

MACREDDIN VILLAGE FOOD HERITAGE MASTERCLASSES

Getting Back to the Basics...

Bread Making MasterClass



Participants will receive a welcome tour of Macreddin Village including the Kitchens. The MasterClass will begin with an introduction to the History surrounding bread making in Ireland. Evan Doyle, with the assistance of the Macreddin Village Baker along with the help of some of The Strawberry Tree Brigade will share tips and recipes for baking Organic Irish Flat Bread, Organic Irish Sourdough Bread, Organic Irish Brown Bread, Organic Irish Heart Stone Bread, Organic Irish White Loaf and more... During this Food Heritage MasterClass, attendees will enjoy a demonstration on how to bake bread the old fashioned way... using a Soda Pot over an open Turf Fire. Our Bread making MasterClass will also offer guests the opportunity to make their own loaf of Brown Bread to take home. In addition, participants will leave with some of their very own precious Macreddin Village live yeast.

Duration of Bread Making MasterClass: 11:00am - 3:00pm

Cost of MasterClass: From Just €105pp

What You Get...

Tour, Tea or Coffee with Macreddin Village Homemade Biscuits, Tuition, Bread Making MasterClass, Tasters throughout the day, Lunch in The Waterside Lounge, Macreddin Village Recipes, your own baked Brown Bread & some Macreddin Village live yeast to take home...



Reserve your spot at the Macreddin Village Bread Making MasterClass by contacting The Crew on 0402 36444 or by emailing reservations@brooklodge.com for available dates and favourable overnight rates