



TUESDAY
29th March
 1-4pm, Ages 11-14, £40 per session



WEDNESDAY
30th March
 1-4pm, Ages 11-14, £40 per session

ENRICHED DOUGH'S

HOT CROSS BUNS & RING DOUGHNUTS

Hot cross buns, hot cross buns, one a penny, two a penny... Spend the session with our professional chef Dan creating this popular Easter treat along with a classic American-style ring doughnut.

Using good-quality local ingredients you will learn the step-by-step process and the different stages of enriched dough making. All of our dough's are made by hand without the use of specialist machinery so it can be easily replicated at home.

By the end of the session you will have some delicious treats that you have made to take home with you at the end of the day.

For bookings & enquires contact Dan on T: 07540249435 / E: da.gibbons@icloud.com

BISCUITS

SHREWSBURY & DUTCH

Biscuits are a hugely popular sweet confection - they can be delicate, exciting, flamboyant even, and flavored in a multitude of different ways.

During this half-day course, Dan will teach you how to make perfect Dutch & Shrewsbury biscuits every time, learning skills you will use for years to come.

You will leave the course with a box full of fantastic biscuits you have made yourself - if you can resist eating them on the spot that is!

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THURSDAY
7th April
 1-4pm, Ages 11-14, £40 per session



FRIDAY
8th April
 1-4pm, Ages 11-14, £40 per session

BREAD MAKING

FOCACCIA & BREAD SHAPES

The art of traditional bread making is a time-honored skill, and one of the most satisfying things a chef can do.

Using fantastic local ingredients you will learn the different stages of the bread making process. All of our bread is made by hand without the use of specialist machinery so it can be easily replicated at home.

During this session Dan will teach you how to bake the perfect Focaccia bread, along with some useful dough-shaping techniques.

By the end of the session you will have plenty of delicious bakery products that you have made to take home.

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PASTA MAKING

TORTELLINI & TAGLIATELLE

Learning to make real pasta can be so much fun, as well as really rewarding; during this afternoon session, our professional chef, Dan, will teach you the art of making your own pasta - delicious!

Throughout the afternoon you will create some traditional ribbon-style pasta such as tagliatelle and spaghetti along with some classical filled pasta such as ravioli and tortellini.

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