

BREAD

DAY 1

- Traditional French bread using different fermentation methods (poolish, hard and liquid sourdough) as well as the different manufacturing processes.
- Sourdough bread: obtain knowledge about sourdough, techniques and behavior of sourdough, recipe process.

DAY 2

- Nutritional breads (seeds, legumes): various techniques.
- Aromatic breads: bread and dish pairings.



GÂTEAUX DE VOYAGE

DAY 5

Different Gâteau de Voyage and regional French bakery specialties: cereal bar, cookie, cannelé de Bordeaux, sweet and savory cake, moelleux chocolat, brownie, gingerbread, galette boulangère sucrée, battu Picard, kouglof, kouignamann, roi de Bordeaux.



PASTRY

DAY 3

- Pâte levée feuilletée: techniques and processes.
- Croissant, traditional pain au chocolat, and filled pastries.
- Brioche dough: fine brioche, garnished, puff pastry.
- Puff pastry: making a puff pastry, galette, chausson.



SNACKING

DAY 4

Recipes for a range of snacks : sandwich bread with seeds, flavored bread, burger bread, panini bread...