MUDGEE SOURDOUGH SCHOOL by olive.a.twist

Teaching you to make sourdough at home… in your home.

**What will I learn?**

Our very hands on classes show you how to incorporate sourdough baking into your life – not an easy feat! We will work with you on the journey from starter development through to a finished baked loaf. Incorporated into this will be the basic science of sourdough fermentation, nutrition, storage and baking.

At the end of the class you will have made your own starter, sourdough crumpets, sourdough pizza for lunch and have two different shaped loaves to take home and bake yourself..

**What do I get?**

6 hours of small group one-on-one tuition by a very experienced artisan sourdough baker in your own home or that of a friend.

Crumpets for morning tea and a sourdough pizza lunch.

Take home starter, comprehensive notes, apron, shaped and proven dough to bake at home, a share in the baked bread, two temporary proving baskets.

All equipment and ingredients are provided. We will be hand kneading so no mixers are required.

There will be a little shop at the end should you wish to purchase equipment to further your sourdough journey after the course.

**What does it cost?**

HOST = $240 OTHERS = $320

There is a minimum spend of $1200 which equates to groups of 4 people with the above pricing. Happy to have smaller groups if the minimum spend is met and of course take more than 4, charged at $320pp.

Additional to the above is TRAVEL at $0.88/km (current ATO rates) for a return journey from 1307 Castlereagh Highway (Apple Tree Flat) MUDGEE NSW minus 80km. Plus tolls if they are occurred.

Any clients living within a 40km trip of the above address don’t have to pay for travel (eg the 80km round trip). Travel will be between the above address and no further than 200km distance. Will consider up to 250km at my discretion.

Corporate groups? Yes please! Note that these will require additional charges should staff and an event site be required.

**Cancellation policy.**

Once a date has been selected an invoice will be issued for the full minimum spend to claim the date. The remainder for travel and any extra people will be issued two weeks from the date with 5 day payment terms. If cancellation occurs after the booking has been made and prior to 4 weeks from the date, we can offer either a refund of $960 or transfer of the event to another date. Cancellation within 4 weeks from the booked date will result in forfeiture of the minimum fee ($1200). Cancellation within two weeks from the event will still result in forfeiture of the minimum fee but we will gladly refund any monies paid over and above this. Please understand that as a small business focused on schools and catering, holding a date and losing it without ability to book another event means a great loss of income.

**How does it work?**

I travel to your home and arrive by 730am to set up. We will require a sturdy table or bench top to fit a minimum of 5 people.

The rest of the group arrive at 815am for an 830am sharp start. The day finishes at roughly 230pm with clean-up and departure by me by 330pm.

Host is to provided tea, coffee, milk and sugar and the cups/crockery for morning tea and lunch.

We require access to a home stove top and oven that heats to at least 250 degrees with two shelves to cook off our pizzas for lunch, fry crumpets and bake two pre-prepared loaves of dough (to show scoring and baking technique).

Hand washing and washing up facilities are required.

**Who is MUDGEE SOURDOUGH by olive.a.twist?**

Rebecca Sutton is the owner of olive.a.twist (www.oliveatwist.com.au) and shook hands on the purchase of Mudgee Sourdough in August 2018 in an attempt to have a more routine job than event catering having a toddler in her mid 40’s. After two months of one-on-one training for herself and the team, she was ready to take over and ride the pony alone (so to speak). The business increased to up to 800 loaves per week – all traditional true sourdough and each one made by hand. Mudgee Sourdough supplied the local farmers market and many local cafes and retailers in the Mudgee Region, Wellington and Dubbo and added a tiny little retail shop in town called the Itty Bitty Bread Shop which also sold many a pastry and lovingly made sweet and ready made meals.

Over the years we had often been requested to do Sourdough Schools and bit the bullet in 2020 assisted by A LOT of interest in sourdough baking over this time across the World. We have done many classes, met lots of fabulous folk and added also an Advanced Baguette and Brioche for Beginners School.

Then, in 2023 and on the way to being 50 years old, the plan was made to sell to recalibrate working life with physical capabilities (read ‘getting a little tired’) and family needs (my husband is a Winemaker/Vineyard Manager and is rather busy himself). Small business purchases involving not much sleep and tireless persistence weren’t on the cards for many people and in the end we closed.

The schools however continued and now in a different form. As finances are becoming more tight and weekends away involving expensive courses are not high priority on the budget, we have restructured these to bring them to you. A win:win situation.

olive.a.twist is also a catering business (and parent business of Hello Lovelies Cordial – www.hellolovelies.com.au) that prides itself in using the best of local and seasonal produce and supporting responsible producers/farmers. Rebecca has been a Professional Cook since 2005, has a Bachelor of Rural Science degree and trained as a Sommelier with five vintages of experience with a local winery. Hence she brings to the classes a lot of knowledge in the realm of science, fermentation and kitchen technique. Added to this is the sage advice that you will never really ever become a master of sourdough baking but instead you will wisen to the alchemy that it is and learn the tricks to attempt to control something that is oft beyond our understanding. The reward is BOTH the journey and the destination…