

Bavarian Pretzel Class

in your own venue

As part of a conference or a fun night with friends and family at home, by choosing your own venue, you will be more flexible in organising the perfect event!

Workshop agenda

- Introduction to raw materials and bread making techniques
- Mixing and kneading pretzel dough from scratch
- Short overview on the history and traditions around pretzels
- Science behind lye
- Forming pretzels on the table and twisting them in the air
- Baking and eating of freshly baked pretzels

Minimum requirements for a suitable venue

- Work bench or table of 3 meters length
- Access to an oven (incl. baking trays)
- Access to a fridge
- Access to a sink for washing hands and dishes

Ingredients, remaining equipment and aprons for all participants will be provided.

Further details

Duration	2 to 2.5 hours
Participants	Up to 15 people (depending on size of venue)
Venue	As provided by you
Language	English or German
Price	POA

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