Finding a combination of breads with unique characteristics that work well for a bread menu or for an event like the Coupe du Monde de la Boulangerie is difficult. Since the breads I baked at the Coupe were all to be tasted within minutes of each other, it was important that each bread looked and tasted unique.

This two-day class will use the specialty breads I baked at the 2016 Coupe du Monde de la Boulangerie to exemplify how to find balance — or at least, how I found balance — in a bread menu. These will include Traditional Levain, Vollkorn Dinkelbrot, Purple Piñon, and The Migration.

Nicky Giusto is a fourth-generation miller and baker who grew up in the world of bread. In 2013, he won the Grand Prize in the Artisan Baking category at the America's Best Raisin Bread Baking competition. As a member of Bread Bakers Guild Team USA, he competed in the 2016 Coupe du Monde de la Boulangerie in Paris, in the Baguette and World Breads category. He works for Central Milling Company, developing bread programs and teaching bakers of all levels.