



Bread making at Wiston Lodge

28th–29th January 2012

Start time 9:30am

Cost £150 per person, including lunch.

Bed & Breakfast available

Have you ever wanted to bake your own bread? Would you like to learn all about ingredients, kneading, proofing and shaping to make delicious bread?

During the course you will bake and take home rye sour dough bread, walnut bread, fougasse, baguettes and pizza. The course is for home bakers and all recipes are suitable for home baking. No prior experience is needed. Copies of all recipes covered during the day will be provided.

You will learn to use three different types of dough:

- A proper sour dough made from rye flour
- A mix of sour dough and yeast sponge. Mark's walnut bread
- Yeast dough with sponge for the fougasse, baguette and pizza

Course tutors: Mark Tanner & Christoph Werner



“My personal goal would be to give participants a real feeling for ingredients and baking so that they feel more confident about baking their own bread. There will also be a focus on some of the essential theory behind bread making.”

Christoph Werner, tutor



Book now!
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