



Thanks for your interest in the **Tuscany baking week**. Here are the basic details:

**Date:** Sat 15<sup>th</sup> – 22<sup>nd</sup> August 2009

**Costs:** Bed and breakfast including a coach from and to the airport, if you come on the 15<sup>th</sup> and leave on 22<sup>nd</sup> August, comes to €225 (about £190). This amount is payable in Euro on the day of arrival.

If you want to do the baking course, the cost is £129, or £200 for two people. This is payable by the 10<sup>th</sup> July.

**Location:** At Villa Boccella – see [www.villaboccella.com](http://www.villaboccella.com) – which is close to Lucca in NW Tuscany. Nearest village is Ponte A Mariano, at the foot of the Garfagna hills, where there are restaurants. Nearest airport is Pisa. Florence is one hour away, beach near Pisa is under an hour, and the Garfagna hills are wonderful for walking. Our own city of Lucca, (10 k) reached by train, bus or bicycle is a beautiful medieval walled city.

**Accommodation** is in the main villa or other lovely buildings on the site, in rooms which can be twins or doubles, some sharing bathrooms between 2 or 3 rooms.

**The baking:** The idea is to learn mainly about Italian breads, but we can do whatever people want. All the baking will be based on long fermentation techniques including sourdoughs, and all breads will be baked in a wood-fired brick oven in the villa's grounds. There will be three main days of baking, which might be programmed as follows:

- evening before, prepare cultures and pre-ferments
- mid morning, mix doughs and knead – leave 2-4 hours
- early afternoon, shape breads, leave 1-2 hours
- late afternoon, bake in wood fired oven – ready for the evening meal

We will be making Italian breads – foccacia, ciabbata, bread sticks, pain de campagne, and much more. We can make pizzas too. There will be plenty of time to talk about what makes good bread and to experiment.

Everyone will be hands-on, so that you come away with everything you need to know to be your own artisan baker! You will be guided by Simon Michaels of Wild Yeast Bakery – see [www.wildyeastbakery.co.uk](http://www.wildyeastbakery.co.uk).

Children are welcome to join in.

**Booking:** Please contact Valerie Marshall, the owner, on [vlrmar@btinternet.com](mailto:vlrmar@btinternet.com) or phone 07957 413414, or 01484 531434.

Course fees for the baking should be paid directly to Simon, details will be supplied by Valerie.