



Artisan Baking at Home

- Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins each day. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be an attachment in your confirmation email. Please scroll past the equipment list for the recipes.
- If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

Day 1: Focaccia Siciliano, Lavash with Whole Wheat, Croissant Dough

Day 2: Croissant Lamination, Baguette

Day 3: Sourdough Bread, Croissant Roll and Bake

This class requires an active sourdough starter. If you need guidance with creating a sourdough starter or reviving a dormant starter, follow this link to our website.

<https://www.kingarthurbaking.com/learn/guides/sourdough>

Feel free to call us with any questions. (800) 652-3334

INGREDIENTS (total amount needed for the class)

Active Sourdough Culture: 50 grams

Unbleached All-Purpose flour: 1,542 grams (3 1/2 pounds), plus more for dusting work surface and maintaining starter

Whole wheat flour: 199 grams (1 3/4 cups)

Durum flour: 400 grams (3 1/4 cups)

Pastry flour: 106 grams (1 cup)

Sugar: 43 grams (scant 1/4 cup)

Olive oil: 28 grams (2 tablespoons) plus more for oiling a pan



Instant yeast: 18 grams (5 1/2 teaspoons)

Diastatic malt powder: 1/4 teaspoon

Salt: 4 tablespoons

Milk: 59 grams (1/4 cup)

Eggs: 2

Unsalted butter: 84 grams (6 tablespoons), at room temperature, Day 1

European-style unsalted high-fat butter: 113 grams (1/2 cup) – i.e. Kerrygold or Plugra

Cayenne: 1/2 teaspoon

Chocolate batons or chocolate chips (optional for Pain au Chocolate): 8 batons

Seeds of your choice: poppy, sunflower, caraway, sesame (optional)

Non-stick baking spray (or butter/oil for greasing pans)

EQUIPMENT

Scale (recommended) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: Large, medium and small

Mixing spoon (or plastic bowl scraper)

Bench knife (optional)

Bowl cover (plastic wrap, towel, etc.)

Stand mixer with paddle attachment (optional)

Rolling pin

8" cake pan

Dough docker or fork

Sharp knife or bakers' lame

Couche or tea towels for shaping

Round bannetons or extra bowls for proofing

Baking sheets with parchment paper or silicone baking mats



In this class we will be baking using steam. There are a few good options for how to achieve this in your home oven. Please see the class materials for more detailed information. Some tools and equipment you may need are listed below:

Baking stone or steel (preferred), or baking sheet

and

Some kind of oven safe cover-metal roasting pan with recessed handles or disposable roasting pan with a min of 4” depth

OR

Covered baker/Dutch oven/combo cooker