



#InGlutenWeTrust

With ancient and alternative grains more readily available than ever before, bakers are itching to incorporate them into their tried-and-true formulas. What happens when a baker substitutes some of the bread flour with another grain?

This workshop will take you through a step-by-step process of progressive grain substitution within different formulas. We'll select a grain and work our way through various levels of substitution, from 25-75%. See how substitutions affect the mixing, fermentation, crumb structure, and flavor of the breads, and learn what steps you can take to compensate for issues that may arise.

Products in this workshop include a classic Pain au Levain, Ciabatta, and tart dough. We will also push the envelope with a 100% spelt bread and investigate how to mill flour with a small home styled mill.

Saturday lunch included.

Ciril Hitz earned a bachelor of fine arts degree in industrial design from the Rhode Island School of Design and completed a pastry/chocolate apprenticeship in his native Switzerland. He competed at the 2004 National Bread and Pastry Championship, where his two-person team won first place overall and he captured all three of the individual bread awards. As a member of Bread Bakers Guild Team USA, he competed at the 2002 Coupe du Monde de la Boulangerie, where the team won the silver medal. He teaches at Johnson & Wales University in Providence, RI, and gives baking workshops through his own business, Breadhitz.

The King Arthur Flour Company is America's oldest flour company, founded in 1790. Today it is an employee-owned, open-book, team-managed company. Education is a significant part of its mission. Please visit www.kingarthurfLOUR.com

The Grain Exchange: A Baker's Experiment in Flour Substitution

Instructor: Ciril Hitz

August 17-18, 2018

Friday 3 - 6 pm, Saturday 9 am - 4 pm

**King Arthur Flour Company
135 U.S. Rte 5 S., Norwich, VT**

Skill Level: Advanced/Professional



Photo: Kylee Hitz

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: August 2

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