

BREAD

Artisan bakery

BREAD BREAD BAKERY

PRODUCT LIST APRIL 2018

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SIGNATURE BREADS

Cafone - Wood Oven '00' Sourdough . . . THE ORIGINAL

Traditional southern-Italian bread; deep, caramelised crust and chewy, open structured crumb. Naturally long lasting and great for toasting.

Italian Tipo 00 wheat flour and premium organic wheat flour, Ischia Starter
24-hour fermentation

Available in large or medium-sized long loaves, sliced (15mm) or unsliced

Bukowski - Wild Sourdough . . . FLAVOURSOME

Blended flours, with a touch of malt and added wheat flakes; medium crust with a chewy, uneven crumb. Tasty and slightly textured.

00 wheat flour, stone-ground rye and malted organic wholemeal flour, Rye Mother
24-hour fermentation

Available in large or medium-sized long loaves, sliced (11 or 15mm) or unsliced

Organic Bloomer - Dorset Sourdough . . . THE NATURAL LOAF

A soft, healthy bread with a medium crust, spongy crumb and a slightly nutty flavour.

100% stone-ground organic flour, prepared in a water mill in Dorset

Rye Mother, Guerande sea salt 24-hour fermentation

Available in large or medium-sized long loaves, sliced (11mm or 15mm) or unsliced

Wheat & Rye - Light sourdough . . . BRIXTON SOUR

Our softer off-white sourdough, perfect for toasties.

A mixture of organic wheat and rye and flours from Dorset and Gloucestershire

100% organic flour, Rye Mother

Available in large or medium-sized long loaves, sliced (11mm or 15mm) or unsliced

Seeded Bloomer - flavour and crunch . . . ?

Organic sourdough with good structure and flavour; full of crunch - inside and out.

Made with organic flour, malted flour and wheat flakes

Wet Levain, Yeast and a mixture of seeds

Available in large or medium-sized long loaves, sliced (11mm or 15mm) or unsliced

Deli & Speciality Breads

Rustic Round

Blended flours, with a touch of malt and added wheat flakes; medium crust with a chewy, uneven crumb; tasty and slightly textured

Italian Tipo 00 wheat flour and premium organic wheat flour, Ischia Starter

00 wheat flour, stone-ground rye and malted organic wholemeal flour

Rye Mother, 24-hour fermentation

800g round loaf

Organic round Pagnotta / Organic Long

A soft, healthy bread with a medium crust, spongy crumb and a slightly nutty flavour

100% stone-ground organic flour prepared in a water mill in Dorset

Rye Mother, Guerande sea salt, 24-hour fermentation

2500g round show stopper (also available in quarters sliced), 800g long loaf and 750g small round

Walnut & Rye Sour

Rustic sourdough with added walnuts; great with cheeses and fruit spreads

Blended flours, with a touch of malt and added wheat flakes; medium crust with a chewy, uneven crumb

00 wheat flour, stone-ground rye and malted organic wholemeal flour

Rye Mother, 24-hour fermentation

750g long loaf

100% Rye Sourdough 'Vollkorn'

Dark German rye loaf; full of flavour and crunch with a hint of sweetness

Organic stone ground rye flour, organic cracked rye grains, sunflower seeds, potatoes, malt and molasses, Rye Mother

800g oval loaf

Wheat & Rye - Light sourdough 'The Brixton'

Our softer off-white sourdough; perfect for sandwiches and toasties

100% organic flour, Rye Mother

600g oblong loaf

Seeded Long - flavour and crunch

Organic sourdough with good structure and flavour; full of crunch - inside and out

Organic flour, malted flour and wheat flakes, Rye Mother and a mixture of seeds

800g oval loaf

Sticks

Skinny Sourdough Stick

A crusty, slim stick - with an open crumb and healthy flavour

Blended flours, with a touch of malt and added wheat flakes; medium crust with a chewy, uneven crumb; tasty and slightly textured

