

Magdalen

Bread Making for the Terrified

We will take the fear out of bread making and teach you all you need to know about basic bread making plus a more exotic recipe in this direct and hands-on course.

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.



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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

Conclusion

Classroom

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