



Fruit and Nut Sourdough Breads with Heritage Grains

Instructor: Roxana Jullapat

February 9-10, 2019

Sat 10 am–5 pm, Sun 9 am–3:30 pm

Noble Bread

2201 East McDowell Road, Phoenix, AZ 85006

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

Learn how to make naturally leavened breads using heritage grains and flavorful combinations of fruits, nuts, and seeds.

Roxana Jullapat of Friends & Family, whom the *Los Angeles Times* has called “a master baker, master pastry chef and master teacher,” will teach you to choose fruits that pair well with a particular grain to enhance the flavors of both fruit and flour. Students will have the opportunity to be creative with ingredients.

Breads featured on this class will include Friends & Family Fruit-Nut Bread, Purple Barley Levain with Seeds and Blueberries, Fruit and Nut Focaccia, and Charcoal Wheat Bread with Chocolate and Brandied Cherries.

This will be a fun class, with great breads to add to your winter baking list!



Guild Members \$ 375

Non-Members \$ 460*

(*includes 12-month Guild membership)

Registration deadline: January 24

Roxana Jullapat is the co-owner of the critically acclaimed, seasonal café and bakery, *Friends & Family*, in Los Angeles. A Southern California native of Costa Rican and Thai descent, she built her career in renowned kitchens on the West Coast for over 10 years before opening Cooks County with chef Daniel Mattern in Los Angeles. She became known as a pioneering force in the local produce-driven culinary movement. She and Daniel launched Friends & Family in 2017. Roxana's primary focus is working with heirloom grains that are featured in both her artisan breads and morning pastries. She is a champion of the women's bread and grain movement and the founder of "Bakers Will Bake," a yearly fundraiser benefiting garden-based education projects around Los Angeles.

Noble Bread is a small-scale bakery in Phoenix, AZ, owned by Jason Raducha and featuring Old World techniques, a stone hearth, and naturally leavened bread. Their bread is created using organic, GMO-free flours, water, sea salt, and organic levain starter – a 36-hour process. noblebread.com

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THE BREAD BAKERS GUILD OF AMERICA

Until Nov 15: 670 West Napa St., Ste B, Sonoma, CA 95476

After Nov 15: 1129 Industrial Ave, Ste 206, Petaluma, CA 94952