



DIY Clay oven building and pizza baking

Information

Always wanted to build a wood heated oven to bake delicious bread pizza or cakes? Now you can learn how to build one from the clay in the ground. And finish the day with pizza from that same oven you helped building.

Including:

- Hands on clay mixing and building techniques, to build and repair an oven.
- Theory on how different clay ovens work and what safety measures you should keep in mind.
- Learn how to bake a pizza in a real wood heated oven.
- Pizza! and herbal tea from the garden.

Take your own lunch and clothes that can get dirty.

Date

Saturday July 17

all day, 10.00 – 19.00 hrs.

Age group

16 and older

Max. group size

12 people (minimum 5 people)

Language

ENG/ NL

Costs

€ 25,- per person; € 20,- students; € 15 - volunteers from Anna's

About the teacher

Rik Sibbing is a permaculture fanatic, fire artist and storyteller

Sign up:

Send an email to info@annastuinenruigte.nl

