

Knead to know

These classes leave kids dough eyed, writes **Grant Jones**



Play dough: Hannah Hancock and her brother, Guy, in the kitchen at Brasserie Bread Artisan Baker, Botany.

THERE are not too many opportunities for children to go crazy in the kitchen, whipping up treats without having to deal with the consequences – cleaning up.

At Brasserie Bread, this is part and parcel of its popular weekend classes, which book out well in advance.

This Easter, Brasserie Bread will hold two-hour classes at its Botany location in which kids can bake Easter treats, learning about fresh spices and how to make, shape and bake hot cross buns.

“They loved it – absolutely loved it,” says dad Jon Hancock of the session his children Guy, 10, Lily, 7, and

Hannah, 5, attended recently. “They got to take their creations home and were enjoying them for a couple of days after that.”

The children made a pizza, as well as sourdough bread and a fruit loaf.

Treats in store for those in the Easter class include chocolate and sour cherry crowns and a chocolate brioche plaited loaf.

“They can make a mess and it’s not at home,” says Jon.

Five-year-old Aimee Shapiro found herself covered in flour.

“She made bread in the shape of a turtle. She loves her food,” her mother Mandy says. “She loved that whole creative side (of the class) and she

couldn’t wait to share it and gave everyone a piece.”

Sharing is what Greek families do at Easter, when a 40-day fast is followed by a family feast on Easter Sunday.

Maria Benardis will be holding Greekalicious Easter Feast classes in Bondi Junction, helping adults prepare an Easter banquet of lamb, coloured eggs and traditional kalamata salad, among other Easter delights.

Other traditional Greek Easter food includes tsoureki, a three-stranded plait of dough representing the Holy Trinity; sweet Easter cakes; and stuffed lamb roasted on the spit.

“For Greeks, Easter is about family, food and celebrating the

most important event of the Orthodox calendar,” Maria says of the celebration.

“It is a colourful and vibrant time in Greece where the streets and homes are decorated with painted eggs in every colour; and food is at the centre of festivities.”

★ **Greekalicious Easter Feast, \$130, April 16, 10am-1pm. Ph 9331 0734, greekalicious.com.au**
Baking Easter Treats Kids, ages 5-12, \$35, April 11-21, 10am-noon or 1pm-3pm. Ph 1300 966 845, brasseriebread.com.au

