



Anchor Yeast

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Loafing Around

Baking & Cookery School



SATURDAY 29 March 2014	SATURDAY 05 and 12 April 2014	SATURDAY 03 May 2014
CONTINENTAL BAKES	EASTER BAKES	THE ART OF PASTRY MAKING
<p>Join us for the experience of bread making with a continental flavour...</p> <ul style="list-style-type: none"> • Ciabatta – also known as “Champagne” Bread • German Rye Bread • Russian Black Bread • Crispy Baquette • Portuguese or Italian Breads 	<p>Make the perfect treat for family and friends during the Easter Season...</p> <ul style="list-style-type: none"> • Spiced Hot Cross Buns • Simmel Cake • Easter Ring Cake • Chocolate Cup Cakes • Dark Chocolate Cake • Chocolate Ganaché Cake • Cherry Cream Flan • Chelsea Cake 	<p>Learn the basics of pastry making...</p> <ul style="list-style-type: none"> • Flaky & Puff Pastry • Short Crust Pastry – ideal for Sweet or Savoury bakes • Hot Water Crust – for home-made Pies • Cheese Pastry – perfect for Cocktails • Savoury Flans or Quiches • Choux Pastry – for Eclairs • Profiteroles or Cheese Aigrettes
Course Fee: R220.00 per person	Course Fee: R230.00 per person	Course Fee: R220.00 per person
SATURDAY 10 May 2014	SATURDAY 17 May 2014	SATURDAY 24 May 2014
BASIC BREAD MAKING	MACAROON DELIGHTS	ITALIAN COOKING
<p>Surprise family and friends with quick and easy Breads...</p> <ul style="list-style-type: none"> • Fancy Rolls • Raisin Bread • Party Wheel • Garlic Strip Bread • Onion French Bread • Potato Bread • Beetroot Bread • Batter Breads 	<p>Master the mystery of making Macaroons!</p> <p>A light, baked confection, the macaroon is described as being a meringue-like cookie – depending on their consistency. The original macaroon was a “small sweet cake consisting largely of ground almonds” similar to the Italian amaretti.</p>	<p>Learn and master the skill of cooking like an Italian!</p> <p>Make home-made PASTA, served with a variety of toppings and easy sauces. Pair a CAPRESE SALAD with a slice of CIABATTA or GRISSINI BREAD STICKS. End the meal with TIRAMISU also known as the “Tuscan Trifle”.</p>
Course Fee: R230.00 per person	Course Fee: R220.00 per person	Course Fee: R230.00 per person

We cater for all age groups and baking enthusiasts!

The courses include: Ingredients; Take-home bakes; Arrival drinks and snacks; a Certificate on completion.

GOOD REASONS TO ‘LOAF’ AROUND

FUN FOR TODDLERS: Moms, bring your toddlers for a fun day out, they will love spending time with you and all the delicious treats they get to eat!

TEAM BUILDING: Bring your staff for a team building experience they will never forget!

COUPLES AT PRACTICE: “Those who bake together stay together” – learn how to enjoy baking with your partner!

- To book a course, phone **Maatjé Vollmer** on **082 385 2020** or E-mail to loafingroundschool@gmail.com.
- Fax proof of payment prior to the course to **086 241 6797**.
- **Venue:** cnr. Appelblaar & 1 Bruidsbos Streets, Range View Ext 4, Krugersdorp.
- **Duration of course:** 09h00–14h00