



The Perfect Dough: Laminated Brioche and Its Infinite Uses

Instructor: Avery Ruzicka
Partner/Head Baker; Manresa Bread

October 14-15, 2019
Monday 10-6, Tuesday 10-6

Ibis Bakery
1624 Grand Blvd, Kansas City, MO

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.



Photo Credit: Aubrie Pick

Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: October 1st

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 enjoying her home base

Ibis Bakery crafts au levain-style loaves from a natural yeast, creating bread the old fashioned way - hands on, and with care. They emphasize organic, local, and seasonal ingredients of the highest quality. They produce real bread and the pastries are made with the same intent towards quality and expert craftsmanship. Visit www.ibisbakery.com.

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