



COOK BAKE CREATE

BAKING MASTERCLASS

Prices start from £85 per guest for 3 hours

This three hour informative class combines a demonstration with a practical hands on masterclass experience. Alternatively, you can sit back, relax and watch a series of demonstrations. A tutorial will teach you the basic functions of ingredients and how they combine to produce the most delicious artisan breads, pastries or cakes. Nicola and Domino will share their tips for success when creating baked products.

These three different bespoke courses allow you to choose from a selection of baked products, examples from each course are as follows:

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| BREAD | Flower pot bread The perfect loaf Breads around the world Savoury Plaits Tear n share |
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| PASTRIES | Sweet shortcrust Choux pastry Puff pastry |
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| CAKES | Creamed sponges Swiss roll Melted sponges |
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You and your guests will sample all products made
Different dietary requirements can be catered for
Refreshments and homemade treats will be provided on arrival.
Minimum 6 guests

Venues outside a 20 mile radius of our Hampshire kitchen will incur a 45 pence per mile additional travel costs

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