

The Worshipful Company of Bakers: Bursary Course 2024 at The School of Artisan Foods

An enthusiastic delegation of young bakers travelled to the heart of Nottingham to benefit from the expert teaching of Kevan Roberts and Martha Brown. Once again, the School of Artisan Food was the venue for this learning experience, where our bakers honed their skills in the production of long fermentation artisan breads and patisserie products.

The delegates were drawn from bakeries and colleges as far afield as Glasgow, North Wales, Norwich and the Cotswolds, providing a rich mixture of baking experiences which they could all share.

It was truly wonderful to see them gel together as a group, and watch them grow in confidence, as they worked with Kevan and Martha. They made breads using beer barm instead of yeast, used interesting combinations of ingredients such as in the Spring Onion and Brie sourdough, and modernised the humble Hot Cross bun using spiced apples and a new topping. Martha inspired our bakers to release their creative streak and we were rewarded with new shapes and fillings and interpretations of Cruffins, Danish Pastries and Italian meringue.

The young bakers left with a new set of friends, new ideas and inspiration to try out and develop new methods and products in their home environments. It was a truly worthwhile week that will be long remembered.



Our delegate group: L to R:

Naomi Spaven, Ella Muddiman, Milo Herbert, Artur Fugiel, David Irvine, Jordan Skeet, Christina Cullen, Sophie Tse and Courtenay Jones. Far Right, Neil Woods; Behind, Kevan Roberts (Bread tutor)



Naomi and Jordan checking recipe information together



David and Sophie preparing pieces of Brie cheese for the Spring Onion and Brie sourdough boule



Christina and Courtenay carefully weigh the ingredients for the ciabatta dough



Kevan demonstrates the proper handling and moulding of the pide dough



Ciabatta texture – wonderful!



Artur carefully cuts the house sourdough to ensure a good burst on the crust



Scaling the onion and rye dough into the tins is a messy business...



...but the end result is well worth the trouble!



Hot Cross buns brought right up to date with a crumble topping and crosses made from white chocolate. A light dusting of icing sugar adds the final touch.



Pide filled with lamb and spinach is a new baking experience for most of us



Everyone is justly proud of the Hot Cross Bun production



Milo Herbert demonstrates his skill at pizza spinning



There's nothing to beat a pizza that you have made, topped and baked for yourself!



The beautiful and peaceful surroundings of the School of Artisan Food provide a calm space that is ideal for learning and innovation



Brie and Spring onion sourdough loaf – the aroma was amazing!



School of Artisan Food graduate Martha Brown gives us the benefit of her pastry making expertise



You can practically taste the concentration in the air!



Yorkshire Rhubarb frangipane tarts, made with a dab of rhubarb and cardamom jam – delicious!



Jordan gets to grips with the laminated pastry



Baking croissants give off the most wonderful buttery aroma



Pain au Chocolat with the characteristic open, layered texture typical of Viennoiserie pastry



The delegates getting creative with their pastry – plaiting....



... tear & share for the family....



...Knots in a pastry foil...



...experimenting with Cruffins...



Sugary Palmiers are made using pastry offcuts...waste not, want not!



And, of course, the classic croissant



Showcasing the final products



A marvellous selection of the delegates' products



Class of 2024 – didn't they do well?