

## Fermentology Mini-Seminars

**Tasting Bread  
with Michael Kalanty**

**May 12th (Tuesday):  
4:00 pm EDT**

Thank you for following the Fermentology mini-seminars curated by The Rob Dunn Lab at North Carolina State University. Coming up next, we're looking forward to teaching you some professional sensory techniques for evaluating sourdough bread.

So far in the series you've learned how to start your own starter and how to follow the steps to making great bread. Tuesday's talk is the perfect opportunity to evaluate a loaf of your own sourdough bread.

If you're brand new to sourdough baking, Dr. Erin McKenney (Seminar 1) has shared her simple sourdough bread recipe and you can find it on the Fermentology site. If you're up for an intermediate level bread, try Michael's go-to Pain au Levain. Or select a bread from one of Peter Reinhart's (Seminar 5) books!

Of course you can simply tune in and watch/listen. Either way, here's a short list of prep items you may want to collect to enhance the fun.

- a loaf of sourdough bread (or really, any bread can be used)
- cutting board
- serrated bread knife
- napkins
- water, room temperature (for palate cleansing)
- spit cup (solo cups work well for this)
- paper and pen/pencil for capturing notes
- a neutral palate (Master Tasters don't eat or drink anything other than water for 15 minutes prior to tasting.)

Talk to you soon!  
Michael