



PRODUCT LIST
April 2024



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.

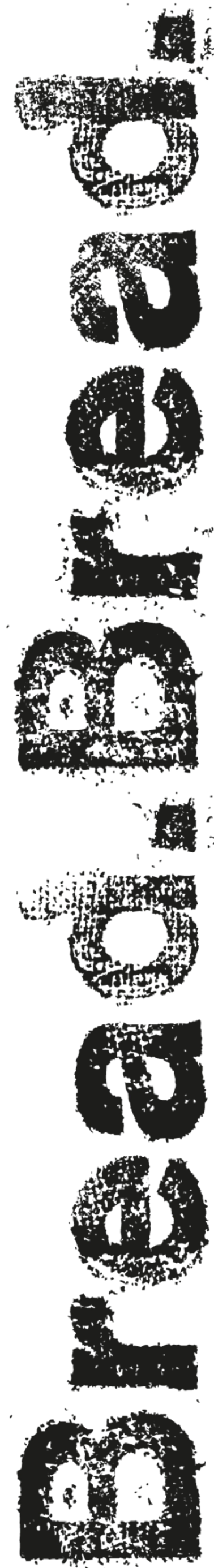
Available as a large (1.8kg) or medium (1kg) loaves, sliced (11mm or 15mm) or unsliced.

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

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 1200g (32x26cm).

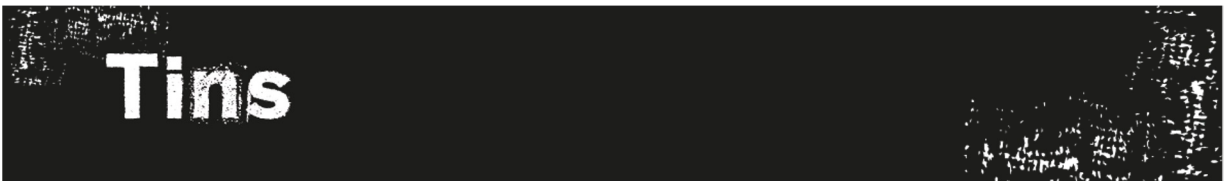
CHALLAH LOAF

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

Non- Dairy brioche dough - Enriched Dough

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 with or without egg-glaze

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

Non-Dairy brioche dough - Enriched Dough

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.

BRIOCHE ROLLS

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 90g bun. Only available on Saturday and Sunday .

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 110g swirl.

CHEESE AND SPRING ONION SWIRL

Savoury Puff Pastry - Laminated Butter Pastry

Our all-butter savory croissant dough layered with Marmite, Filled with Lincolnshire Poacher cheese and spring onions. Topped with black and white sesame seeds

Available as a 110g 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 or individual 185g 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 or individual 170g round cake

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) loaf or Individual 125g cake or Individual loaf

DARK CHOCOLATE BROWNIE TRAYS

A delicious tray of moist brownie dough, made with superior chocolate, cocoa, eggs, sugar and butter.

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.

CRANBERRY AND COCONUT 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 AU 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*.

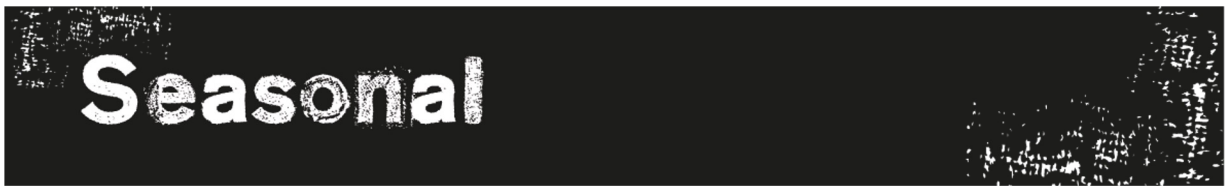
CINNAMON SWIRLS

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

CRONUTS

Dairy-rich, soft brioche dough laminated with delicious cultured butter. Filled generously with a boozy cream, Coffee cream, Chocolate Ganache, Diplomat cream or Lemon Curd.





HOT CROSS BUNS

Delicious traditional spiced bun glazed with our fig syrup.

24 hr poolish, wheat flour, yeast, rapeseed oil, soaked fig syrup, mixed peel, sultanas and raisins, cinnamon, ground ginger and nutmeg. Decorated with a thin cross.

Available as 100g (9cm) buns

RHUBARB & CUSTARD BUN

Our signature all-butter brioche bun coated in demerara sugar, filled with Bread Bread Madagascan vanilla custard.

Topped with Yorkshire forced rhubarb & glazed with Italian blood orange syrup

Available as 160g buns - *Subject to seasonal availability.*

PLUM, BAY & MASCARPONE DANISH

Our signature croissant dough, topped with sweetened mascarpone and plums macerated in Italian blood orange.

Finished with bay leaf sugar.

Available as 180g buns - *Subject to seasonal availability.*

APRICOT, ORANGE BLOSSOM & MASCARPONE DANISH

Our signature croissant dough, topped with sweetened mascarpone flavoured with organic blossom water and topped with half a ripe French apricot.

Finished with fresh thyme syrup.

Available as 180g buns - *Subject to seasonal availability.*

COURGETTE, SPENWOOD & BASIL FOCACCIA

Our signature moist and airy focaccia, made with 24 hour poolish starter, soft white flour and durum wheat. Covered in confit garlic. Topped with Spenwood; a hard sheep's cheese inspired by Sardinian pecorino and produced by a farmhouse cheesemaker in Berkshire, England.

Topped with fresh torn basil leaves.

Finished with new season yellow and green courgettes dressed in lemon and olive oil.

Available as 250g



Orders

We bake and deliver 7 days a week

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.

All of our products contain Gluten & Wheat and maybe cross-contaminated with Dairy (Including Milk), Eggs, Cereals (Including Wheat, Rye, Barley & Oats) , Nuts (Including Tree Nuts & Peanuts), Seeds (Including Sesame Seeds), Mustard & Sulphur Dioxide (Including Sulphites). Please see our allergens information sheet for further clarification

We look forward to receiving your order!

