



PRODUCT LIST
APRIL 2023



Signature Loaves

THE BUKOWSKI

Rustic Sourdough - Blended Wheat and Organic Rye (7% rye)

We blend our favourite wheat and rye flours to make these loaves tasty, textured and long-lasting. 00 Italian wheat flour, stoneground English rye and malted organic flour, wheat flakes, rye starter, natural sea salt, 24-hour fermentation.

Available as a large (1.7kg) or medium (1050g) loaves, sliced (11mm or 15mm) or unsliced.

POTATO BREAD

Semolina Sourdough - Durum Wheat with Potato

Beautiful Southern Italian grain gives these loaves a moist crumb and unique flavour; a worthy and versatile white bread Semolina (twice-milled durum wheat flour), natural sea salt, cooked potatoes, Italian starter, 24 hour fermentation.

Available as a large (1.8kg) or medium (900g) loaves, sliced (15mm) or unsliced.

DELI RYE

Light Rye Sourdough - Organic Wheat and Rye (35% rye)

A light sourdough with a gentle flavour, perfect for all-day snacks and toasties 100% organic wheat and stone-ground rye flour, rye starter, 24 hour fermentation.

Available as a large (2kg) or medium (1kg) loaves, sliced (11mm or 15mm) or unsliced.

THE ORGANIC BRIXTON

Modern Sourdough - Organic Malted Wheat and Rye (20% rye)

Our latest creation: open-structured with a great crust and outstanding flavour 100% organic stone-ground rye flour and malted organic wheat flour, wheat flakes, rye starter, 24 hour fermentation.

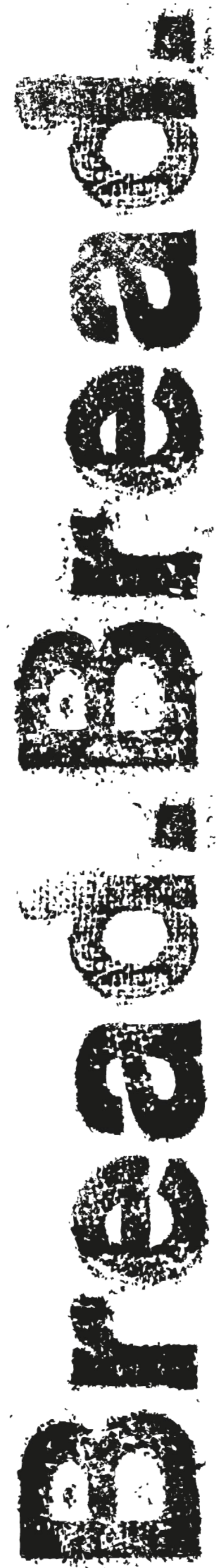
Available as a large (1.8kg) or medium (1kg) loaves, sliced (11mm or 15mm) or unsliced.

ANCIENT GRAINS PAVE

Biblical Sourdough - Cooked Grains, Organic Malted Wheat and Seeds

Our most nutritious bread, full of cooked fermented grains and seeds - enough to make you feel evangelical. Organic wheat flour, malted flour, wheat flakes, rye sourdough and a mixture of ancient grains and seeds: barley, linseeds, emmer, cracked rye, wild rice, naked oats, millet and sunflower seeds.

Available as 900g hand-shaped loaf. Also available sliced (11 or 15mm).



Speciality Breads

VOLLKORN BROT

German Rye Sourdough - 100% Organic English Rye, Cracked Rye and Seeds

Dark German style loaves full of flavour, crunch and mildly sweet; very digestible. Organic stone-ground light and dark organic rye flour, cracked rye grains, sunflower seeds, potatoes, malt and molasses, with plenty of rye starter.

Available as 800g oval loaf- Only available on Saturday and Sunday.

ORGANIC PAGNOTTA

English Heritage Sourdough - Organic Stoneground Wheat from Cann Mills

Healthy round loaf with a medium crust, spongy crumb and a slightly nutty flavour 100% stone-ground organic flour produced in a water mill in Shaftesbury, Dorset combined with Guerande sea salt, rye starter, 24-hour fermentation.

Available as 2400g round showstopper. Only available on Saturday and Sunday.

BATONS

Semolina Sourdough - Durum Wheat with Potato

Beautiful and tasty sticks, with a moist crumb and satisfying crust. Semolina (twice-milled durum) wheat flour, natural sea salt, potato, Ischia Starter - 24 hour fermentation.

Available in 300g baguettes (35 long x 8cm).

CIABATTA

Levain Dough - Canadian Blend and English Organic Wheat

Crusty Italian loaf with a broad flat crust and a spacious internal structure, great to rip and dip or for deli sandwiches. Poolish starter with a blend of strong and fine white flour, added rye culture.

Available as 440g long loaf.

FOCACCIA

Yeast Dough - Canadian Blend and Durum

Moist and airy, dressed with olive oil, fresh rosemary and Maldon sea salt. 24 hr poolish starter with soft white flour, durum flour, yeast, sea salt, sugar and olive oil.

