

MÜHLERAMA

Industriemühle
Museum für Esskultur
Backschule

Baking Bread & Guided Tour of the Mill or Special Exhibition

Your bread doughs have already risen when you arrive at Mühlerama. Now it's time to form your dough into the shape of animals, decorative rosettes or artful braids. While your breads are baking in the oven, you can take a guided tour of the mill and marvel at the journey the wheat grains have taken before they float into the sack as fine flour, or you can delve into the theme of the current special exhibition with a curator. You can then take your fresh breads home or enjoy them fresh from the oven at a cozy apéro in our bakery.

Additional costs for an apéro in the bakery: rental (cleaning incl.) 100.–/h

Drinks and apéro dishes can be preordered

(see the offer at Bakery Rentals at www.muehlerama.ch)

Group size: Max. 25 people, larger groups can be split up

Flat rate: CHF 200.– (incl. admission)

Baking with regular dough per person CHF 30.– (from 8 paying people)

Baking with Zopf-dough per person CHF 35.– (from 8 paying people)

Duration: 1¾ hours

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60
or info@muehlerama.ch.



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Milling Workshop, Crackers & Guided Tour

Grains have been ground into flour for thousands of years. You will follow in the footsteps of our ancestors and grind grain in various mills and experience how much power it takes to do this. Along the way you will gain an overview. With the produced flour you will create crispy crackers seasoned to your own taste. On the guided tour, you will experience a piece of technological history up close – as soon as our miller presses the start button, a jolt goes through the imposing building: the mill starts up with a groan. Soon, a rhythmic humming sounds, the belts whir, the machines shake and vibrate as they did a hundred years ago. You dive into the world of industrialization and marvel at how one of our most important aliments is created: The flour!

Group size: Max. 25 people, larger groups can be split up

Flat rate: CHF 200.– plus baking per person CHF 35.– (from 8 paying people)

Duration: 3.5 hours

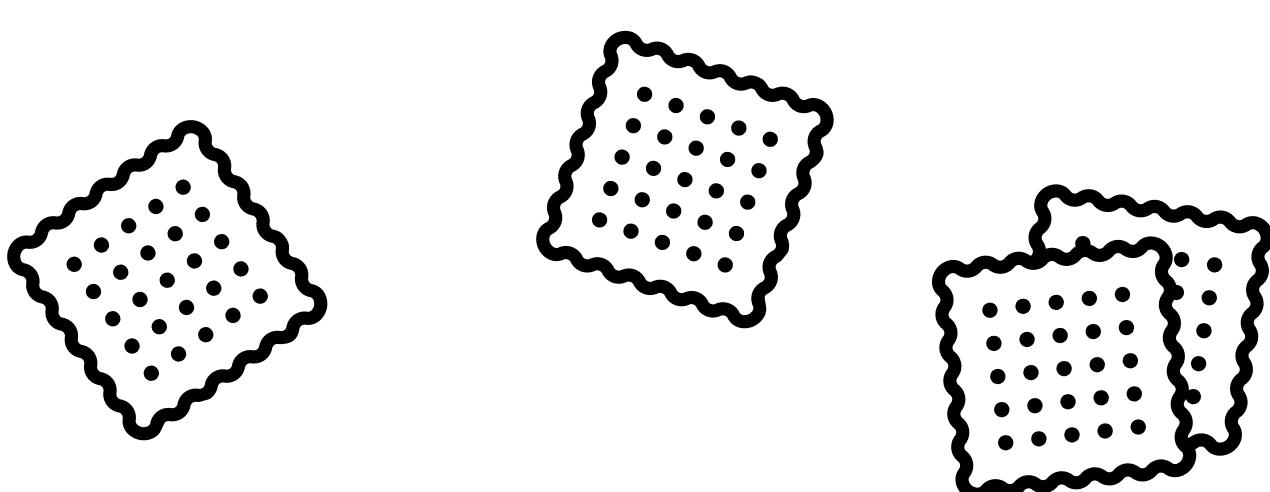
Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60 or info@muehlerama

An apéro in our beautiful bakery?

Additional costs for an apéro in the bakery: rental (cleaning incl.) 100.-/h

Drinks and apéro dishes can be preordered

(see the offer at Bakery Rentals at www.muehlerama.ch)



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Pasta Amore! Your Cooking Event in the Bakery

Team workshop for groups from 15 to max. 30 people

The recipe for life: Ragù alla bolognese is probably the most famous and at the same time most controversial sugo in the world - ask two people for the recipe and you'll get three different answers. But the Italians agree on one thing: never with spaghetti!

In the workshop we cook the "original recipe" of the Accademia Italiana della Cucina and as a vegetarian alternative Ragù di lenticchie, make fresh Tagliatelle and enjoy the meal afterwards.

