



Bread Making Masterclass



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Bread Making Masterclass

Guests learn the art of bread making and make their own bread and butter!

The activity begins with a demonstration by our bread chef where guests will learn bread making tips, tricks and kneading techniques to make a yeast risen loaf. Guests then use what they've learnt to mix their recipes, knead their dough and leave it to prove. While loaves are proving, guests make a soda bread as well as their own homemade hand-churned butter!

Once loaves are proved to perfection our bread chef will give another demonstration on how to knock back and form their dough into different shapes. Guests can then choose to make a classic square tin loaf, a round cob, bread rolls, or they can really get creative by plaiting or shaping their dough.

While loaves are in the oven, we'll keep guests amused with some fascinating facts about bread and a fun "use your loaf" quiz!

At the end of the event, each guest will have made two loaves of bread and a block of butter. We'll give everybody the recipes and instructions so that they can use their newfound skills at home. The event concludes with a wonderful display of different loaves where a winner can be chosen. Guests can then enjoy their bread together or we'll give them bags to take their bread home in. (Note when guest numbers are more than 10 guests will work in pairs and will make / share the loaves between them)

What is included:

- Bread Chef, event manager, first aid and food hygiene trained staff
- Cooking utensils, equipment and mobile ovens
- Ingredients / recipe cards and paper bags to take bread home in
- Table covers, gloves, aprons, hats, team packs, stationery and prizes

What we require:

- 63 amp three phase power
- Indoor space, with 2 hours to set up
- 1 trestle table per person (for oven and cookstation)
- 3 trestle tables for our equipment
- Access to kitchen for washing up is desirable

Notes:

Cost: £POA

Activity Duration: 3 – 3.5 hours (ideally 3.5 hours)

Guest Numbers: Up to 20 people (when guest numbers are more than 10, guests will work in pairs and will make / share the loaves between them)



Why Firebird Events?

- Our fantastic team are creative, knowledgeable, experienced, friendly and fun. Thanks to our drive, dedication and attention to detail, we will deliver you an unforgettable event experience.
- We listen. We can provide you with great ideas, bespoke solutions and reliable service, helping you to create an event which suits *your* needs and objectives.
- Well established within the industry since 2000, our reputation and fantastic relationships have enabled us to work with an array of clients, including many large corporations and top UK venues, time and time again.
- We can provide everything from a single activity, to an entirely produced event, providing first class team building days and corporate events.
- Our hard work has been recognised within the event industry, winning awards in the category of “Best Event Provider” at the M&IT industry awards – silver in 2018, bronze in 2019 and silver in 2020.
- Firebird Events are covered by a minimum of £1 million Public Liability Insurance.

Notes

- All prices are subject to VAT at the current rate.
- All prices are subject to availability.
- Prices may be subject to change.
- All prices where an event set up fee is stated are subject to the relevant per head fee on top.
- Some services or items may be subject to minimum order fee.
- Prices may be subject to travel and accommodation charges.
- Full payment will be due 30 days prior to event date (unless a credit account has been agreed in advance).
- Soft or hot drinks (weather dependent) should be provided for our team throughout the duration of the event.
- Depending on length of the event, hot food may be required for the team.

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