

## Practical Workshop Sourdough

# Sourdough workshop with Hans Som & Peter Bienefelt!



### Workshop Sourdough

In recent years *Sourdough* and *Sourdough bread* became a trendy and well appreciated, but discussed product category within the bakery sector. The demand for sourdough bread is increasing year-on-year and is growing to interesting levels.

How do you act as a baker on this trend? Do you use the advice, methods and ingredients that you're ingredient suppliers is offering or are you creating your own "mother dough" and preparation method yourself?

#### *Objectives:*

*In search of the crucial elements and factors of the perfect method to develop YOUR OWN authentic and tasty sourdough bread? This workshop we will help one step further!*



Hans Som

Together with Hans Som (bakery consultant and coach of Dutch BoulangerieTeam) and Peter Bienefelt (Master Boulanger and member of the BoulangerieTeam) we will take you to the various process steps including the development of a mother dough / starter and the preparation of different bread types made from several types of ancient grains.

In half a day we will focus on the ingredients, chosen ancient grains types such as Spelt and Emmer (Bucket wheat) regular wheat, the fermentation process and the processing of dough including the baking process.



**Date: October 13, 2015**

**Time: 11.00u – 16.00u**

**Number of Participants: 16**

**Location: NBC Wageningen**

#### Program:

- Welcome & Introduction
  - Ingredients
- Mother dough preparation
  - Production process
  - Baking process
  - Evaluation



Peter Bienefelt



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