

INVITATION

Practical desem workshop and bakery visits

with Hans Som en Peter Bienefelt



Workshop desem

In recent years, desem breads have become trendy and much-discussed in the bakery sector. Also the consumer knows more about these products and the demand is growing. The development of this particular bread takes a massive speed. Also in your bakery?

Spelt, Emmer and Einkorn are up coming 'ancient grain' that might be very interesting for you.

Date : **[workshop June 28th 2016 from 10 am – 5.15 pm](#)**

Location : NBC Wageningen, Agro Business Park 75-83, 6708 PV Wageningen

You are going to be in a practical session to work with the dough. In addition, you will receive the most important key elements to develop your own distinctive sourdough bread. A hand out of the workshop will be available. For the program, see below

Date : **[Artisanal bakery visits June 29th 2016 from 9 am – 3 pm](#)**

Location : Leave at NBC Wageningen, Agro Business Park 75-83, 6708 PV Wageningen.

We start with a desem demo from a German Bakery Teacher and after that we will visit 2 artisanal Dutch bakeries. You will be brought back to the airport.

Participation: : € 65,- per person for two days

June 28th: Desem workshop program:

Coffee and welcome

09.30 – 10.00 am

Why are Spelt, Emmer and Einkorn popular and what makes these grains unique?

10.00 – 10.45 am: Presentation Ing. Zsuzsan Proos, Dutch Bakery Centre.

Workshop desem preparation with Hans Som en Peter Bienefelt

11 am – 4 pm workshop with lunch

4 pm – 4.30 pm product assessment

5.15 pm: end workshop (taking breads home)

Explanation workshop



Hans Som (bakery consultant and coach of the Dutch Boulangerie team) and Peter Bienefelt (master Boulanger and member of the Boulangerie team) take you in developing a first dough/starter and preparation of the bread. They explain about the grains, the fermentation process and the processing of dough up to the final baking process. Together with them, you create three types of dough; by Spelt, Emmer and Einkorn.



NBC offers you a special lunch based on the above mentioned ancient grains.

[Participate? Please subscribe here](#)

You can subscribe until June 24th 2016.

If you only want to join the bakery visits that will be possible too.

See you on June 28th at NBC Wageningen.

Questions?

Nederlands Bakkerij Centrum

Agro Businesspark 75-83

6708 PV Wageningen

Tel.: +31 (0)317 47 12 12

You can ask for Zsuzsan Proos of Petra Kuiper

Or e-mail: z.proos@nbc.nl

This workshop is organised by NBC and Wageningen UR and supported by TRAF00N.

TRAF00N is a network of 30 European research institutions, technology companies and SME associations and covers the complete chain of four product groups of traditional cereal-based foods, fish, vegetables, mushrooms and fruits. The network focuses on the preservation, protection, innovation and further development of traditional foods in Europe. It aims to support the small and medium-sized business owner who must compete with large producers.