

Artisan Baking Classes at Collegeville Artisan Bakery



I. Fundamentals of Bread baking

Learn the fundamentals of artisan baking using easy and traditional European methods. Create breads such as baguettes, ciabatta, and other decorative breads. Extensive hands on, no experience necessary, lunch included.

Participants bring home all breads made.

All supplies included. Limit 10.

\$110.00 Steve Nelson - Instructor

II. Fundamentals of Croissants/Lamination

Learn the fundamentals of croissant making. Using this versatile dough, participants will make croissants and various pastries. Extensive hands on, no experience necessary, lunch included.

Participants bring home all products made.

All supplies included. Limit 10.

\$110.00 Steve Nelson - Instructor

Class Schedule and Registration

I. Fundamentals of Bread Baking 9am-5pm

See website calendar for dates

II. Fundamentals of Croissants/ Lamination 9am-5pm

See website calendar for dates

Upon request we will schedule classes during the week. GREAT TEAM BUILDING EXERCISE
Please enclose payment to reserve your seat today. Spaces are limited. NO REFUNDS. Make
checks payable to CAB (Collegeville Artisan Bakery).15349 Co. RD. 51, St. Joseph, MN 56374

320-309-6282

NAME: _____

ADDRESS: _____

PHONE: _____

Visit Our Website at: <http://www.collegevilleartisanbakery.com>