

The Wheat Foods Council

A Modern Take on Flatbreads

Respect the Past

Challenge the Present

Reimagine the Future

Robert Jörin, CMB



Agenda.

April 29

Introduction & Lecture

Review of Hands-on Activities

Recipes

Kitchen Orientation

Production and Lunch

Discussion of Today's Products

Day 2 Review and Innovation

Agenda.

April 30

Discussion/Innovation Activity

Hands-on Production

Lunch

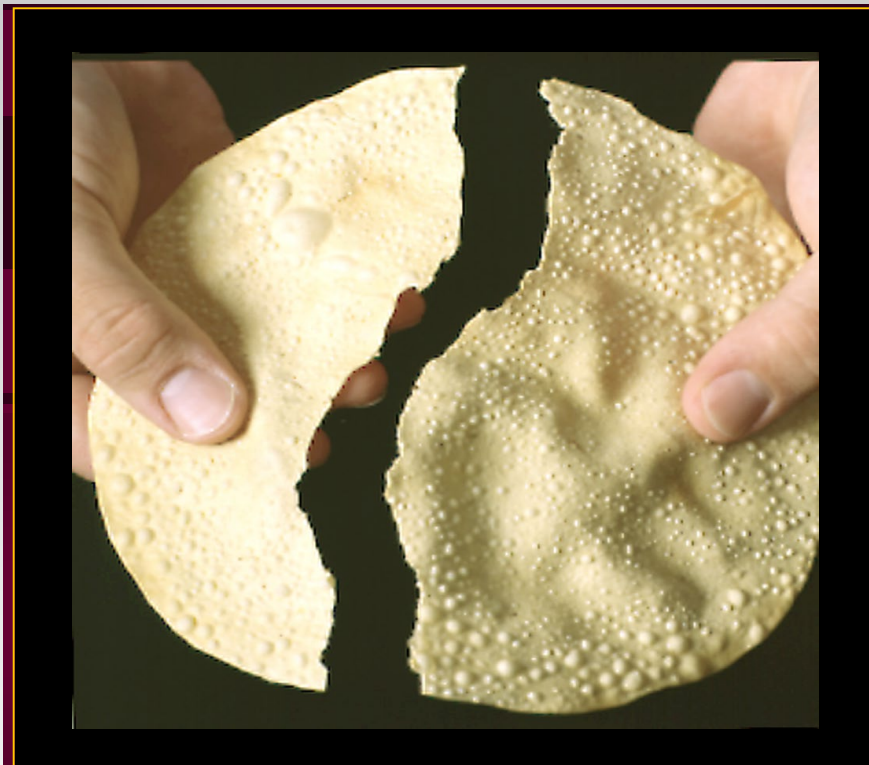