Available as 1200g (32x26cm).

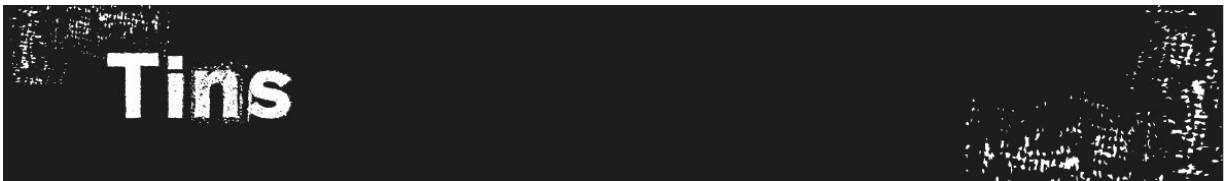
CHALLAH LOAF

Brioche Sourdough - Sweet Overnight Enriched Dough

A beautifully-plaited loaf with a tufty structure and a pillowy mouthfeel. Strong Canadian blend flour, butter, sea salt, yeast, sourdough culture, sugar, fresh eggs and milk.

Available as 600g five-strand plaited loaf. Only available on Saturday and Sunday.





HEALTHY HOME LOAF

Dark Organic dough - Organic Spelt and Wholemeal Sourdough

Nutritious flours from Dorset that are stone-milled to protect the healthy wheat germ in the grains; dark and wholesome without being heavy. Organic wheat flour, spelt flour, spelt flakes, sea salt, rye starter, 24 hour fermentation

Available as 600g or 1300g tins. Also available sliced (11 or 15mm).

ANCIENT GRAINS TIN

Biblical Sourdough - Cooked Grains, Organic Malted Wheat and Seeds

Multigrain and seeded loaf with good structure and flavour, full of crunch - inside and out. Organic wheat flour, malted flour, wheat flakes, rye sourdough and a mixture of ancient grains and seeds: barley, linseeds, emmer, cracked rye, wild rice, naked oats, millet and sunflower seeds.

Available as 600g or 1300g tins. Also available sliced (11 or 15mm).

BRIXTON SWEET TIN

Vegan brioche dough - Enriched Dough, Non-Dairy

A moist and succulent tin loaf with a soft, glazed exterior and some sweetness. 24 hr poolish, fine white flour, yeast, rapeseed oil and soaked fig syrup.

Available as a 1000g tin.

BRIOCHE TIN

Brioche Sourdough - Sweet Overnight Enriched Dough

Dairy-rich, soft brioche dough in a tin. Strong Canadian blend flour, butter, sea salt, yeast, sourdough culture, sugar, fresh eggs and milk.

Available as 900g tin. Only available on Saturday and Sunday .



Savouries & Smalls

BRIXTON BUNS

Vegan brioche dough - Enriched Dough, Non-Dairy

Soft but well-structured sweet-ish buns, 24 hr poolish, fine white flour, yeast, rapeseed oil and soaked fig syrup.

Available as 90g buns, with or without egg-glaze and/or with black sesame seeds.

CIABATTA ROLLS

Levain Sourdough - Canadian Blend and English Organic Wheat

Crusty Italian rolls with a spacious internal structure that makes them perfect for filling. 24 hr wet levain, with a blend of strong and fine wheat flour.

Available as 150g rectangular rolls. Minimum order of 10 applies.

FOCACCIA ROLLS WITH ROSEMARY

Yeasted Dough - Canadian Blend and Durum

Moist and airy, dressed with olive oil, fresh rosemary and Maldon sea salt. 24 hr poolish starter with soft white flour, durum flour, yeast, sea salt, sugar and olive oil.

Available as an 80g roll.

OLIVE STICKS

Levain Sourdough - Canadian Blend and English Organic Wheat with Green Olives

A chewy, sourdough stick studded with delicious *Nocellara* olives. Organic levain, wheat flour, sea salt and olives.

Available as 130g sticks - Minimum order of 20 applies.

CHEESE STICKS

Levain Sourdough - Canadian Blend and English Organic Wheat with Cheese

A skinny sourdough stick loaded with two types of cheese. Organic levain, wheat flour, sea salt, mustard powder, sweet paprika, cayenne pepper, *Lincolnshire Poacher* and *Lincolnshire Red* cheese.

