with Chef Pascal Dionot

Saturday, April 30th 9:00 am - 3:00 pm

In this 6 hour class, you will explore the 12 stages of bread making, as well as learning about gluten, types of flour, and more. Learn to balance time, temperature and ingredients to create delicious, fresh breads in your own kitchen.

The 12 Steps of Bread Baking
1. Scaling 2. Mixing 3. Fermentation 4. Punching
5. Scaling Dough 6.Rounding 7.Benching
8.Makeup & Panning 9. Proofing
10. Baking 11. Cooling 12. Storing

The class is 6 hours, we will start understanding flours and gluten. Students will make quick breads (Scones, Biscuits). Then we will explore and knead different yeast dough. Lunch will be provided.

Type of Breads make in class by the students:

Scones Biscuits Challah
Foccacia Ciabatta Dinner Rolls
Feather Rolls Oatmeal Bread

$100 per person
Register online at http://bit.ly/ccabread
or by calling 480-502-0177

Classic Cooking Academy

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