Presentation of Innovation Products

Presentation of Certificates

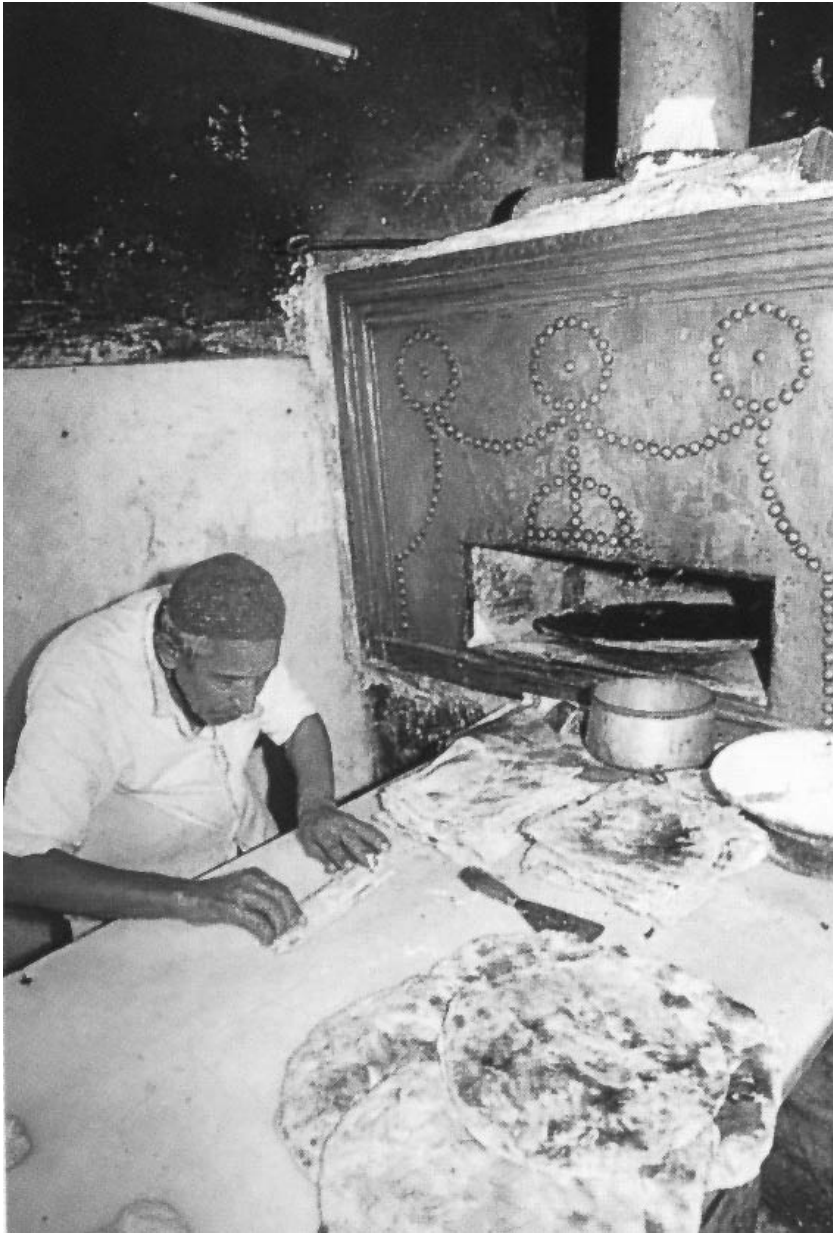
Program Concludes by 1:30 PM

Nomadic Tribes

unleavened breads



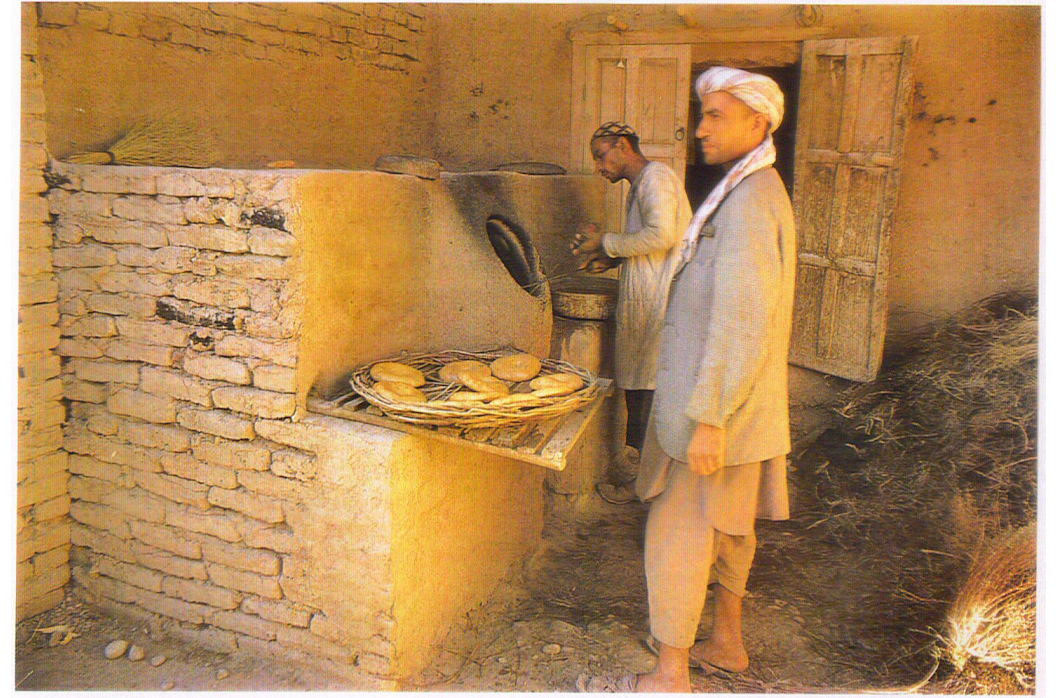
Egypt



Turkey

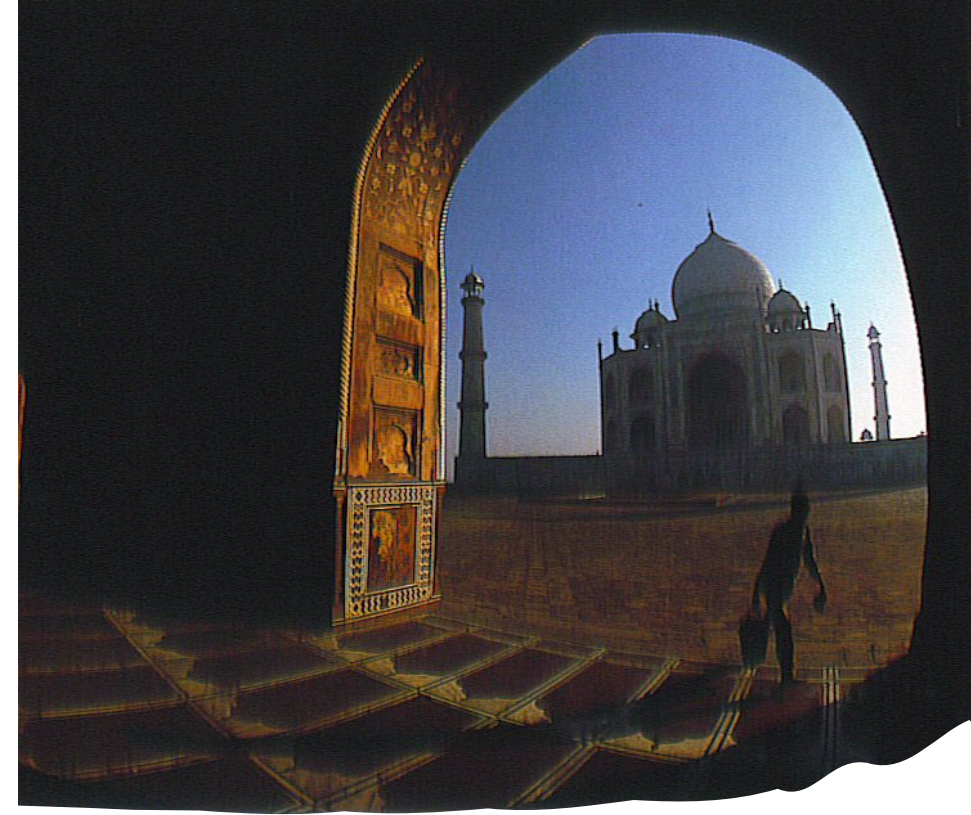


Afghanistan



North Africa

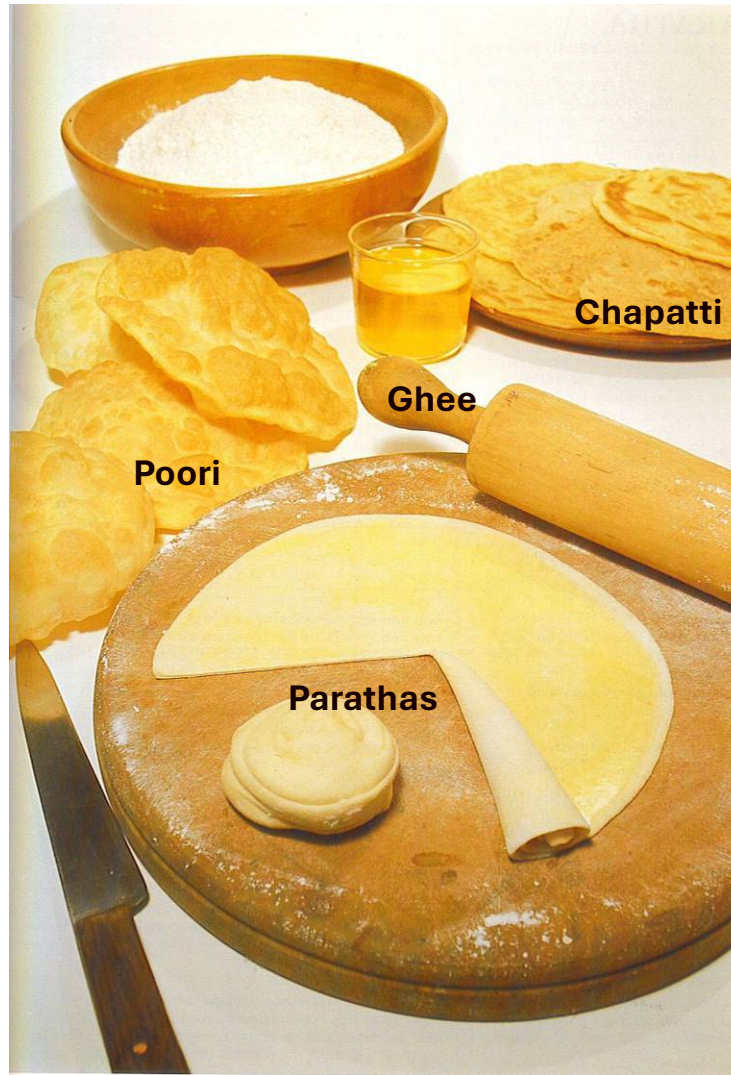




India



Culinary Institute
of America



Indian Breads





