

Baking classes at Tuxford Windmill

2024



Course title	Tutor	Description	Level	Duration
Introduction to Sourdough Breads	Emmanuel Hadjiandreou	Learn how to make a sourdough starter, a basic sourdough loaf, Ciabatta, and a rye sourdough bread.	Beginner	Full Day
Baking wholegrain sourdough bread	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 flours as well as rye, barley, and oat grains to make various sourdough loaves during the day.	Intermediate	Full Day
Flavoured Sourdough breads	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
Sweet /Enriched dough	Emmanuel Hadjiandreou	With Emmanuel's expertise, learn how to make fruit buns (teacakes/hot cross buns), cinnamon buns, and a brioche loaf.	Beginner	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.	Beginner	Full Day
Breads from around the World	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).	Beginner	Full Day

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Course title	Tutor	Description	Level	Duration
Introduction to bread baking	Fari Wyman	Fari will take you through the different types of flour, kneading, proving, and shaping the dough, temperatures, and a few other things to look out for. You'll bake two loaves and a batch of bread rolls.	Beginner	Full Day
Scones, sweet & savoury	Fari Wyman	We'll learn to make well-risen sweet and savoury scones you can be proud of. All ingredients and recipes will be provided.	Beginner	Half Day
Bagels	Fari Wyman	We'll begin with making the dough, followed by how to shape the bagels, and then cook and bake them. We'll make plain, and a flavoured bagels. All ingredients and recipes will be provided.	Intermediate	Half Day

For details of dates, availability and registration please state the name of the class/es you are interested in, and email:

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.