

Classes are run throughout the year and include a meal, refreshments, plus all the equipment and ingredients needed.

For dates please see our website.

Gift vouchers are available in all denominations, online and in store.

# LOAF

## COOKERY SCHOOL



We teach a wide range of food courses in our dedicated cookery school in Stirchley, Birmingham, taught by our professional bakers and guest tutors.

We'd love to welcome you to Loaf and share new and forgotten food skills.

### LOAF BAKERY & COOKERY SCHOOL

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# COOKERY CLASSES

Our three-hour evening classes will introduce you to cuisines from across the globe, give you new skills to take home and culminate in a shared meal of the fruits of your labour.

We've been working with Lap-fai Lee and Haseen Muthalali, our two guest tutors, for years and are proud to combine their expertise with our desire to make cooking skills accessible to all.

Lap's evening classes include: Thai, Sushi, Ramen, Dumplings + Knife Skills

Loaf runs a popular Handmade Pasta evening class, with dishes inspired by family recipes from friends in Italy.

Haseen of Kings Heath's Pop-up Dosa, teaches Dosa and Thaali, exceptional feasts from family recipes back home in Kerala.

## SEAFOOD & SAUSAGE MASTERCLASSES

*All-day classes from Lap-fai Lee.*

Seafood will arm you with the confidence to choose, prepare and eat over 10 varieties of seafood - from the humble mackerel to the extravagant lobster.

Sausage & Charcuterie focusses on making and curing your own charcuterie from scratch and preparing four varieties of sausage.

# BAKE WITH LOAF

These all-day classes are taught by Loaf's bakers. They will equip you to bake confidently at home.

Run since 2009, our classes are designed to demystify and empower you, whether it's a classic tin loaf, croissant, delicious sourdough or discovering new flours to bake with.

Baking with heritage grains

Bread - back to basics

Sweet breads & viennoiserie

Simply Sourdough

Wholegrain baking with Tom Baker

Loaf's founder teaches this quarterly masterclass about working with wholegrain - bringing all the lessons he's learned from his new bakery in Machynlleth, Wales.