



Principles of Formula Development

Instructors:
Richard Miscovich and Amber Eisler

December 7-8, 2018

Friday 3 - 7 pm, Saturday 9 am-5 pm

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

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

#InGlutenWeTrust

Controlling fermentation and understanding the interplay of all the ingredients are two keys to unlock the door to good bread.

We'll explore ingredient functions, bakers' percentages, and different fermentation techniques. We'll discuss strategies for formulating naturally leavened, yeasted, enriched, and rye breads. Then you'll team up with your classmates to create unique formulas that we'll bake as a class.

We'll couple bedrock artisan techniques with a workshop approach to understand and achieve a formula that produces the bread you envision.

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: Nov. 15

Photo: King Arthur Flour



Amber Eisler



Photo: Jonathan Beller

Richard Miscovich

See Page 2 for information
about instructors and host venue

www.bbga.org
phone 707-935-1468

THE BREAD BAKERS GUILD OF AMERICA
670 West Napa St., Suite B
Sonoma, CA 95476

info@bbga.org
fax 707-935-1672

Instructors

Richard Miscovich teaches artisan bread baking to culinary students at Johnson & Wales University in Providence, RI, and to home and professional bakers at classes and conferences around the country. He served on the Board of Directors of The Bread Bakers Guild of America from 2006 to 2011. He is the author of *From The Wood-Fired Oven* and instructs the online Craftsy course, “Handmade Sourdough: From Starter to Baked Loaf.”

Amber Eisler has been baking at King Arthur Flour since 2003. She now works full-time in the Baking School, teaching and developing curriculum. She teaches a wide range of bread and pastry classes, specializing in artisan bread baking topics such as yeasted preferments, naturally leavened breads, and whole grain products. Amber graduated from the Culinary Institute of America, where Jeffrey Hamelman first piqued her interest in bread baking. She enjoys sharing her excitement for baking through the hands-on experience in the classroom.



Photo: Patricia Nef

Venue

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. For more information, please visit www.kingarthurfLOUR.com