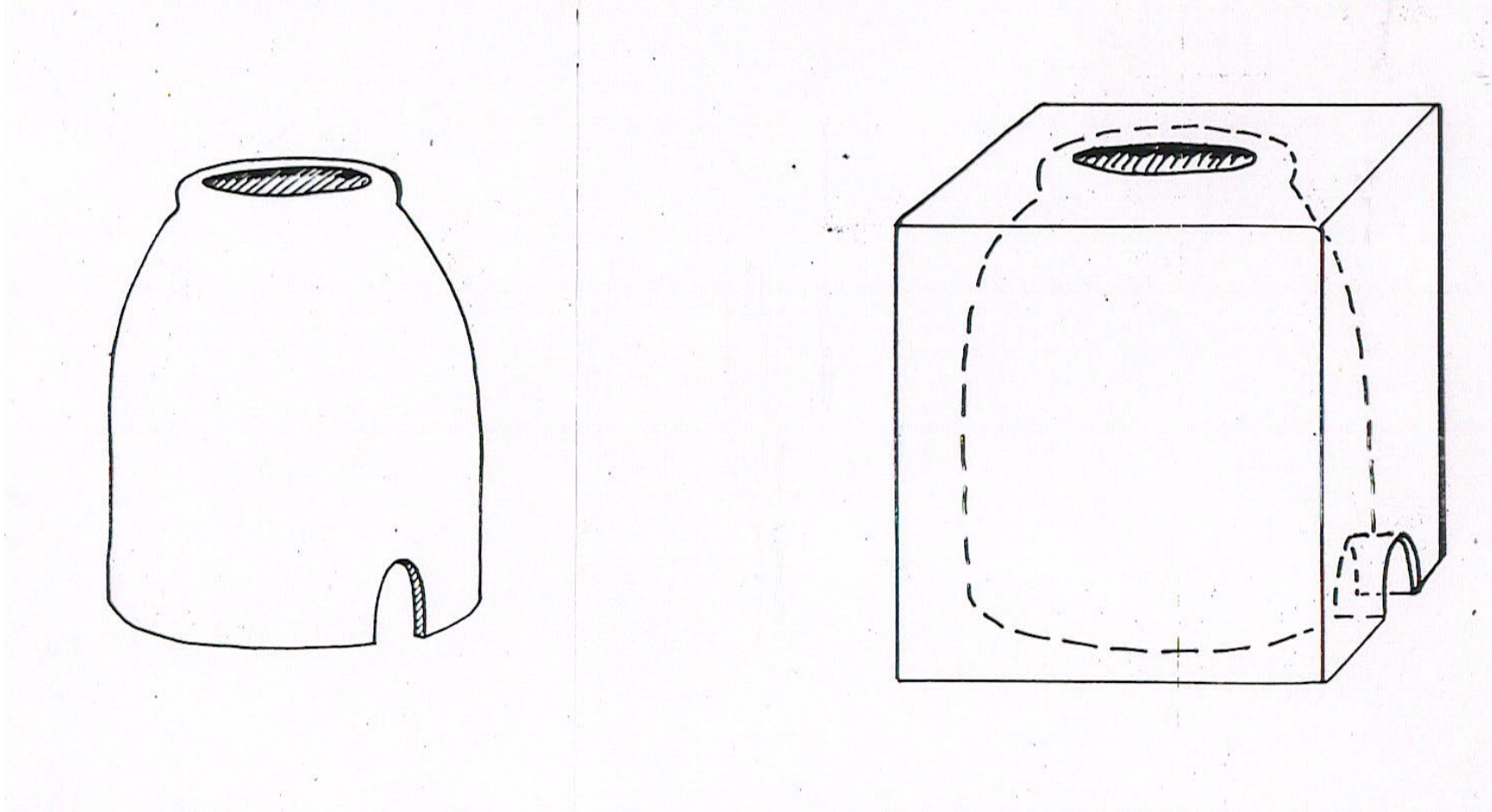
Chapattis & Pappadums



Murthaba



The Tandoor



A black and white photograph showing a close-up of a hand pulling a piece of naan bread from a tandoor oven. The bread is round and has a slightly charred, blistered surface. The hand is wearing a dark, long-sleeved garment. The background is a bright, hazy light, suggesting the interior of the oven.

Bread inside a Tandoor



