



Bread Making Masterclass



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We believe there's nothing more enjoyable or more stress-relieving for your team than the art of baking bread. Using just four simple ingredients flour, yeast, water, and salt you'll learn how to create a variety of delicious bread styles. Our Bread Masterclass is a fun, hands-on experience that teaches essential artisan techniques and elevate your baking skills.

We begin with a classic French hand-mixing technique, preparing our first dough and setting it aside to prove while we move on to other bakes. Guests will learn how and why we use starters to create loaves with a light, open crumb, a glossy finish, and a crisp crust. While the dough rises, we'll make a Guinness, apple, and walnut soda bread, followed by a selection of breads using the dough prepared earlier.

The group will then learn essential slashing and scoring techniques, including the "crier du pain" ("scream of the bread"), and how to achieve both softer crusts and perfectly crisp croûte du pain. Time permitting, we'll also make a roasted garlic, rosemary, and sea salt focaccia using pre-prepared dough, before a lively pizza-tossing relay challenge.

While the bread bakes, guests will make their own salted butter and create a sourdough starter ("the baby") using apples, alongside a sourdough demonstration using a 12-year-old starter.

The session concludes with a bread display and optional light-hearted judging. Guests will take home their baked bread, sourdough starter in a jar, plus a set of recipes and care instructions

What included: Michelin Star Trained Chefs, mobile cookery school / ovens, science, health, nutrition, sustainable cooking and lots of bread to take home!

Notes

Costs: £POA

Guest numbers: 5 – 60

Activity duration: 3.5 – 4.0 hours (ideal time: 4.0 hours)

Furniture requirements from venue: 1 x 6ft x 2ft trestle or 6ft round tables per 4 - 6 guests, chairs, 6 x 6ft x 2ft trestle tables for our equipment

Space required: Approx 3 sqm per person

Electrical power required: 63amp 3 phase power socket (for smaller events we may be able to use standard wall sockets)

Set up time required: 2 hours (1 – 1.5 hours to removal equipment)



Bread

Masterclass

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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