

Cooking with Anne Spring Session 2019

Try out new recipes!

Registration

Online at afmsp.org
or by phone at **612 332 0436**

Learn to make bread! *Atelier de pain!*

Join Anne for a 3-part series on breadmaking. She will condense the main steps into a hands-on three-class series starting at the end and taking students to the beginning of the process. Students will leave each session with their own bread dough to continue working with and to bake at home. Each class will take place from 1:30 to 3:30 pm on Saturdays
Cost: \$145/ 3-week series on breadmaking

What to bring?

- A proofing basket OR a cake pan and clean dishtowel for the first session
- A mixing bowl for the second and third sessions



April 13: Shaping and Baking

The first class focuses on baking bread; this will include shaping and tasting with dough to bring home and bake following class instructions.

April 27: Preparing the dough

The second class goes back to dough preparation.

May 11: Natural leaven

The third class will focus on the advantages and techniques of using natural leaven to help students make bread at home from start to finish.

Prepare delicious food to eat together with recipes to make again at home!

Making *mignardises*

Learn to prepare *mignardises*, mini pastries including *madeleines*, *financiers*, *palmiers*, etc.

Each class will take place from 10 am to 12:30 pm.

Cost: \$65/class

2 classes

- Saturday, May 18
- Saturday, June 8



Crêpes sucrées et salées

Learn to make sweet and savory *crêpes*; try to make a *gâteau de crêpes*.

Each class will take place from 10 am to 12:30 pm.

Cost: \$65/class

1 class

- Saturday, June 1

