whether you’re just learning the basics of bread making or already a master of your craft, their classes are fun, hands-on and informational, taught by knowledgeable staff and other top bakers from around the nation.

The artisan baking world has been invigorated in recent years by a renewed interest in whole-grain, high-hydration doughs. The flavor, texture and nutrition of these loaves are unmatched, yet the skills needed to produce these doughs successfully are different from those used to produce lower hydration doughs made with white flour. In this class, we will work to produce pan breads, hearth loaves and flatbreads utilizing whole grain flours, grain soakers and toasted seeds. Students will learn about overnight preferments, proper hand-mixing technique, fermentation and dough development, dividing and shaping, proofing, scoring and peel-loading breads. There will also be time for discussion of how to incorporate these breads into your home or professional baking environment.

Noah Elbers is the owner of Orchard Hill Breadworks in Alstead, NH, an organic, wood-fired bakery specializing in naturally-leavened breads. Noah and his crew produce a wide variety of breads and pastries sold in local shops, groceries and farmer’s markets. Find more information about the bakery, products offered and special events at orchardhillbreadworks.com

Cara Campbell has worked in bakeries up and down the east coast, gaining an ever-expanding understanding of the traditional craft of artisan bread-making from stone-milled flours to wood-fired baking. Her primary focus is on high-hydration, whole-grain, naturally-leavened breads and the subtle and yet critical skills required to mix, tend, divide, shape and bake these doughs.

Guild Members - $375.00
Non-Members - $460.00* (*includes 12-month Membership)

REGISTRATION DEADLINE:
FEBRUARY 26, 2020

Skill Level: Intermediate to Professional