00 wheat flour, stone-ground rye and malted organic wholemeal flour; Rye Mother

24-hour fermentation

400g

Country Sourdough Stick

A broader stick - with an open crumb and healthy flavour

Blended flours, with a touch of malt and added wheat flakes; medium crust with a chewy, uneven crumb; tasty and slightly textured

00 wheat flour, stone-ground rye and malted organic wholemeal flour; Rye Mother, 24-hour fermentation

900g, also available sliced (15mm)

White Sourdough Stick

A broad white bread stick with a chewy crust, made from our Italian sourdough recipe

Italian 00 wheat flour and premium organic wheat flour, Ischia Starter

24-hour fermentation

900g, also available sliced (15mm)

Levain Baguette

A French stick with an open crumb; perfect for re-baking or to fill and toast off

Italian 00 and premium organic wheat flour, Rye Mother and Poolish

400g slim stick or 300g double-sub, for making two sandwiches

Tins

Organic Farmhouse - white and bright

A soft and light Morning Bread, useful for breakfast toast and traditional sandwiches

Made with Poolish, organic flour and yeast
1050g or 550g, available sliced (11 or 15mm) or unsliced

Sourdough Sandwich - wheat and rye

A light sourdough tin with good structure and flavour

Made with 100% organic flour; Rye Mother, 24-hour fermentation
1300g, available sliced (15mm) or unsliced

Brixton Sweet - our bespoke brioche

A soft and dense tin loaf, rich in sweet flavours; perfect for French Toast or with hot chocolate

Made with 16hr poolish, soft flour, yeast, rapeseed oil and our house fruit syrup
1000g or 500g

Seeded Tin - flavour and crunch

Organic sourdough tin with good structure and flavour; full of crunch - inside and out

Made with organic flour, malted flour, wheat flakes, Rye Mother and a mixture of seeds
700g or 1400g, available sliced (11mm) or unsliced

Rye Breads

100% Rye Sourdough 'Vollkorn'

Dark German rye loaf; full of flavour and crunch with a hint of sweetness

Organic stone ground rye flour, organic cracked rye grains, sunflower seeds, potatoes, malt and molasses, Rye Mother
800g oval

Smalls

Brixton Buns

Moist and succulent buns with a soft, glazed exterior and a hint of sweetness

Made with Poolish, fine white flour, yeast, rapeseed oil and our house fruit syrup
Variety of sizes and shapes, also available vegan (unglazed) and with sesame seeds

Sourdough Pita - 'Panuozzi'

Open-structured pocket breads baked at high temperatures in our wood-burning ovens

Italian Tipo 00 wheat flour and premium organic wheat flour, Ischia Starter
24-hour fermentation

Ciabatta – loaf

Open structured soft loaf with a light crust

Poolish with added fine white flour, yeast and olive oil
Long 400g, Square 200g, Rolls 150g and 110g

Cocchietta

Rectangular Italian floured panini, with a thin crust and soft internal structure

Poolish with added fine white flour, yeast and olive oil
140g/16cm - 100g/14cm

English Flour Rolls

Round floured rolls, with a thin crust and soft crumb

Poolish with added fine white flour, yeast and a little sugar
120g/10cm

Focaccia Rolls

Moist Soft Olive Oil Rolls

Poolish with added fine white flour, yeast and plenty of olive oil
130g/10 cm

Focaccia & Ciabatta

Focaccia – tray

Trays of moist Focaccia, dressed with olive oil and fresh rosemary or Kalamata olives

Poolish with added fine white flour, yeast and plenty of olive oil

Full Tray 1200g - 32/26cm or Half Tray 550g - 30/16cm

Cakes

Banana Bread

A dense banana cake set in a loaf tin, made the traditional way, with butter and fresh eggs.

Non vegan.

1500g

Spelt Carrot Cake

A low gluten carrot cake that is moist and spiced, full of seeds, nuts, coconut and dates.

Non vegan.

1500g

Seasonal Products

Hot Cross Buns

Delicious traditional spiced bun glazed with our fig syrup

Made with Poolish, fine white flour, yeast, rapeseed oil and our house fruit syrup

Mixed peel, sultanas and raisins

Mixed spice, cinnamon and ground ginger

100g