



Tourism & Business Events Loire Valley - Western France

10 - CROISSANTS AND VIENNOISERIES BAKING EXPERIENCE



Welcome to the Loire Valley!

In the beautiful region of Western France, the Loire river runs through one of France's richest regions. Known as the Garden of France, the Loire Valley boasts many important sites and historical châteaux, royal hunting grounds for the Kings of France.

Producing original, varied and exquisite wines, the region is divided into smaller appellations (such as Anjou, Bourgueil, Saumur, and Touraine, to name but a few) spread over 1000 for kms; with 54 appellations, there is a wine for every taste and every occasion.

This region is also well-known for its many historical figures, from Joan of Arc to Richard the Lionheart and Leonardo Da Vinci.

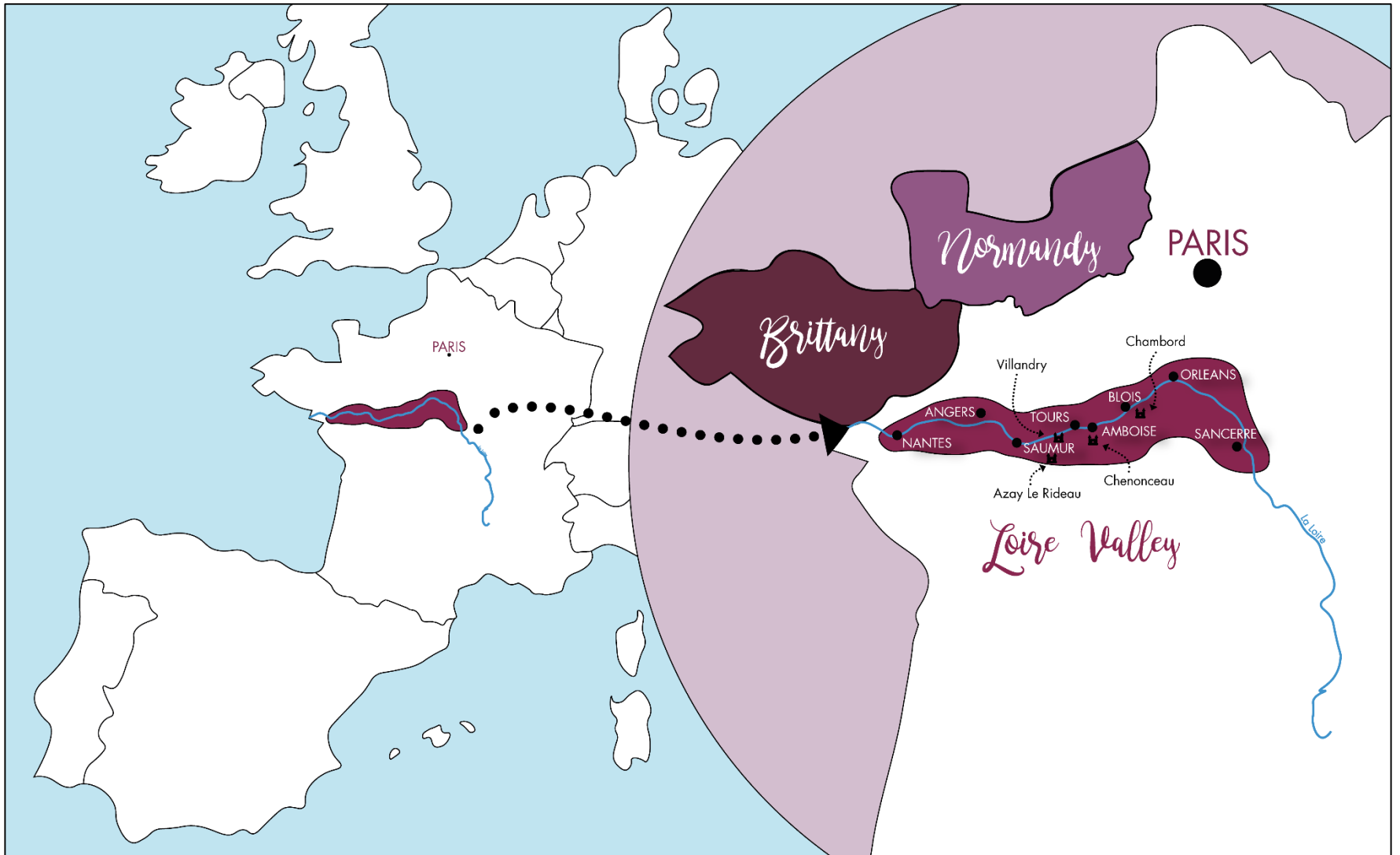
In 2000, the Val de Loire was awarded the status of UNESCO World Heritage Site in recognition of the exceptional cultural value of its landscapes and the quality of its architectural heritage.

Why travel with Loire Secrets?

We are a small local organisation, born and bred in the Loire Valley, we know our région, we are passionate about it and we want to share this passion with you. Being locals, we have an inside knowledge of the very best places to go, people to meet and ways of getting around. Our main aim is to provide you with an unforgettable experience, an experience adapted to your unique needs and special wishes.

How do we do this? What do we offer?

Private and exclusive tours with your own English– Spanish– Portuguese– German- speaking driver guides. These private guides will accompany you everywhere, will adapt to your every wish and generally take care of you from the start of your trip to the very end.





Croissants et viennoiseries baking workshop



Croissants and Viennoiseries baking workshop

Your driver-guide will pick you up at the train station for a full day private tour.

Start your day with a morning bread workshop.

WORKSHOP IN A CHARMING COUNTRY HOUSE IN LOIRE VALLEY

Throw away your bread machines and the « ready-to-go » viennoiseries sets: this is about time and sensations. Making homemade croissants and viennoiseries is a matter of patience and technique. But in the end, what a pleasure to get out of the oven a fresh croissant just for you!

During this session, you will learn how to make your own sourdough, take home and maintain regularly to maintain its strength and flavor. You'll learn to master the techniques brioche and croissants and have all the time to question the different ingredients that come into play.

A homemade lunch will be served and prepared by the participants with fresh ingredients and vegetables straight from the garden.

Croissants and viennoiseries baking with an English speaking baker including:

- French viennoiseries baking : croissants, brioches, palmiers, pains au chocolat...
 - Brunch with your own creations and fresh fruit juice in Julie and Guillaume's house, in the heart of the Loire Valley
 - Visit of the garden and the surroundings
 - Taking back your own croissants and original recipes to practice at home
- In the afternoon, continue with the visit of **Amboise castle** and sightseeing of the picturesque little town or a winery visit and wine tasting.



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