



Introduction to artisan baking

Duration: 6-7 hours

Date: 17 March 2018
9.00 am - 3.00 pm (ish)

Cost: \$120

Includes: recipes; take-home goods from the day's production; lunch as well as a "goodie bag".

Please note:

This course will not make you an expert in making bread. It will give you the skills and recipes to make your own bread, simply and quickly.

We will be mixing, kneading and shaping by hand.

Course description

To make your own bread is surely one of the pleasures in life. To know what has gone into it and to have mixed and shaped it by hand is the key.

This course will give you the ability to make bread. Pure and simple. White, brown and buns.

This course is an introduction into the world of bread baking and gives you the skills to start making your own wonderful bread at home.

Skills/equipment required:

No experience is needed just an interest in bread.

Items covered include:

White bread
An all purpose recipe for a white dough.

Wholemeal
A light and simple brown dough fit for most palates

Sweet bun dough
We'll make buns, chelsea buns, boston buns and a few other classics

Sourdough starters
We'll show you what you need to know to start your own culture, how to take care of it and why you should.

Technical
It's no good knowing what to make if you can't make it look good. We'll run you through just some of the shapes and products you can make with your new-found skills. You will also be given no shortage of information about bread baking and the science and art behind it.

