

# ARTISAN SOURDOUGH WORKSHOP

LEARN THE SCIENCE AND ART BEHIND HAND MADE ARTISAN  
SOURDOUGH USING WILDYEAST LEVAIN AND TRADITIONAL  
BREADMAKING TECHNIQUES



## WORKSHOP DETAILS

# SUNDAY \_\_/\_\_/\_\_

START FROM 09:00AM - 2:00PM  
SHEOAK ESPRESSO 1 BARCLAY  
DRIVE CASUARINA

## WHAT YOU WILL LEARN:

- MAINTAINING A MOTHER STARTER
- FLOURS, MIXING AND KNEADING
- FERMENTATION SCIENCE
- DOUGH SHAPING TECHNIQUES
- SCORING AND BAKING

FIND MORE  
INFORMATION AT:

WEBSITE  
[WWW.BREADLOCKER.COM.AU](http://WWW.BREADLOCKER.COM.AU)

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