



Introduction to Bread and Pizza. Fully

Start Date: 3/3/2019 10:00 AM

End Date: 3/3/2019 2:00 PM

Time to relax as you sift, knead, shape, stretch and top your way to some hand crafted treats

The aromas of freshly baked bread and a good slice of tangy cheese topped pizza scattered with aromatic herbs is hard to resist. You'll get to know the basic ingredients and how they work together to make beautiful dough.

You'll get to understand how you may damage your dough and the key stages in making, resting, moulding and finishing your ferments. Best of all you'll have your own fresh bread to take away with you along with a hand stretched pizza.

Ingredients, refreshments, equipment and aprons are provided for the session. All dishes are to take home.

Cancellation policy

Complexity: