

Lesson Six: Breads with Graison Gill of Bellegarde Bakery and the Bread Bakers Guild

Name: _____

Date: _____

Title: _____

Organization: _____

1. What salt does Chef Graison use in his bakery?
 - a. Himalayan Black Salt
 - b. Maras Salt
 - c. Maldon Sea Salt
 - d. Avery Island Salt
2. Which of the following are stone ground grain companies in the US that Graison recommends? (choose all that apply)
 - a. Maine Grains
 - b. Carolina Ground
 - c. Baton Rouge Blends
 - d. Grist & Toll Flour
3. Chef Graison adds a levain to his bread before an autolyze. His general rule of thumb is that it is okay to add levain prior if the autolyze is under how much time?
 - a. 10 minutes
 - b. 15 minutes
 - c. 30 minutes
 - d. 45 minutes
4. What last-minute ingredient was added to the Fougasse because it would pair well with Washington Red Raspberries?
 - a. Lemon zest
 - b. Orange blossom water
 - c. Rose water
 - d. Sage
5. Freshly stone milled flour may hydrate differently than roller milled flours. Typically, how much hydration do stone milled flours take?
 - a. Less than roller milled flours
 - b. More than roller milled flours
 - c. The same as roller milled flours

For CEH certificate, email completed evaluation to leah.sarris@wildhive.com.