

Masterclass: Sourdough

(your journey begins)

26 April, 2025 1 - 5pm

\$120 or \$100 for farm members

Location: The Display Home

(Corner of Sunlight Bvd and Trumpeter St)

Minimum numbers: 10 Maximum numbers: 15

During this hands on session you'll learn about the basics of working with sourdough.

You'll learn:

- About your equipment
- · Caring for & using your starter
- Mixing ingredients
- Stretching the dough

Together, we'll:

- Get a rested dough ready for baking and into the oven
- · Build a focaccia and bake it

You'll be taking home:

- A set of notes with recipes
- A jar of starter
- The bowl of dough you've started so that you can finish it later and put it in your oven.

At the end of the class, we'll sample our loaf and focaccia while we recap our learnings.

Book your spot:

Use the QR code to book your spot.

Further details will be sent, once you have secured



your place in this workshop.

The fine print:

Cancellation policy:

- Participants who don't attend all or part of the workshop will not be eligible for a refund. If you're unable to attend, you're welcome to nominate someone else to attend in your place.
- If we need to cancel the workshop, registrants will receive a full refund.
 We'll make every effort to notify participants of cancellations as soon as possible.