

BREADINFIFE Bread Baking Gift Voucher

From



Join us for baking sessions generally 10am till 3.30pm, tasting as we go.

Please phone 01337 858031 or email baking@breadinfife.co.uk to discuss what you would like to bake and when. I look forward to meeting you and baking bread together.



BREAD IN FIFE

BREAD BAKING CLASSES



WWW.BREADINFIFE.CO.UK

Baking sessions are fun and quite therapeutic! Also productive ie lots to take home.

baking@breadinfife.co.uk

Phone 01337 858031



Bread Baking at Ochil Villa



TOP: WHEY BREAD BELOW: OATCAKES

The flours we use are organic apart from the splendid oatmeal from Hogarth's Mill in Kelso. Most other ingredients such as milk, butter, and sugar are organic. Since we are working in a domestic kitchen our environment is not nut free. In the recipes which use dairy products there are alternatives given for vegans.



WHAT WILL WE BAKE? SOME SUGGESTIONS

Essential Breads

Breakfast Rolls, Wholemeal Loaves, Milk Loaf

These are breads to enjoy every day, wholesome and good with just about everything. Once you can make these, even good shop bought bread tastes dull.

Just Oats

Coarse Oatcakes, Oatmeal and apple loaf, Staffordshire Oatcakes, Oatmeal Shortbread, Oatmeal pancakes

Too much in here to bake in 4 hours but we should be able to bake, demonstrate or taste everything. Oatmeal and rolled oats are nutritious, delicious, cheap and good for you although there is also a fair amount of sugar in a couple of these recipes.

Celebration Breads

German Stollen, Danish Yule Cake, Almond biscuits, Challah

These breads take longer to prove because of the additional ingredients, but they are worth the wait. Breads or cakes? Who cares if they are delicious.

Speciality Breads

Walnut Cob, Olive Cob, Sourdough

If you want to push the boat out in terms of flavour then try these. You need to choose carefully what you serve them with, and when you get that right you will have a great meal.

For other choices see the website

AND WHAT IS FOR LUNCH?

Generally there is so much snacking and tasting throughout a baking session that a meal afterwards is too much. We will taste the breads we make with cheeses, jam, butter, or honey during breaks for tea and coffee. These tastings give a chance to compare the results of different techniques and flours used by the each person in the group.



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Look on the website to see the other breads we bake. If you like what you see then email me with a list of the things you would like to bake, and possible dates. We will take it from there.