

8th & 9th November 2008
922 Upper Rose River Road

Boonderoo Farm

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Sourdough Bread Baking Basics Workshop

The actual workshop will begin at 10am on Saturday, with a **general welcome & morning tea at 9.30am**, & will officially end at 5pm on Sunday.

Topics of discussions for the weekend will include:

- History of bread
- Milling of flour & an appraisal of different methods & qualities
- Milling demonstration using a stone mill imported from Austria
- Sourdough development
- Dough proofing, scaling, shaping, rising
- Dough preparation for Pizzas, Focaccias, Pita (Pocket) Breads etc.
- Dough preparation for Sourdough Breads (including White, Wholemeal, Rye, Pumpkin, Herb breads etc)
- Dough Preparation of various sweet delights such as strudels, brioche etc.
- History of bread ovens
- Oven designs to suit individual needs
- Other uses of wood fired oven (muesli bars, drying fruit etc)

As we are baking in a woodfired oven, the temperatures of the oven will determine the preparation times of Breads & Meals.

Limited amount of basic shared accommodation is available in caravans & loft of a shed. Otherwise bring your own swag, tent, car, camper etc. Please bring pillows, sleeping bags or bedding/linen.

As we are located high in the mountains, please come prepared with warmer clothing than you think you may need.

You are welcome to arrive Friday night & share dinner with us – Just let us know!!

Booking Form

Name: _____ Number of People: _____

Address: _____ Town: _____ Postcode: _____

Deposit: \$ 50 or Full Amount: \$ 250 Per Person

\$ 450 Per Couple

Cheque/Money Order made out to: T & G Moritz

Accommodation Required: Yes No

Dietary Requirements (i.e. Vegetarian): _____