



Learn to Make Pizza Like a Pro

Instructor: Noel Brohner

**June 14-15, 2019 - Friday 9-5, Saturday 9-5
King Arthur Flour @ The Bread Lab**

Burlington, Washington

Skill Level: Intermediate—Professional

Get your artisan pizza game on! Whether you are a beginner or an experienced bread baker or pizza maker, Noel can help you unlock your inner pizza genius. He'll teach you the same recipes and artisan baking techniques he teaches to LA's best restaurant chefs so you can go back to your kitchen and make great artisan pizza in your own oven.

Noel will cover a variety of beginning, intermediate and advanced pizza making techniques. He will guide you through a deep dive into the essentials of mixing styles, fermentation strategies, extended fermentation techniques, pre-shaping, shaping, baking and topping not only hearth-baked, but pan pizzas as well.

Most importantly, Noel will cover three quintessential pizza styles - Neapolitan, New York and Roman - and will guide you through the subtle commonalities and differences which will shed light on how to read between the lines of your favorite recipes. Noel contends that by learning these three "mother" styles, you can learn to improve, if not perfect, just about any pizza style. And finally, he will also incorporate locally milled flour and whole grains in some of the formulas.



Guild Members \$ 375
Non-Members \$ 460*
(*includes 12-month Guild membership)
Registration deadline: May 30, 2019

The founder of Slow Rise Pizza Co, Noel Brohner, has been working in the restaurant industry for over 30 years. The best chefs in LA call him in to launch and fine-tune their artisan pizza and bread programs including Bestia, Republique, Felix, Rose Cafe and many more. Besides having an A-List roster of private pizza catering clients, Noel also loves to share his artisan pizza and bread recipes and techniques with home bakers. These days you can find him consulting at Free Play making pan pizzas and donuts for Chef Tim Hollingsworth or at El Segundo Brewing Company's new tap room making NY-style pizzas. In the future, you may be able to find Noel heading up the pizza team for King Arthur Flour at their booth at the annual Pizza Expo in Las Vegas and consulting on upcoming restaurant projects for Flour & Water in San Francisco, RPM on the Water in Chicago and Otium in Los Angeles.

The Bread Lab began in 2011 in a small laboratory in the Washington State University Mount Vernon Research Center. Today it occupies 12,000 square feet at the Port of Skagit and includes the Bread Lab research and baking kitchen, a cytology lab, and the King Arthur Flour Baking School at the Bread Lab. Bread Lab programs work to breed and develop publicly available varieties of grains and other crops that will benefit farmers, processors, and end-users, while enhancing access to affordable and nutritious food for all members of our communities.