‘Introduction to baking’ day information

We will run through dough development using the different types of yeast and how to balance a recipe.

You will make a white dough using the sponge and dough method or pinch back in the domestic kitchen, out of this dough you will produce a cottage loaf, pitta bread and practise your platting skills.

You will make a soda loaf to demonstrate the reaction using bicarb and butter milk.

You will make an enriched dough to demonstrate the advantages of a flying sponge fermentation and you will make Chelsea buns from this dough.

And finally you will make short pastry to demonstrate how you can destroy the proteins present in the flour as well as develop them for your breads.

This course has been devised to give you an insight into some of the complexities in the baking industry so that you can make your own breads, rather than just give you recipes in a parrot fashion.

Timings

We will start at 9.30 am and finish at about 3.30pm.

Lunch is provided, you only need to bring a pinny and a willing pair of hands!

Location

You will find us in the test bakery at the mill based in the village of Frampton On Severn in Gloucestershire.

Shipton Mill Limited
Bridge Road
Frampton on Severn
Gloucestershire
GL2 7HE

Directions

From M5 junction 13

- go to the A38, turn left toward Bristol,
- pass the petrol station on the left, filter and turn right,
- go through the village of Frampton on Severn
- pass the green and the Bell Inn on your left
- just before the canal bridge turn right into the industrial estate
- go to the weigh bridge and one of the team will take you on to the bakery!