



COOKERY SCHOOL

Bread & Pastry

| COURSE | PRICE | AUG | SEP | OCT | NOV | DEC | JAN |
|----------------------------|-------|-----|-----|-----|-----|-----|-----|
| BBQ | £110 | | | | | | |
| Afternoon Tea | £125 | | | | | | |
| Smoking, Curing & Pickling | £120 | | | | | | |
| Sushi | £95 | | | | | | |
| Middle Eastern | £120 | | | | | | |
| Cook Like a Pro | £165 | | | | | | |
| Japanese | £120 | | | | | | |
| Street Food | £100 | | | | | | |
| Bread & Pastry | £130 | | | | | | |
| Dinner Party | £145 | | | | | | |
| Chocolate | £125 | | | | | | |
| Thai & Vietnamese | £100 | | | | | | |

* All courses are subject to change

SPITFIRE COOKERY SCHOOL

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Bread & Pastry

Discover the art to baking crusty, fluffy bread, soft scones or the perfect macaroon. In this 5 hour masterclass, learn the secrets behind bread and pastry.

Cost per person: £130.00

Maximum number of guests: 12

Total duration: 4.5 hours

Include: : Take home recipes, packaging for your breads, scones, meringues, macaroons, notepad and pencil, tea, coffee, refreshments, glass of wine to enjoy with your prepared food at the conclusion of the class

YOUR DAY AT SPITFIRE COOKERY SCHOOL

10.00am

Arrive: Tea, coffee, welcome: Meet your tutor, housekeeping and welcome to the academy

10.15am

Session one: Bread making (Make a restaurant quality home cooked loaf)
Ingredients, environment, method and preparation, variations and adaptation, Q & A

11.00am

Session two: Macaroons
Ingredients, choose your flavour, method, preparation, Q & A

11.30am

Re-kneading your breads (Macaroons to bake)

11.45am

Ganache for macaroons

12.00pm

Final bread preparation and baking

12.15pm

Macaroons out, bread to bake - Lunch, refreshment, sandwiches and salads

12.45pm

Session three: The perfect meringue (Breads out to cool) Ingredients, method, preparation, variations, baking, Q & A

1.00pm

Session four: Scones (Meringues to bake)
Ingredients, method, preparation, variations, baking, Q & A

1.30pm

Macaroon assembly (Scones to bake)

1.45pm

Clean down, wrap up (Scones out to cool)

2.00pm

Wrap up, sit down in the lounge with fellow classmates to enjoy your prepared item with tea, coffee and champagne.

2.30pm

Departure