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Crispy Lavash

Armenian Lavash



Pita Bread



• Europe



Bread Baking Basics

Indirect Doughmaking Methods

- ***SPONGE***

- *NOT SOUR*
- *IMPROVES TASTE*
- *.10% YEAST FOR 12 HOURS AT 70°*
- *30-40 % OF FLOUR WITH 65 % HYDRATION*

- ***BIGA***

- *NOT SOUR*
- *SOME YEAST*
- *40 % OF FLOUR WITH 50 % HYDRATION*
- *ITALIAN FOR SPONGE*

Bread Baking Basics

Indirect Doughmaking Method

- ***POOLICHE***

- *VERY LIQUID*
- *40-50% FLOUR WITH 100 %
HYDRATION*
- *.10% YEAST FOR 12 HOURS
AT 70° F*

- ***PATE FERMENTE***

- *LEFTOVER DOUGH*
- *NO ADJUSTMENTS IN FINAL DOUGH*

Bread Baking Basics

Indirect Doughmaking Method

- ***SOURDOUGH STARTER***

- *SOUR TASTE*
- *WILD YEAST ONLY*
- *ENOUGH FOR LEAVENING*

- ***LEVAIN***

- *LIGHTLY SOUR*
- *NO YEAST*
- *MADE OVER SEVERAL DAYS*



Any Questions?