

Sourdough for Starters

Making sourdough bread is much simpler than it seems, and this hands on course is perfect for anyone keen to learn the fundamentals.

Throughout the session, you'll learn about:

- How to feed and maintain a healthy starter
- Mixing and developing the dough
- Bulk fermentation
- Cold fermentation
- Baking a sourdough loaf

You'll watch a full demonstration on feeding a sourdough starter and mixing and preparing the dough. Each participant will then feed their own starter and mix their own dough. You'll take home your dough — ready to bake once fermentation is complete, likely the next day — along with your own sourdough starter so you can continue baking at home.

Because a sourdough loaf takes several days from start to finish, premade dough will be provided and baked during the session so you can enjoy fresh bread on the day. A selection of dips and spreads will be available to enjoy alongside the warm loaves.

Details

- Time: 12pm–3pm
- Location: Waiuku Food Studio
- Cost: \$50 per person (includes all ingredients)