



BIG HEART BREAD

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BENEVOLENT BAKERY

Sourdough 101 Workshop

Hostesses living further than 15 miles from Rogers, please contact me before registering.

Hostess is responsible for gathering 3 participants (in addition to herself) as well as the collection of funds to register for this private workshop.

Each participant fee: \$40*

Hostess fee: FREE

When registering, select date & time, then proceed with entering Name, etc as these fields do not highlight indicating you can fill them. Payment in full is required at time of registration.

Curious about sourdough? In this workshop I will review highlights of the sourdough baking process. We will go over the basics of sourdough starter and how to maintain it, how to mix your dough, what happens during fermentation, and the benefits of shaping and scoring bread. I recommend Emilie Raffa's cookbook: Sourdough Made Simple and I will explain why. This process CAN be simple! I will bring a freshly baked sourdough bread for us to share. And everyone will leave with their own freshly baked boule of sourdough which they have shaped and scored.

Hostess provides: Fruit & cheese plate and beverages

Counter space or table with room for 4 workstations

Oven that heats to 500*

I provide:

Pre-fermented dough ready to shape, score and bake

Everything needed for 4 participants to leave with a fresh baked bread

A freshly baked sourdough bread to share

An active culture of sourdough starter for each participant

Recipe and tips for sourdough bread baking

Aprons

Duration of workshop: 3 hours maximum

***All sales are final**

Contact: laurie@bigheartbread.com or 847.915.1954 for any questions