



GILBERT'S

FINE FOOD

Classes 2018

We've got several classes in 2018. The popular bread making class is back and this year we'll run it twice. Also returning with new ideas and inspiration is the most popular of our classes - the edible gifts. We've been asked to run a class on decorating classic cakes and gateaux so look for that in October.

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

Introduction to bread baking

March 17th & July 21st

So popular we're doing it twice. 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.

Decorating Cakes and Gateaux

October 17th

We'll show you the techniques to turn out elegant and classic cakes and gateaux. You'll learn about working with buttercreams, ganache, and rolled icing. We'll hone your skills with a piping bag and teach you how to make flooded runouts.

Edible Gifts

December 5th & 12th

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.

