



Oak Class

Bakery Visit

Last week Oak class visited
Jonte's dad's bakery at Etal





The bakery smelled really nice





There was a lovely kitten at the farm called cobweb, six pigs, some chickens and a bull!





Mr Rawlings showed us how to
make bread





Mr Rawlings weighed out the ingredients. I read out the recipe.





My Dad mixed salt, water, yeast, flour, sugar, sourdough, butter and milk to make the dough





There were 3 big mixers for the dough





Once the dough was mixed it was left to grow. The yeast let off lots of wind to make bubbles in the dough





Then we got messy





We all shaped our dough by kneading it.
That means punching, slapping, pushing
and stretching









We made our dough into loaves and put them in the oven.





There was a really long paddle to put the bread into the oven that sat on a big trolley





The oven had a big wood fire underneath it to get it hot.





While the bread was cooking
we made pizzas for lunch





We rolled the pizza dough with a rolling pin





We put the cheese, salami, basil and freshly made tomato sauce on the pizza





When they came out of the oven they were hot, delicious, brilliant, excellent and magnificent. We ate them for lunch







After lunch we took the bread out of the oven to take home.





We had a fantastic day out and brought home some yummy bread.





Thank you for listening.
We hope you don't feel
too hungry!!







