



Building and Baking



Over a few days experience making an earth oven of your own design, complete with a thatched roof. A beautiful, permanent feature in any garden. Fire it up and make the most delicious traditional pizzas- a great addition to any event/ celebration.

Using entirely sustainable materials you will learn all the processes involved from design to completion.

The skills covered include: design, modelling clay, construction, bricklaying, knot tying, basic thatching and cob techniques, and decoration.

Curriculum links are available for school projects.

We will then move on to the art of bread making with great toppings to make fantastic pizzas.

Please allow approx 1 month from beginning to end, to allow for drying and firing.

Prices start from £1000, up to £2000 depending on size and design.





Testimonial from Deputy Head at Ashley School, Surrey

“The cooking of pizzas in our very own ‘cat / dragon’ shaped pizza oven was a great asset to the ‘Sharing success locally’ event, and proved to be the most popular of events. The oven not only looks good but retains enough heat to cook pizzas for up to 3 hours. On this occasion, in the region of 150 pizzas were cooked and enjoyed by both adults and children.

The children loved creating their own toppings and then watching them cook. The queue to make pizzas seemed never ending. From involving the children in making the oven to actually using it has proved to be a sustainable and worthy process. We will certainly be using it again as a main feature for fetes and other events and hope that Karen is willing to come and support the children again.”



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