



## The Perfect Dough: Laminated Brioche and Its Infinite Uses

**Instructor: Avery Ruzicka  
Partner/Head Baker; Manresa Bread**

**March 7-8, 2019  
Thursday 9-5, Friday 9-5**

**Wheat Marketing Center  
1200 NW Naito Pkwy # 230, Portland, OR 97209**

Ideal for the Intermediate to Advanced Baker, in this class you will discover the world of laminated brioche dough and its vast diversity. While often thought of as scary or difficult, the art of laminated dough can be quite rewarding because of its endless possibility of uses.

In this two-day, hands-on class, Avery Ruzicka, of Manresa Bread, will teach you all you need to know about this rich, tender egg and butter dough and how to tackle that trepidation. Students will gain an appreciation for the blank canvas laminated brioche provides and a number of ways it can be manipulated into different forms and layered with different ingredients.

**Avery Ruzicka's** professional interest in food emerged from the extensive time she spent abroad during and after high school. Ruzicka moved to Spain as a high school sophomore and also spent a year in England before heading to college. Ruzicka attended the University of North Carolina Chapel Hill, where she studied political science, international studies, and creative writing. A study abroad trip to France later exposed her to a new world of award-winning cuisine and led her to explore food writing. Soon after, she enrolled at the French Culinary Institute in New York where she earned a diploma in culinary and the art of international bread baking in six months.

In spring 2016, the International Culinary Center recognized Ruzicka's achievements by rewarding her with the "Outstanding Alumni Award. When Ruzicka is not baking, you can find her reading or



Photo Credit: Aubrie Pick

**Guild Members \$ 375  
Non-Members \$ 460\***  
(\*includes 12-month Guild membership)  
**Registration deadline: February 19th**

**Wheat Marketing Center** is dedicated to improving the well-being of US wheat farmers and world-wide consumers. The Center provides technical support services to the wheat industry and is committed to excellence in education and research. Visit [www.wmcinc.org](http://www.wmcinc.org).

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