

Baking classes at Tuxford Windmill 2025



Course title	Tutor	Description	Level	Duration
Sourdough Breads - Introduction	Emmanuel Hadjiandreou	Learn how to make and keep a sourdough starter, a basic sourdough loaf, Ciabatta, and a rye sourdough bread.	Beginner	Full day
Sourdough Breads - Wholegrain/ Wholemeal	Emmanuel Hadjiandreou	Bake super healthy loaves by adding partially milled grains and whole grains to the dough to have a more textured and flavoursome loaf. You will be using wholemeal and semolina flours as well as rye and oat grains to make various sourdough loaves during the day.	Intermediate	Full day
Sourdough Breads -Flavoured	Emmanuel Hadjiandreou	Learn how and when to add seeds, fresh herbs, vegetables, and dried fruits to the dough. You'll be baking multigrain seeded sourdough bread, focaccia sourdough, prune & pepper rye sourdough, and a beetroot or parsnip sourdough loaf.	Intermediate	Full day
Breads of British Isles	Alyson Chaney	You'll learn to bake the Welsh Bara Brith as well as a soda bread from Northern Ireland, and Scottish morning rolls made in the traditional way.	Intermediate	Full day
Continental Breads	Alyson Chaney	With recipes from three countries, you'll be baking a typical French pain de campagne together with an Italian Focaccia, and Ukrainian Pampoushky (tear and share bread with garlic, parsley, and butter).	Intermediate	Full day

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Scandinavian Bakes	Alyson Chaney	The Nordic countries of Sweden, Denmark and Norway are home to delicious breads both sweet and savoury. In this class, you'll be making bread rolls using rye flour, a sweet and spicy braided loaf and some Nordic cookies.	Intermediate	Full day
Introduction to bread baking	Fari Wyman	Learn the essentials of making a successful loaf, as well as kneading methods, proving, and shaping the dough. You'll bake a hand-shaped loaf, a tin loaf, and a batch of soft bread rolls.	Beginner	Full day
Scones, sweet & savoury	Fari Wyman	You'll learn to make well-risen sweet and savoury scones, using appropriate flour and mixing method.	Beginner	Half day
Bagels	Fari Wyman	We'll begin with making two batches of bagel dough, followed by learning to shape and poach the bagels before baking them. We'll make plain and a flavoured bagel.	Intermediate	Half day

Please state the name of the class/es you are interested in and email us for details and availability. Our email address is: info@tuxford-windmill.co.uk Please check the spam box if you don't receive a reply within 48 hours.

Emmanuel Hadjiandreou is a master baker who lives and works in Hastings with his family. He has worked with famous celebrities such as Gordon Ramsey, and at prestigious establishments such as the Savoy in London. He brings a wealth of knowledge and expertise, and his classes are packed with information and well-honed skills.

Alyson Chaney is one of our Nottinghamshire bakers who has a micro-bakery just outside Southwell. Alyson's passion for baking is infectious, and you'll enjoy baking in her company and learning from her knowledge and experience.

Fari Wyman is co-owner of Tuxford Windmill, and her love of baking since childhood, provided all the baked goods for our old Tearoom for 15 years. She continues to bake every week as well as testing out our flours regularly and following each harvest. She considers bread baking as a life-skill, which she encourages everyone to learn. Fari's professional background is in Human Resources, and she developed and practiced her training skills during that period.