



# GILBERT'S

FINE FOOD

## Classes 2017

We've got several classes in 2017. We're delving into the world of pastries including making croissants. The popular bread making class is back and this year we will have both an introduction class as well as an advanced class which will cover things like enriched breads as well as some sour dough. Also returning with new ideas and inspiration is the most popular of our classes - the edible gifts.

If you are interested in any of these classes please send us an email to receive an information sheet.

### **Pastry and Viennoiserie (croissant and danish pastries)**

July 15th

Ever wanted to know how to make wonderful, buttery croissant at home? what about puff pastry? This is your chance. We'll take you through the process step by step in a hands-on class. Not only will you learn how to make them but we'll also arm you with recipes for a variety of fillings.

### **Introduction to bread baking**

August 12th

This course is an introduction into the world of bread baking and gives you the skills to start making wonderful bread at home. We'll cover the fundamentals of bread baking and make white bread, wholemeal, and buns.

### **Advanced bread baking**

September 2nd

For those with a familiarity with bread making. We'll cover enriched doughs, sourdoughs, plaiting, formula development, pre-ferments and soaks, and more.

### **Edible Gifts**

December 6th & 7th

Our most popular class over the last few years. So much so that we're running it on two nights. Giving the gift of food is widely appreciated - but sometimes it can be a challenge to figure out what to give and how to package it. Join us for an evening of sharing ideas and recipes on either the 6th or the 7th of December.

