



ALL RISE

Bread-making at Babylonstoren

Presented by:

Baker Karen Pretorius

Date:

24 June 2015

Time:

10h00-16h00

Meet us at the **Farm Shop** at **10h00** for a walk through the garden. In the Garden Lecture room Karen will touch on the rich history of bread-making, different types of flour, the importance of gluten and the secret life of yeast.

Then it's time to get practical and make, knead, shape and bake a "straight dough". Under the guidance of this experienced baker, you will also learn about sourdough baking, and take home some of Karen's most trusted artisan bread recipes.

Lunch will be enjoyed at the Greenhouse restaurant.

Cost R 450 per person

Reserve your spot with Bronwynne or Leandra at enquiries@babylonstoren.com or phone 084 275 1243

Should you be one of our hotel guests, the events for the day are included in your stay. Book with Cindy on reservations@babylonstoren.com

Only 15 seats available