



# BREADMAKING

*"Baker extraordinaire"*  
Cuisine Magazine October 1992



I have two passions; Clinical Aromatherapy and Breadmaking. Classes available in both.

Someone once said to me..."It is a noble thing to make bread". Would you like to learn? I can teach you in a funfilled, relaxed environment around my kitchen table in the beautiful Waitakere Ranges. Winner of two major Food Awards (1993/94), I ran my own artisan bakery for 10 years.

## **BREAD MAKING CLASS**

- Fully hands on. Take home your freshly baked Wholemeal and Ciabatta loaves.
  - Morning tea and delicious lunch included; good learning, good company, good food.
  - Maximum 5 people. Ideally, get a group of friends together.
  - 9:30am to 3:30pm. Please arrive by 9:am30 for morning tea and introductions.
  - Classes by arrangement.
  - \$225 per person incl GST.
  - Payment required at time of booking. Thank you.
- Please note, because of limited places, there is a cancellation fee of 30%.
- Please advise if you have dietary requirements or food dislikes.

## **GLUTEN FREE BREADMAKING CLASS**

After being diagnosed as a Coeliac several years ago I developed two Gluten Free Bread recipes;

- Annie's Gluten Free Irish Soda Bread
- Annie's Gluten Free Multigrain Yeast Bread.

These are taught in a separate full day class.

Same place, same time, same format, same price as above.

Please note: bread rises at its own pace. Completion time is not set in concrete. If we need to linger a while over a refreshing beverage, so be it. There is no rush. We can put the world to rights, learn a little about essential oils, pick some herbs from the garden, or visit Terry's studio on site. The day is for relaxing away from the madness.