

magic bean bakery



design and build



We build our ovens from cob – a traditional building material made from clay, sand and straw – set on a base of brick. We can tailor-make an oven for your space so that you can enjoy the fantastic taste of wood-fired cooking in your own outdoor kitchen.

education and training



Learn how to build and cook in an earth oven. We work with schools, allotment sites, community gardens, city farms, day centres and other environmental settings. Courses are held at weekends and during the week in a variety of venues across the region.

parties and events



Want a party with a difference? At one of our sites, your guests can sample artisan bread, slow-cooked stews and desserts with a difference. Sit back and relax while we do the work or throw a pizza party where you make and bake your own – perfect for all ages!

Magic Bean Bakery is also available for outdoor events and festivals.



www.lizzybean.com

Contact Lizzy Bean on 07780 714071