



NEW. Intermediate Bread Making.

Start Date: 3/21/2020 10:00 AM

End Date: 3/21/2020 2:00 PM

Brioche Nanterre. Swiss Iced Fingers. Cheese & Tomato Whirls.

If you know how the basic ingredients work together and want to take your dough to the next level this will be the very thing for you.

Working with our very own Master of Baking Chef David Turner you will knead, prove, enrich, laminate, flavour, shape and plait your way through bags full of fermented fun to take away and share.

Make a traditional Brioche loaf, create fruited and iced Swiss bun fingers and finish off with savoury cheese & tomato snack size whirls.

Price: £85.00 including ingredients, tea, coffee, refreshments.

Equipment and aprons are provided for the day.

All products are to take home.

Time: 10:00-14:00

Complexity

Cancellation policy