

CHEESE MAKING WORKSHOPS



To book, you can email cheesewithbarry@gmail.com with the location of the course you are interested in. We will send you a confirmation email with all course details and an invoice for the course.

Facilitator
Barry Roberts
0413057756

\$150

YOU WILL GET TO TAKE HOME
APPROXIMATELY 1KG OF CHEESE



**JANUARY
7TH OR 23RD**

Join us in our Cheesemaking workshop and make the following cheeses:

1. Halloumi (a wonderful cheese for frying)
2. Farmhouse cheddar (a hard cheese that is ready to eat quickly on sandwiches)
3. Greek Feta (wonderful in salads)
4. Cottage cheese (great as a toast topper or in an omelette)
5. Ricotta (can be used for a toast topper or cooking)
6. Lemon cheese (Paneer) (used in Indian curries as a substitute for meat)

**THE COURSES RUN
10.00 - 3.00**