

Created by: Edward F. Nesta

Baker Kamel Saci Bread Recipes - New York Culinary Experience 2015



Baker Kamel Saci of the **New York restaurant, [Il Buco Alimentari](#)**, shared bread baking techniques during the **New York Culinary Experience 2015** hosted by **[New York magazine](#) culinary editor Gillian Duffy** and **[The International Culinary Center](#), CEO and founder Dorothy Cann Hamilton**, with his recipes for ***Ciabatta, Pizza, Laminated Brioche, and Pastry Cream.***

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French Baker Kamel Saci of Il Buco Alimentari in New York City has traveled the world honing his baking skills that he acquired in Bordeaux France where he learned technique and traditional methods. From Bordeaux he moved to Paris where he worked with Eric Kayser's team, then went on to London where he continued to hone his craft while supplying bread for Joel Robuchon's and Pierre Gagnaire's restaurants. He traveled to Barcelona Spain where he opened highly acclaimed old-world style bakeries with wood-fire ovens, then moved to the United States working in Florida before moving to New York City.



Baker Kamel Saci and Edward F. Nesta

I became interested in learning to make bread after taking a bread class with Baker Mark Fiorentino during the New York Culinary Experience 2012. Since then, I have continued taking bread classes in my efforts to further my knowledge and technique and was excited to have the opportunity to take a class with Baker Kamel Saci.

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Assistant Abou Konate and Baker Kamel Saci

Each class provides new insights into bread making and with Baker Kamel Saci we delved into the power of using poolish (see recipes below), which is a mixture of equal parts flour and water, plus yeast, that is made the day before to allow the mixture to become active [expand]. This relatively wet sponge type mixture was the secret ingredient for the different dough used for class. Baker Kamel likes to work with a wet dough in the range of 85% water, and the poolish provides the perfect starter. This wetter style dough is best to be mixed with a kitchen mixer versus by hand.Â



Baker Kamel Saci and Edward F. Nesta

During the 3-hour class we learned to make Ciabatta, Pizza, Laminated Brioche, and Pastry Cream. From rustic and crusty ciabatta bread, to simple and delicious pizza, to elegant laminated brioche and pastry cream, the class focused on techniques to achieve great results every time.

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Baker Kamel displaying a student's pizza

Baker Kamel Saci graciously shares his recipe for Ciabatta bread.

Baker Kamel Saci New York Culinary Experience 2015 Menu

Ciabatta

Pizza

Laminated Brioche

Pastry Cream

Suggested Wine Pairing: Maschio Prosecco



Ciabatta

Note: Prepare the Polish 24 hours before making the ciabatta.

Ingredients:

2.5

Kg (5.5 pounds)

Flour

1

Liter (33.8 ounces)

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Water 1

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Polish

2

KgÂ (4.4 pounds)

Fermented Dough

110

Grams (3.8 ounces)

Salt

750

Grams

Water 2

Fermented Dough Ingredients:

1.1

Kg (2.43 pounds)

Flour

.88

Liters (30 ounces)

Water

13

Grams

Instant Yeast

22

Grams

Salt

Polish Ingredients:

2.5

Kg (5.5 pounds)

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Flour

2.5

Liters (2.6 quarts)

Water

20

Grams

Instant Yeast

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Method for Polish: Mix ingredients well with a whisk and let it proof for 2 hours at room temperature in a closed container. Leave it overnight in the refrigerator.



Polish

Method for Fermented Dough: Mix ingredients well with a whisk and then mix on speed 1 for 3 minutes and then knead on speed 2 for 4 - 6 minutes, or until the dough forms a cohesive ball that clears the sides of the bowl, and becomes elastic. Add flour if sticky and does not clear sides, the dough should not be stiff. Form into a ball and roll the dough in a well oiled bowl, cover, and refrigerate for 8 - 20 hours [overnight]. Remove from refrigerator 2-hours before use to allow dough to reach room temperature.

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Baker Kamel mixing dough

The next day, mix together the Polish, water 1, salt, the fermented dough, and the flour. Mix for 5 minutes in a mixer on speed 1 and then mix for 6 minutes on speed 2. Add water 2 a little at a time, 3 minutes before the end of the mixing on speed 2.



Finished product

Leave it out at room temperature for 2 hours. Shape into rectangular loaves. Cover with linen, leave at room temperature for 2 hours, and then bake the loaves at 450° F (232° C) for 35 minutes.

Read about the **NYCE 2015** in the **Gastronomy** section and interviews and recipes from the chefs in the **Chefs' Recipes** section.

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Gillian Duffy, NY magazine and Baker Kamel Saci

Follow **Luxury Experience on Facebook** to listen to interviews with the chefs and see more photos from the event. www.Facebook.com/LuxuryExperience



For information on attending **The New York Culinary Experience 2016**, please visit the **New York** magazine website: www.NYmag.com.

For information on **The New York Culinary Experience 2016** as well as information on taking classes throughout the year with the excellent chef instructors at **The International Culinary Center** at their **New York, California**, or **Italian Campuses**, please visit the website: www.InternationalCulinaryCenter.com

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