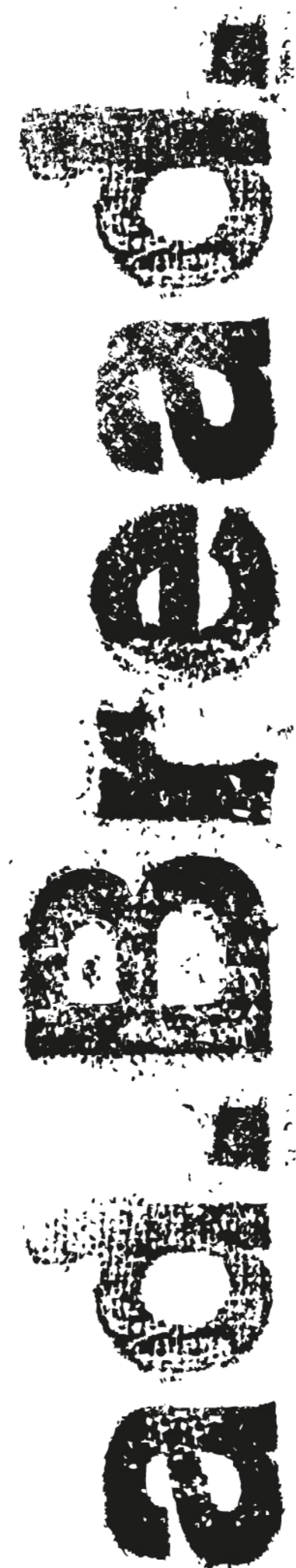
Available as 120g sticks- Minimum order of 20 applies.

MARMITE & CHEDDAR PUFFS

Savoury Puff Pastry - Laminated Butter Pastry

A swirl of pastry with a strong and savoury taste, perfect with breakfast tea. Wheat flour, sourdough, butter, milk, sugar, sea salt, yeast, *Marmite* and *Lincolnshire Poacher* cheese.

Available as a 70g swirl.





Currently all our sweets are non vegan. All sweet things come unsliced.

BANANA & WALNUT LOAF

Banana bread baked in a tin, made the traditional way with butter, fresh eggs, ripe bananas, brown sugar and walnuts.

Available as 1470g loaf.

CARROT CAKE WITH SPELT

A low gluten carrot cake that is moist and spiced, full of seeds, nuts, coconut and dates. Finished with cream cheese icing and split pumpkin seeds.

Available as 1900g loaf.

GUINNESS & CHOCOLATE CAKE

A decadent dark cake that is moist and bitter-sweet. Made with buttermilk, cocoa, eggs, butter and sugar; iced with cream cheese butter cream.

Available as 1500g loaf.

FLOURLESS ORANGE & ALMOND TART

A moist tart made with whole boiled oranges, almond flour, eggs and sugar, topped with flaked almonds and dusted with icing sugar.

Available as 1000g (30cm) round tart or individual 135g tarts (10cm).

COURGETTE CAKE WITH PISTACHIO & BARBERRIES

A moist cake made with flour, eggs and sugar, spiced with sumac, iced with buttercream and finished with pistachios and barberries.

Available as 1600g (25cm) round cake or 1485g loaf.

LEMON POPPY DRIZZLE CAKE

Our sponge made with buttermilk, flour, eggs and sugar, drizzled with lemon syrup.

Available as 1300g (30cm) round cake or Individual 125g cake.

DARK CHOCOLATE BROWNIE TRAYS

A delicious tray of moist brownie dough, made with superior chocolate, cocoa, eggs, sugar and butter, available straight up or with added roasted hazelnuts.

Available as 1000g (20x20cm) tray.

CHOCOLATE CHIP COOKIE

Rich and chewy inside with crispy edges, requires a glass of cold milk! Made with good butter and chopped Valrhona dark chocolate.

Available as 100g Cookie.

OAT AND RAISIN COOKIE

A great snack cookie, with nicely balanced flavours. Made with added coconut, apricots and Golden syrup.

Available as 90g Cookie.



Pastries

VIENNOISERIE

Made with organic flour and laminated with delicious cultured butter, ensuring our pastries have both substance and flavour.

PAIN AUX RAISINS

Pastry filled with light custard and raisins - *140g*.

PAIN AUX CHOCOLAT

Rolled croissant pastry with two sticks of quality dark chocolate - *116g*.

CROISSANTS

A classic crescent-shaped pastry with layers of crisp flakiness - *105g*.

CROISSANT AUX AMANDES

Twice-baked croissants, filled generously and topped with almond butter cream and encrusted with flaked almonds, dusted with icing sugar - *150g*.

SEASONAL PASTRIES

Pastry filled with frangipane and seasonal fruit. - *135g*
Only available Saturday & Sunday

CINNAMON SWIRLS

Dough laminated with cinnamon and brown sugar butter cream then stripped, hand- knotted by our deft artisans - *100g*.



Orders

We bake and deliver 7 days a week.

Our minimum spend is £45.00 per drop, £250.00 per week. Any orders under £45.00 will incur a delivery charge of £12.50.

Terms: Weekly invoice issued on Mondays for the week ended Sunday, payment via Direct Debit no later than Friday.

All orders must be sent by email to order@breadbreadbakery.co.uk within the following strict deadlines please!

DELIVERY DAY	LAST ORDERS
Monday	15:00 Friday
Tuesday	15:00 Friday
Wednesday	10:00 Monday
Thursday	10:00 Tuesday
Friday	10:00 Wednesday
Saturday	10:00 Thursday
Sunday	10:00 Friday

All products lose 10-15% of given weight during baking. Products do or may include gluten, trace seeds or nuts. Other allergens may include dairy or yeast. Please see our allergens information sheet for further clarification.

