



BIG HEART BREAD

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BENEVOLENT BAKERY

Garden Focaccia Workshop

Hostesses living further than 15 miles from Rogers, please contact me before registering.

Hostess is responsible for gathering 3 participants (in addition to herself) as well as the collection of funds to register for this private workshop.

Each participant fee: \$40*

Hostess fee: FREE

When registering, select date & time, then proceed with entering Name, etc as these fields do not highlight indicating you can fill them. Payment in full is required at time of registration.

Whether you are a seasoned sourdough baker or just getting started, you will find this recipe from: Sourdough Made Simple by Emilie Raffa an easy way to enjoy focaccia. We will review what focaccia is, where it comes from and ways it can be enjoyed. You will also learn how and why sourdough brings so much flavor to dough, namely focaccia.

Hostess provides: Fruit & cheese plate and beverages

Any toppings for focaccia in addition to those I bring. See suggestions below

Oven that heats to 500*

I provide:

Fermented dough ready to shape

Parsley, cherry tomatoes, black olives, red & green onions, Flake Salt

Everything needed for 4 participants to bake a beautifully decorated focaccia

A freshly baked sourdough bread to share

An active culture of sourdough starter for each participant

Recipe and tips for sourdough focaccia

Aprons

Suggested veggies to transform your focaccia into a GARDEN Focaccia. The sky's the limit! Be creative..... you cannot go wrong! Roasted red peppers, Seeds (sesame, poppy, pine nuts, sunflower, pepitas) Mini peppers, Herbs (rosemary, dill, chives, sage), Dried Italian herbs. For the meat lovers: pepperoni or pre cooked Italian sausage, Artichoke hearts, Pesto, Mushrooms, EVOO or Infused olive oil, Garlic (raw or roasted) Scallions (keep root on!?) Capers, Grated cheeses

Duration of workshop: 3 hours maximum

***All sales are final**

Contact Laurie@bigheartbread.com or 847.915.1954 for any questions