Heckington Windmill

Heckington Windmill Introduction to Bread Baking Day

A unique full day experience learning baking techniques that maximise the benefit of using our stone-ground flours.

Whilst the mill is currently not fully operational, we still mill a wide range of flours using traditional stones. The Trust is signed up as a full member of the Real Bread Campaign and is committed to baking bread that fully complies with those standards which maximise the health benefits of real bread. The original bakehouse has been converted into a modern industrial kitchen which complies with current food hygiene standards and all our bakers possess relevant qualifications in food hygiene.

What you'll do

On arrival at the tea room you will be given coffee or tea and meet the team. There will be a maximum of four clients for any bread making day to allow us to provide you with individual attention.

You will be taken to the Bakehouse and taught the methodology of producing sourdough bread - how to make and maintain a starter and how to use it to bake delicious loaves of bread. You will have hands-on experience in mixing, proving, shaping and finally baking loaves and you will be able to take home your newly baked sourdough loaves. You will also take home a prepared dough for you to prove and subsequently bake at home.

You will be taught how to make yeasted bread, and you will produce and take home some delicious specialty soda bread too.

You will also be taken on a brief tour of the mill and our grain expert will explain the history, the provenance and the characteristics of the grains we mill and subsequently bake

Duration

This is a full day workshop and you will be provided with lunch during the lunch break. It will start at 9.30 am and run through to about 3.30pm.

What's included

You will be provided with an apron to wear and all the necessary ingredients for your baking. In addition to your baked bread, you will receive a goody bag containing a bag of flour, a mill entry voucher, and a small tub of sourdough starter.

Please note

This workshop is for participants aged 16+. Although you will only access the ground floor of the mill you should wear sensible shoes. The windmill and the bakehouse are dusty environments and thus not suitable for those with allergies that might be affected,