

# Nadya Denisenko

Baker, Amsterdam

Long ferments, small batches, the same loaf until it is right.



## ABOUT

I bake bread on a two-day schedule out of a home kitchen, mostly naturally leavened, mostly the same handful of formulas until they behave the way I want them to. A miche baked once tells you very little; the same miche baked forty times tells you what the flour does in July, what an hour of extra bulk costs you, and how far a levain can drift before the crumb goes tight.

Happy to come by for a trial shift.

## SELECTED BAKES



**Cacao nib sourdough bread**  
Naturally leavened, 20h cold retard



**Tourte de Seigle**  
90% rye, scalded, baked in a tin



**Olive Fougasse**  
Direct dough, hand-cut and stretched



**Apple flower**  
Laminated, one single and one double fold



**Bow croissant**  
Hand-tied cross lamination



**Babka with pistachio praline**  
Enriched dough, double-twisted

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