



#InGlutenWeTrust

Learn to make beautiful holiday breads from around the world, including France, Italy, Mexico, and Ireland. In this class, Didier Rosada, award-winning baker and instructor, will share his considerable technical knowledge.

Products baked in class will include **Rotolo di Natale**, a ring-shaped Christmas bread with a crunchy filling; **Colomba di Pasqua**, an Easter bread shaped like a dove; **Barm Brack**, an Irish fruit bread traditionally served on All Hallows' Eve; **Pompe de Noel**, an olive oil loaf made in Provence at Christmas and the Feast of the Three Kings; **Pan de Muertos**, a Mexican sweet bread celebrating the Dia de Muertos; and **Pain aux Treize Desserts**, a Provençal Christmas Eve bread containing thirteen kinds of fruit and nuts.

Each delicious bread has been selected to demonstrate the important baking practices that bakers must follow when working with lean and enriched dough. With this understanding of the process, bakers will then be able to mix or develop any type of bread.

**Didier Rosada** holds a Brevet de Maîtrise from the Institut National de Boulangerier-Pâtisserie. He coached four Team USAs to medals at the Coupe du Monde de la Boulangerie. His honors include The Golden Baguette Award (now the Raymond Calvel Award), and *Dessert Professional's* Top Ten Best Bakers in US. He is VP of Operations at Uptown Bakers in Washington, D.C., and owns Red Brick Consulting, serving the baking industry. Through the years, he has become familiar with baking traditions from many countries. His goal is to share that knowledge with students so they have a well-rounded repertoire and viewpoint on the world of baking.

**Revent** invented the rack oven in 1958 and today manufactures rotating rack ovens for artisanal bread and pastry. **Kornfeil Baking Technology** develops and manufactures commercial ovens, oven loaders, and related automation systems. Together they have created a state-of-the-art American Test Bakery at the Revent facilities in Somerset, NJ. The ATB has a 3,300 sq ft bakery, two training rooms, a café and meeting area. Visit [www.revent.com](http://www.revent.com).

## Holiday Breads

**Instructor: Didier Rosada**

**October 12-13, 2018**

Friday 8:00 am–4:30 pm

Saturday 7:00 am–3:00 pm

**Revent/Kornfeil American Test Bakery**  
22 Roosevelt Ave., Suite 2, Somerset, NJ 08873

**Skill Level: Intermediate to  
Advanced/Professional**



**Guild Members \$ 375**

**Non-Members \$ 460\***

(\*includes 12-month Guild membership)

**Registration deadline: Sept. 27**

[www.bbga.org](http://www.bbga.org)

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