

Redbournbury Watermill

"Really good fun"

"Steven was an excellent teacher and gave us lots of tips and advice"

"An informative, quick paced class. Excellent teacher, good group and very enjoyable."

"Just perfect for me"

"It was a fantastic selection of breads"

"I would like to say thank you to Steve for making the course so informative and enjoyable"

"Excellent day, thank you!"

Baking experience days

Are you a budding baker? Want to learn how to make real bread?

Then why not spend a day with Steven, our master baker? Learn the basics of bread-making: mixing, kneading, proving, shaping and baking. Experience both yeasted and sourdough breads all made from the mill's own organic flour. You will take home all the bread you make and a mill goodie-bag containing flour, recipes, sour-dough starter, tea-towel and more. Refreshments and lunch provided.

For further information please e-mail: admin@redbournburymill.co.uk

