

# Magdalen



## Posh & Exotic Bread Making

If you have the basic knowledge of bread making, take it to the next level with Tracey. She will teach you to make a range of breads using different recipes and Magdalen's fresh seasonal produce. You will even be able to take your bread home and impress your family with your new skills

Minimum Group Size: 4

Maximum Group Size: 6

Cost: £77.50 per person

Includes: Notes and recipes, ingredients, light refreshments and homemade lunch.

Please bring: an apron and a container to take your baking home with you.

*Course Format:* This course is based in the classroom and kitchen at Magdalen. It is advised to wear suitable flat shoes.

*Tutor Details:* Tracey Smith

Tracey has been delivering downshifting courses for a number of years and has been the bread guru at Magdalen since 2008.



# Posh & Exotic Bread Making

## Course Structure:

### Introduction

*Classroom*

- Introductions
- Expectations of the day
- Housekeeping elements
- Health & Safety aspects

### Top Tips for Successful Bread Making

### Key Ingredients

### Kneading Tips

### Rising Tips

### Rolls and Shaping Bread

### Glazes – before baking

### Glazes – after baking

### Toppings

### Recipes

*Kitchen*

- Standard white loaf
- Rice Bread
- Flatbread
- Peanut Butter Tea-bread
- Honey Roasted Pepper Bread
- Pikelets
- Chickpea Pepper Bread
- Wrapped Pesto Rolls
- Simple Focaccia
- Divine Beetroot Plaits

### Conclusion

*Classroom*

- Question & Answer session
- Evaluation of the day and in meeting expectations
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