



Sourdough Bread & Haloumi

Workshop

Ballarat Home Brew is delighted to offer visiting VAA Conference delegates the opportunity to enjoy a fun filled morning baking sourdough and making haloumi.

The workshop will demonstrate how easy it is to bake delicious sourdough, using a no fuss "Sourdough in a Container" method for both wheat and rye loaves. We will also be demonstrating how to easily make haloumi cheese.

The workshop includes take home notes, sourdough cultures, and a delicious lunch of sourdough, cheese and other home produce.

Date: Thursday 31 May, 2018

Time: 10am to 12 noon, followed by lunch

Venue: TBC at time of registration

Cost: \$40

Bookings: <https://www.trybooking.com/VFAF>

Enquiries: 0400 857 564