

Czech Easter Feast!



Master the art of cooking Czech cuisine at Made in Hackney

About This Event

Celebrate the traditions of Czech Easter with a modern, plant-based twist in this hands-on cookery class. You'll learn how to prepare a vibrant and delicious Easter feast, rooted in Czech culinary heritage, using fresh, plant-based ingredients with teacher Linda North. In this class, you will master four beloved Czech dishes: Mazanec (Czech Easter Sweet Bread), Velikonoční Nádivka (Savory Easter Stuffing), Koláče (Czech Sweet Pastries) & Kuba (Mushroom and Barley Dish).

To book on; please click [here](#). If you don't have access to the internet, you can call 020 8442 4266 and we can fill out the form over the phone with you.

To ensure a smooth experience for everyone, please only attend the class if you've received a booking confirmation from us and have confirmed your spot. As space is limited, we want to avoid turning anyone away. Keep in mind that our classes often have waiting lists, but spots do sometimes open up. If you're on a waiting list, we'll prioritize you for future classes and courses. Thanks for your understanding!

Accessibility Information

 Event Time

Sat,
19th Apr
2025

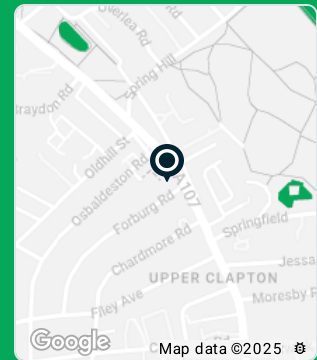
11:00am - 1:00pm

 Event Price

Free

 Event Location

Made in Hackney
(Liberty Hall)
128 Clapton
Common, Spring Hill,
Clapton, London
E5 9AA



Please note, Made in Hackney's kitchen handles allergens and cannot guarantee food prepared will be allergen free. Participants attend at their own risk. Made in Hackney's kitchen is wheelchair accessible.

