

Wood Fired Bagels

Instructor: Joshua Bellamy

March 23-24, 2020
Monday 9-5, Tuesday 9-3

Pizza University &
Culinary Arts Center



10310 Southard Drive
Beltsville, MD 20705

Pizza University & Culinary Arts Center was established to fill the need for skilled pizza makers and professional chefs in the restaurant industry. Our immersive hands-on training focuses on both the theoretical and practical methods necessary to form the perfect dough, a sublime sauce, crispy crust, and to identify only the best ingredients to produce the most authentic, delicious, and healthy end results.

The Bread Bakers Guild of America
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There is something undeniably special about bagels. We all have our favorite spot from childhood. Maybe you went there with your friends. Maybe a grandparent. Maybe you had “your” sandwich that was the absolute best. This nostalgia serves as the perfect motivation for attempting to bake a better bagel.

The key elements are all pretty straight forward for bread bakers: fresh milled flour, robust fermentation, hot ovens. However, applying these elements to bagels can be tricky and often downright infuriating. In this class, we’ll apply these techniques to a variety of doughs in an attempt to allow bagels to fully realize their potential.

In addition to more traditional bagel doughs, we’ll dive into grain forward bagels including: corn grits bagels, buckwheat bagels, and a few varieties of rye bagels.

Joshua Bellamy is a baker, miller, and owner at Boulted Bread and Benchwarmers Bagels in Raleigh, NC. His life in grain began 10 years ago in central Vermont at The New England Culinary Institute and Elmore Mountain Bread, where he first fell in love with fermentation and flour. He is a husband, a father, and a big fan of Tim Duncan.



Guild Members - \$375.00

Non-Members - \$460.00*

(*includes 12-month Membership)

REGISTRATION DEADLINE:

March 16, 2020

Skill Level: Intermediate to Professional