



Welcome to the King Arthur Baking School's Virtual Artisan at Home class. Are you a home baker who dreams of pulling crackling naturally-leavened breads from your oven? Is your life's ambition to create the perfect French baguette? Would you love to make your own flaky croissants from start to finish? If so, this class was created with you in mind. From lectures on pre-ferments to getting your hands into the doughs, you'll spend four days immersed with us in all things artisan-baked. This class requires an active sourdough starter; you will receive a link to watch a pre-recorded lecture on maintaining your starter in anticipation of the class.

Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. **Any prep work to be done before class is highlighted in yellow.** We look forward to baking with you! (Please scroll past equipment needs for recipes)

Several days before class please begin revitalizing your sourdough culture.

Every 12 hours:

Discard everything from previous feed except for 50 grams Sourdough culture

ADD

50 grams Cool water

50 grams All-Purpose flour

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

Day 2: Croissant Lamination, Baguette

Day 3: Sourdough Bread, Croissant Roll and Bake

Day 4: Whole Wheat with Pate Fermentee, Rye Gingerbread

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose flour: 2,200 grams (5#), plus more for dusting work surface and maintaining starter

Whole wheat flour: 539 grams (4 3/4 cups)

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

Pastry flour: 106 grams (1 cup)

Medium rye flour: 106 grams (1 cup)

Granulated sugar: 43 grams (scant 1/4 cup)



Brown sugar: 213 grams (1 cup)

Molasses: 85 grams (1/4 cup)

Honey: 90 grams (1 tablespoon plus 1 teaspoon)

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

Instant yeast: 23 grams (7 teaspoons)

Baking soda: 1 teaspoon

Diastatic malt powder: 1/4 teaspoon

Salt: 5 tablespoons

Milk: 59 grams (1/4 cup)

Eggs: 2

Unsalted butter: 141 grams (10 tablespoons) total – 84 grams (6 tablespoons) room temperature for day 1

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

Fresh ginger: 2 tablespoons

Cinnamon: 1/2 teaspoon

Cayenne: 1/2 teaspoon

Cloves: 1/4 teaspoon

Crystallized ginger: 46 grams (1/4 cup)

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

Active Sourdough Culture

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" x 8" baking pan

Dough docker or fork

Sharp knife or bakers' Lamé

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