



#InGlutenWeTrust

At Boulted Bread, our loaves fall into two categories: absolute and adjunct. Absolute breads employ a straightforward and mostly traditional method to create a simple and forthright product. Are they fun? Yes! Are they delicious? Yes! But those loaves sometimes fail to scratch the creative itch. Adjunct loaves are where things get freaky.

This class will focus on some pretty freaky adjunct loaves: breads in which extraneous ingredients (supplementary to the grain, salt, and yeast) form a backbone to and spotlight for primary, grain-based flavors. The key is to not overpower or mask the bread's fundamental components.

On the sweet side, we will look at a Spiced Date Levain, flavored with maple and cocoa nib husk water, Toasted Cornmeal and Honey Baguettes, and a Nordic Rye, with additions of sorghum and beer. On the savory side, we'll learn about Grits Bread, made with cooked grits, soaked cornmeal, and copious amounts of buttermilk, a Smoked Oat Levain, made with smoked oat porridge, and Applewood Buckwheat Levain, made with water steeped in applewood chips.

After graduating from UNC-Chapel Hill in 2006, **Josh Bellamy** started baking bread at home to relieve stress. He fell in love with the process and completed a professional baking program at the New England Culinary Institute. He later worked for Andrew Heyn and Blair Marvin at Elmore Mountain Bread in VT, and at the Weaver Street Bakery in NC. In 2014, Josh and his partners, Fulton Forde and Sam Kirkpatrick, opened Boulted Bread, a bakery and stone mill in Raleigh, NC, and have been chasing their ideal loaves ever since. In 2016 *Bon Appétit* named Boulted Bread one of "America's Best New Bakeries."

Johnson & Wales University's educational model combines academics, hands-on training, and work experience and has made the school a recognized leader in career education. The Charlotte campus, established in 2004, is a blend of modern and traditional and features state-of-the-art business and culinary facilities. Visit www.jwu.edu/charlotte.

Subtly Sweet and Savory Breads

Instructor: Josh Bellamy

May 4-5, 2018

Friday 9-5, Saturday 9-3

Johnson & Wales University

801 West Trade St., Charlotte, NC 28202

All skill levels welcome, but familiarity with baker's percentage and some bread baking experience are required.



Guild Members \$ 375

Non-Members \$ 460*

(*includes 12-month Guild membership)

Registration deadline: April 19

www.bbga.org

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