

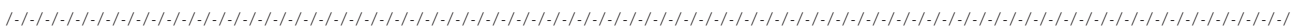


FLOURISH

CRAFT BAKERY

PRODUCT & PRICE LIST | DECEMBER 2017

*Our bakery production runs 24 hours a day, 7 days per week.
The product list that follows is merely a guide as to what we can make,
if you have any specific requests or suggestions, please ask, we'll
endeavour to oblige (minimum quantities will apply).*



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RUSTIC LOAF

We use several traditional techniques and a wild starter to leaven this loaf which takes around twenty four hours to develop before it is ready for the oven. The end result is a moist, flavoursome, crusty white loaf without being too sour. This is a great way to introduce people to sourdough.

170g Round Loaf (RUS170)
400g Round Loaf (RUS400)
800g Round Loaf (RUS800)
800g Bloomer (RUSB800)
1600g Bloomer (RUS1600)
170g with Rosemary (RUSR170)
400g with Rosemary (RUSR400)
800g with Rosemary Tin (RUSRT800)
1600g with Rosemary Tin (RUSRT1600)

OLIVE LOAF

To make good olive bread, you must be prepared to splash out and use only the best quality olives. Green Halkidiki and Purple Kalamata olives along with mixed herbs are generously added to our Rustic dough. This is divine!

170g Round Loaf (OLIV170)
400g Round Loaf (OLIV400)
800g Round Loaf (OLIV800)

SOURDOUGH RYE

Based on a typical Scandinavian Rye recipe, this loaf is dense yet moist and is best sliced thinly. Ideal for serving with seafood, cold cuts, cheese or simply spread with a good quality butter.

800g Round Loaf (RYE800)
1600g Long Tin Loaf (RYETIN1600)

PUMPERNICKEL

A typically heavy rye bread made with a sourdough starter. Our version is jam packed with sunflower, pumpkin, sesame seeds. Excellent accompaniment with smoked salmon.

400g PUMPERNICKEL (PN400)

CLASSIC SOURDOUGH

The French call it Pain au Levain but we prefer to call it Classic Sourdough. We are British after all! Our bakers ritually feed our wild starter every day to keep the cultivated wild yeast and bacteria alive and healthy. Keeping a starter is a commitment so remember, "A sourdough is for life, not just for Christmas!" Makes amazing cheese toasties.

400g Loaf (SOUR400)
800g Bloomer (SOUR800)
800g Sandwich Tin (SOURTIN800)
1600g Bloomer (SOUR1600)

WHOLEMEAL SOURDOUGH

We use special techniques and a wild starter to leaven this loaf which takes around two days to develop before it is ready for the oven. The end result is a moist, flavoursome, crusty wholemeal loaf which makes an amazing centrepiece for any dining table.

400g Loaf (WMSOUR400)
800g Loaf (WMSOUR800)
800g Sandwich Tin (WMSOURTIN800)
800g Bloomer (WMSOURB800)
1600g Loaf (WMSOUR1600)

CIABATTA

Authentic ciabatta has a crispy crust, light open texture and includes plenty of extra virgin olive oil. This loaf makes a great sandwich and has been adopted all over the world, particularly in Britain.

120g Sandwich Baguette (CIABAG120)
300g Slipper (CIA300)
800g Slipper (CIA800)

FOCACCIA

This Italian flatbread can be topped with any combination of flavours. The most commonly requested is rosemary & sea salt but we are happy to consider any combination.

400g Focaccia with Rosemary (FOCR400)
800g Focaccia with Rosemary (FOCR800)
1250g Focaccia with Rosemary (FOCR1250)

MALTED WHEAT

Malted Wheat bread is a huge family favourite across Britain. The traditional process used to produce the malted wheat flakes dates back several hundred years and is believed to have been discovered by the Benedictine Monks of Burton Abbey. We use malted wheat flour from expert flour millers FWP Matthew's in the Cotswolds. We believe their flour makes the most delicious malted wheat bread.

300g Baguette (MWBAG300)
400g Loaf (MW400)
800g Bloomer (MW800)
800g Sandwich Tin Loaf (MWTIN800)
1600g Sandwich Tin Loaf (MWTIN1600)

MULTIGRAIN

We use a mixture of seeds, wheat, rye and malted wheat grains to produce our healthy Multigrain. Although it's packed with seeds this bread remains light with a deliciously nutty flavour. We're not surprised it's one of our best sellers.

150g Demi Baguette (MGBAG150)
300g Baguette (MGBAG300)
400g Round Loaf (MG400)
800g Round Loaf (MG800R)
800g Bloomer (MG800)
800g Sandwich Tin Loaf (MGTIN800)
1600g Sandwich Tin Loaf (MGTIN1600)

BAGUETTE

We source the very best flour from France especially for our baguettes to ensure we achieve the most authentic results every time. With a thin, crispy, golden crust and a creamy, open textured crumb, we'll gladly put one of our freshly baked baguettes up against the ones across the Channel.

100g Sandwich Baguette (BAG100)
150g Ficelle (BAGF150)
150g Demi Baguette (BAG150)
300g Baguette (BAG300)
400g Baguette (BAG400)

IRISH SODA (WHEATEN BREAD)

This traditional Irish loaf was created as a means to use up soured milk. Made with a blend of British white flour & wholemeal flour, bicarbonate of soda, salt and buttermilk, this is the quickest bread you can make taking just 45 minutes from start to finish. Serve warm with butter.

400g Loaf (IRISH400)
800g Loaf (IRISH800)

BRIOCHE

Brioche is a light buttery sweet bread, so rich it's almost a cake. It's a great breakfast bread made with eggs, butter, milk and sugar and can be served with all things sweet and savoury. Nowadays restaurants use it as a posh burger bun.