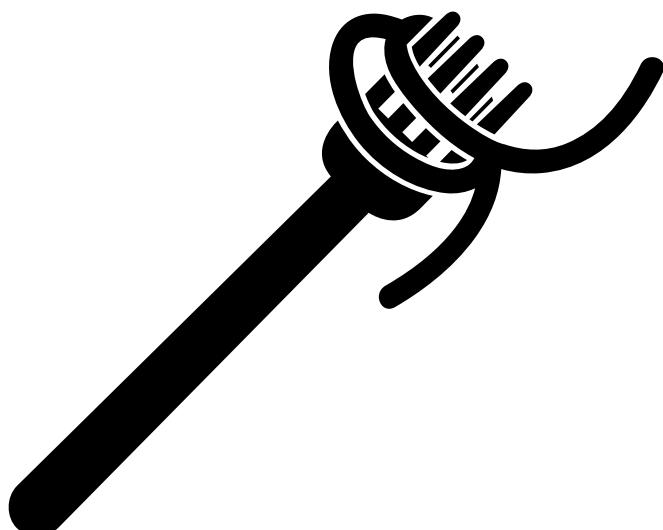
Course: From kneading the dough, to setting and clearing the table: helping each other is at the heart of this workshop. That is also why it is popular with groups for which cooperation is a priority.

Group size: At least 15 up to 30 people max.

Flat rate: CHF 90.– per person (admission, apéro and short tour of the mill incl.)

Duration: 3.5–4 hours (with and without preparation of sauce)

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60 or info@muehlerama.ch



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Pizza Mulino: Your Pizza Event in the Bakery

Team workshop for groups from 15 to max. 30 people

Thick base, thin base, oval, circular, one big pizza or several small ones – pizza preferences are different. With us you can create the pizza to your liking. You have the option to prepare the pizza from scratch: Under guidance, you mix and knead the dough, let it rise, put on the toppings and then bake the pizza. However, we are also happy to prepare the dough in advance so that you can devote yourself to the apéro or the guests and get started right away with topping the pizzas. As you wish!

Homemade soup and dessert can be added to the pizza feast.

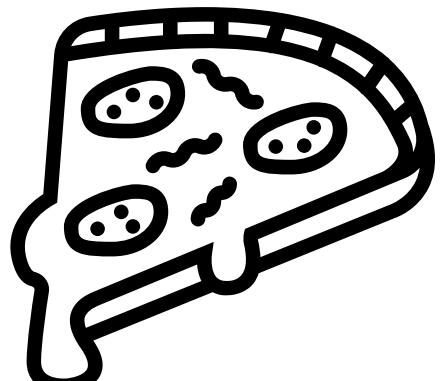
Course: From kneading the dough, to setting and clearing the table: helping each other is at the heart of this workshop. That is also why it is popular with groups for which cooperation is a priority.

Flat rate: CHF 90.– per person for workshop and food
Drinks are separate according to the drinks menu
Apéro Italiano (various cheeses, olives, nuts) CHF 8.– per person
Minestra Verde CHF 9.– per person
Dolci (upon consultation) CHF 8.– per person

This workshop can also be combined with a tour of the mill for 200.–

Duration: 4 hours including meal

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60 or info@muehlerama.ch.



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Guided Tour through the historic mill

You will experience a piece of technological history up close - as soon as our miller presses the start button, a jolt goes through the imposing building: the mill starts up with a groan. Soon, a rhythmic humming sounds, the belts whir, the machines shake and vibrate as they did a hundred years ago. You dive into the world of industrialization and marvel at how one of our most important aliments is created: The flour!

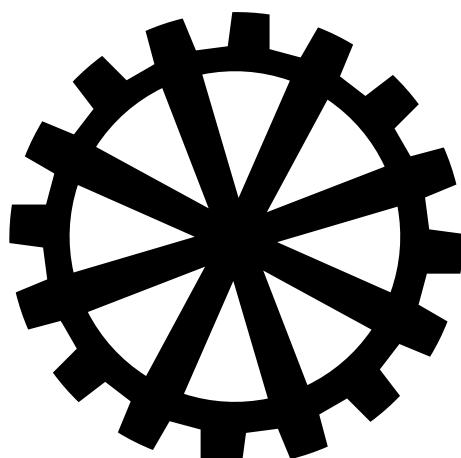
Additional costs for an apéro in the bakery: rental (cleaning incl.) 100.–/h
Drinks and apéro dishes can be preordered
(see the offer at Bakery Rentals at www.muehlerama.ch)

Group size: Max. 25 people, larger groups can be split up

Flat rate: CHF 370.– (incl. admission)

Duration: 1 hour

Booking and
consulting: Tue–Fri from 2–5pm via 044 422 76 60 or info@muehlerama.ch.



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A Whole Life

(in cooperation with Slow Food Youth)

Team workshop for groups from 15 to max. 30 people

Global meat consumption has increased eightfold since 1950 – and there is no end in sight to this growth. This hunger for meat can only be met with highly industrialized meat production. Such a highly complex system means that hardly anyone can know what exactly it means to eat a piece of meat. Anonymously, portioned and hygienically packaged, it ends up in our shopping basket.

This workshop is about making a hamburger yourself from the raw piece of meat to the fine burger menu. Even mayonnaise, ketchup and buns are made by hand. Different cuts of meat will be utilized and briefly pointed out their special features. The cooking round ends with lunch or dinner together.

Side dishes: a coleslaw salad and baked potatoes will be served. Other side dishes or dessert are available by arrangement.

Course: From shaping the buns to mincing the meat, boiling down the ketchup, from opening the bottles to clearing the table: helping each other is at the heart of this workshop. That is also why it is popular with groups for which cooperation is a priority.

Group size: At least 15 people up to a max. of 25 people

Flat rate: CHF 92.– per person for workshop and food

Drinks are separate according to the drinks menu

Duration: 4 hours including meal

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60 or info@muehlerama.ch.

Also suited for vegetarians – please specify during booking.

