

CARY, N.C. — This month, La Farm Bakery introduces virtual baking classes. Lionel Vatinet's devotion to teaching and preserving the art and science of bread baking was a cornerstone of his French apprenticeship guild decades ago and continues to be today. La Farm Bakery has proudly hosted hands-on baking classes for home bakers twenty years, and is now pleased to continue sharing their passion for bread through virtual classes which enable guests to learn to bake in the comfort of their own kitchen!

Guests are invited to join Master Baker Lionel Vatinet from his home kitchen to bake everything from sourdough to pizza, and baguettes to crepes! Classes will be offered via zoom, and include a kit complete with the ingredients needed for the class, which can be picked up at their flagship Preston Corners bakery or shipped nationwide. Classes will be announced monthly, and may be found on the website. www.lafarmbakery.com/order-online/classes

In addition to individual home bakers, La Farm Bakery's virtual baking classes offer a unique opportunity for corporations to celebrate and bond with their teams! Baking classes of any kind can be customized, and baking kits prepared and shipped across the US. Vatinet has customized classes for executive teams whose members span the country. "It's been so much fun to see them bond with their teams virtually from their own home kitchens," explained Vatinet.

"We're so excited to be reaching home bakers and also curating classes for private corporate clients. This is a fantastic way to bring everyone together around the table for a fun, educational and delicious experience – and do so safely," explained Missy Vatinet. "It's exciting to be connecting with so many of our fans and baking enthusiasts near and far to share Lionel's passion for bread well beyond our three La Farm Bakery locations in Cary. From Heirloom Einkorn Pizza & Flatbreads to Rustic French Tarts, we see teams with members who have varying levels of baking experience smile and laugh together, and even introduce their families to each other."

February classes include:

Rustic French Pastries, February 6th

Featuring Vatinet's rustic tarts, profiteroles & crepes

www.lafarmbakery.com/www.lafarmbakery.com/shop/classes/rustic-french-pastries-virtual

Chocolate & Champagne, February 13th

Featuring Vatinet's favorite family desserts including Belgian chocolate mousse, and mocha lava cake. Special guest Laure Levesque, President & Chief Tasting Officer at Queen of Wines will join Lionel to entertain and educate guests on the romance and history of French wine.

www.lafarmbakery.com/valentines-double-date-chocolate-champagne-virtual

To inquire about customizing & scheduling a private class by contacting info@lafarmbakery.com.

About La Farm Bakery:

La Farm Bakery is owned by Missy and Lionel Vatinet, author of "A Passion for Bread: Lessons From a Master Baker (Little, Brown & Co.), emerged from France's prestigious Les Compagnons du Devoir Guild in 1990 with the distinguished title of Maitre Boulanger, and pledged to devote his life to teaching, sharing and preserving the ancient art and science of bread baking. Vatinet has consulted for many of the most well-known artisanal bread brands in the US, and abroad, and was the founding

instructor at San Francisco Baking Institute. He continues to teach professional and home bakers at his bakery and in his home kitchen, and in classes throughout the country. Since he and his wife and partner Missy Vatinet opened La Farm Bakery in Cary, NC in 1999, they have received praise in *Food & Wine*, *Saveur*, *Our State*, *Garden & Gun* and *O Magazine*. La Farm Bakery is a realization of Lionel Vatinet's lifelong dream – a modern bakery that continues the centuries-old baking traditions and techniques, honoring the ordinary yet extraordinary *boulangeries* that once flourished in every little town in France. At La Farm Bakery's 3 Cary bakeries, they produce over 35 different styles of artisan bread throughout the year for their bakeries, area Whole Foods Markets, farmers markets, and for their Bread Truck. La Farm Bakery also ships nationwide and is opening in RDU Airport in May 2021.
www.lafarmbakery.com

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<https://media.visitnc.com/Master-Baker-Lionel-Vatinet-Hosts-Virtual-Classes>