800g Tin Loaf (BRI800)
800g Open Tin Loaf (BRIOPTIN800)
1600g Tin Loaf (BRITIN1600)

SPELT

Spelt is an ancient grain very similar to wheat. It has a mellow nutty flavour. Spelt seems to be easier to digest and has been used as a wheat substitute for people with wheat allergies. If you are wheat or gluten sensitive, consult a doctor before trying spelt.

400g Loaf (SPE400)
800g Sandwich Tin (SPETIN800)
100g Sandwich Tin (SPETIN1600)

BUNS, BAPS AND ROLLS

See below for the sizes available for our buns and baps. Note not all buns and baps are available in all sizes.

PRODUCT SIZES

Canapé 10g, X Small 20g, Small 40g, Medium 70g, Large 90g,
X Large (see below).

Brioche Burger Bun (Seeds) (BRIBB) – Canapé, X Small, Small, Medium, Large
Brioche Bun (No Seeds) (BRIBUN) – Canapé, X Small, Small, Medium, Large
Brioche Hot Dog (BRIHD) – Canapé, X Small, Small, Medium, Large
Brioche Torpedo Roll (BRITORP70): – Medium, X Large 100g

Brioche Burger Bun w. Onions (Seeds) (BRIOMS)

– Canapé, X Small, Small, Medium, Large

Brioche Bun w. Onions (No Seeds) (BRIO)

– Canapé, X Small, Small, Medium, Large

Brioche Hot Dog w. Onions (BRIHDO)

– Canapé, X Small, Small, Medium, Large

Brioche Bun Mixed Seeds (BRIMXS)

– Canapé, X Small, Small, Medium, Large

English Dough (white dough)

English Burger Bun (Seeds) (EBB) – Small, Medium, Large, X Large 120g

English Bap (No Seeds) (EBAP) – Small, Medium, Large, X Large 120g

English Chequered Bun (ECB) – Medium, Large, X Large 120g

English Hot Dog (EHD) – Small, Medium, Large, X Large 120g

English Muffin (EM) – Small, Medium 60g, Large, X Large 120g

Potato bun (PTBUN70) – Medium

Potato bun (PTBUN90) – Large

Panini (PANINI120) – X Large 120g

Ciabatta Bap (CIABAP) (long fermentation 48 hr notice) – Medium, Large

Malted Wheat Bap (MWBAP) – Medium, Large, X Large 110g

Multigrain Bap (MGBAP) – Medium, Large, X Large 110g

Rosemary Bap (ROSBAP) (long fermentation 24 hr notice) – Medium, Large,
X Large 110g

Spelt Bap (SPEBAP) – Medium, Large, X Large 110g

Wholemeal Bap (WMBAP) – Small, Medium, Large, X Large 110g

DINNER ROLLS

30g Olive Dinner Roll (OLIVROLL30)

30g Multigrain Dinner Roll (MGROLL30)

30g Rosemary Dinner Roll (ROSCROLL30)

30g Walnut & Date Dinner Roll (WDROLL30)

30g White Dinner Roll (WROLL30)

30g Wholemeal Dinner Roll (WMROLL30)

MISCELLANEOUS

(This item is not made by Flourish Bakery but is available to order.)

500g Fresh yeast (YEAST)

PASTRIES, TARTS AND SWEETS

There are two different types of butter, sweet cream and lactic butter: most butter in Britain is sweet cream. But lactic butter is made by fermenting milk almost into yoghurt before churning it. It has a fuller, richer, creamier flavour and is the best butter to use for baking. We only use 100% lactic butter in all our products which is why they taste so damn good.

Our croissants and Danish pastries take up to three days to make which clearly demonstrates how much care and attention we take when preparing our products.

See below for pastry sizes. Not all pastries are available as canapés.

VIENNOISERIE

Almond Swirl (ACR) – available in small, medium and large
Cinnamon Danish (CIND) – available in small, medium and large
Croissant* (CR) – available in canapé, small, medium and large
Pain au chocolat (PCHOC) – available in small, medium and large
Pain au raisin (PR) – available in small, medium and large

Danishes are all available in canapé, small, medium and large.

Apricot Danish (APD)
Apple Danish (AD)
Cherry Danish (CHD)
Peach and Pistachio Danish (PEHPD)
Passion Fruit Danish (PFD)
Rhubarb Danish (RHD) – Seasonal
Plum Danish (PLD) – Seasonal

SCONES & SWEET TREATS

Our scones and muffins come in small and large.

Plain Scones
Fruit Scones
Chocolate Muffins
Blueberry Muffins
Banana and Spelt Loaf 1600g

TRAY BAKES (20 X 30 CM TRAY)

Chocolate Brownie (Tray)
Coconut Brownie (Tray)
Raspberry Bakewell Tart (Tray)

9" TARTS

Raspberry Bakewell Tart
Apple Tart
Mixed Berry & Almond Tart
Rhubarb Tart – Seasonal
Plum Tart – Seasonal

Anzac Biscuits (Large) (Box of 10)
Anzac Biscuits (Xsmall) (Box of 1kg)
Chocolate Chip Cookie (Large) (Box of 10)
Chocolate Chip Cookie (Xsmall) (Box of 1kg)
Chocolate Fudge Cookie (Large)(Box of 10)
Chocolate Fudge Cookie (Xsmall)(Box of 1kg)
Oat & Raisin Cookie (Large) (Box of 10)
Oat & Raisin Cookie (Xsmall) (Box of 1kg)

