



A. Chef's Cooking Studio

BREAD AT HOME

ON WEDNESDAYS IN FEBRUARY

Our Wednesday Bread Series continues this month WITH OUR VERSATILE PIZZA DOUGH!

Three Part Bread At Home Series – Our Favorite and Incredibly Versatile Pizza dough in all its glory! This three-part series is designed to take you through the fundamental process of making a perfect yeasted pizza dough from scratch presented hands on and in such a way that by the end of this series, you could make this without ever referring back to your recipe! This series is perfect for beginners and more advanced bakers – reviewing fundamentals for those that have baked before is a great idea – if you are new to yeasted bread or just dusting off your bread baking skills after a long break – this series is for you!

FOR THREE WEDNESDAYS IN FEBRUARY – NOON TO 3PM

February 7th

FOGACCIA

Week One

We make the basic dough, and cover some deep dive fundamentals in wheat variety, yeast, gluten development, rise and rest time, proofing 101 and cooking. We make our favorite Focaccia which you can top with any combination of herbs and cheeses.

February 14th

CALZONES

Week Two

Same dough, but this time, we are going to shape and fill the perfect calzones to take home to share. Chef Andrea prefers calzones to pizza at home for a lot of reasons – find out why today. We have a chance to work our doughs a second time – gaining more familiarity with the process – developing our instincts. While our doughs rest – we are going to build a sourdough starter that you will take home to continue to feed. We need him next week ... we are diving deeper into flavor, and some of the “why’s” of sourdough.

February 21st

SOURDOUGH

Week Three

Same dough – but this time, we are adding our sour dough discards to amp up the flavor and nutrition of our very versatile dough. This week we will be shaping these beauties into delicious roasted garlic butter knots and mozzarella and herb sticks. This class helps us understand that sourdoughs do not necessarily need to rise for 10 hours overnight – and will highlight the concept that once you have a base formula and technique for making a dough from scratch, simple additions like a bit of sourdough discard or starter are a simple adjustment and so so so delicious.

This series goes from Noon-3pm. Each session costs \$75.00. Pay for all three weeks at once and save \$5.00 per session, for a total of \$210. Great deal and fun series! Hope to see you there!

145 Hilden Road Suite 119 • Ponte Vedra Florida 32081 • achefs.com • 904.827.1350

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