

Get Real - A whole weekend of Fermenting at Farmhouse Kitchen

Friday 23rd January - Sunday 25th January 2026

Tutor Pauline Korevaar

Max. 8 people attending

Price: \$ 475.50 incl GST

Early bird price to 31st October 2025 **\$ 425.00** (inc.GST)



A Real Food Experience

Friday evening 6.30 pm - 8.30 pm Supper included

Welcome supper included

Introduction to fermentation and s for the weekend

Learn about Milk kefir for butter, sour cream, goats Chèvre

Start your sourdough doughs: Pasta, pastries, bread and crackers

Explore Water kefir, Kombucha drinks

Saturday morning 10 am - 12.30 pm

make Farmhouse Kitchen Kraut or Kimchi

Shape and bake your sourdough breads and pastries

Shared Lunch included 12.30 - 2pm

Saturday afternoon 2pm - 5pm

Home made Tomato ketchup

Seasonal Pickled vegetables

and more sourdough baking

Sunday morning 10 - 12pm

Churn Milk kefir butter, Sour cream

and make fresh goats Chèvre

Shared lunch included 12 - 1.30pm

What you will take home:

Sauerkraut/kimchi jar 1 liter

tomato ketchup 500 ml jar

pickled vegetables 1 liter

sourdough starter

selection of bread, crackers, sweet pastries

milk kefir grains

butter

goats cheese Chèvre 150 gram

Accommodation is not included. Self contained vehicles are welcome to park here.