

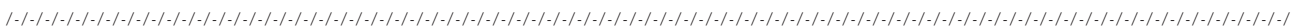


FLOURISH

CRAFT BAKERY

PRODUCT LIST | NOVEMBER 2018

*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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LONG FERMENTATION SPECIALITY BREADS

(48 hours notice required)

Most breads use the same basic ingredients, flour, salt, yeast and water. By simply adjusting the ratios of the water, changing the types of flour, reducing the yeast and increasing the length of time for the dough to develop, the differences in the final result can be dramatic. Some of our bread take as little as one hour to produce, while some can take two days. Our long fermentation loaves fall into the second category, which is why we require 48 hours notice to make them for you.

ANCIENT LOAF

Our increasingly popular Ancient loaf is our own British version of a typical French farmhouse loaf. The earthy flavour, simple shape and deliberately dark crust all add to the rustic charm. By far our best seller, try one and you'll understand why!

120g Sandwich Baguette (ANCBAG120)
170g Loaf (ANC170)
300g Baguette (ANCBAG300)
400g Loaf (ANC400)
800g Bloomer (ANCB800)
800g Loaf (ANC800)
1600g Loaf (ANC1600)

WITH CARAWAY SEEDS

400g Loaf (ARC400)
800g Bloomer (ARC800)
800g Sandwich Tin (ARCTIN800)
1600g Sandwich Tin (ARCTIN1600)

WITH WALNUTS

400g Loaf (AWAL400)
800g Bloomer (AWAL800)
800g Sandwich Tin (AWALTIN800)
1600g Sandwich Tin (AWALTIN1600)

WITH WALNUT & DATES

400g Round Loaf (AWD400)
400g Baguette (AWDBAG400)
800g Bloomer (AWD800)
800g Sandwich Tin (AWDTIN800)
1600g Sandwich Tin (AWDTIN1600)

WITH ROASTED ONIONS

400g Loaf (AON400)
800g Bloomer (AON800)
800g Sandwich Tin (AONTIN800)
1600g Sandwich Tin (AONTIN1600)

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)

WITH ROSEMARY

170g with Rosemary (RUSR170)
400g with Rosemary (RUSR400)
800g with Rosemary Tin (RUSRT800)
1600g with Rosemary Tin (RUSRT1600)
800g with Rosemary Bloomer (RROS800)

WITH OLIVES

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 (RUSO170)
400g Round Loaf (RUSO400)
800g Round Loaf (RUSO800)

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)
150g Slipper (CIA150)
300g Slipper (CIA300)
800g Slipper (CIA800)

WITH OLIVES

120g Sandwich Baguette (CIAOLIBAG120)
150g Slipper (CIAOLI150)
300g Slipper (CIAOLI300)
800g Slipper (CIAOLI800)

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)

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)

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)
1600g Sandwich Tin (SPETIN1600)

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)

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
Brioche Burger Bun (Seeds) (BRIBB)	✓	✓	✓	✓	✓	
Brioche Bun (No Seeds) (BRIBUN)	✓	✓	✓	✓	✓	
Brioche Hot Dog (BRIHD)	✓	✓	✓	✓	✓	
Brioche Torpedo Roll (BRITORP)				✓		✓ (100g)

Brioche Burger Bun w. Onions (Seeds) (BRIOMS)	✓	✓	✓	✓	✓	
Brioche Bun w. Onions (No Seeds) (BRIO)	✓	✓	✓	✓	✓	
Brioche Hot Dog w. Onions (BRIHDO)	✓	✓	✓	✓	✓	
Brioche Bun Mixed Seeds (BRIBMXS)	✓	✓	✓	✓	✓	
Brioche Bun w. Onion & Mixed Seeds (BRIOMS)	✓	✓	✓	✓	✓	

English Dough (white dough)						
English Burger Bun (Seeds) (EBB)			✓	✓	✓	✓
English Bap (No Seeds) (EBAP)			✓	✓	✓	✓
English Chequered Bun (ECB)				✓	✓	✓
English Hot Dog (EHD)			✓	✓	✓	✓
English Muffin (EM)			✓	✓	✓	✓
Panini (PANINI)						✓ (120g)

Ciabatta Bap (CIABAP)*				✓	✓	✓
Ciabatta with Rosemary Bap (CIAROSBAP)*				✓	✓	✓
Ciabatta with Olive Bap (CIAOLIBAP)*				✓	✓	✓

*All Ciabatta Baps require long fermentation and 48 hrs notice

Malted Wheat Bap (MWBAP)				✓	✓	✓
Multigrain Bap (MGBAP)				✓	✓	✓
Spelt Bap (SPEBAP)				✓	✓	✓
Wholemeal Bap (WMBAP)				✓	✓	✓

DINNER ROLLS

30g Olive Dinner Roll (OLIVROLL30)
30g Multigrain Dinner Roll (MGROLL30)
30g Rosemary Dinner Roll (ROSROLL30)
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 AND SWEET TREATS

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

	Canapé	Small	Medium	Large
Almond Swirl (ACR)		✓	✓	✓
Cinnamon Danish (CIND)		✓	✓	✓
Croissant* (CR)	✓	✓	✓	✓
Pain au chocolat (PCHOC)		✓	✓	✓
Pain au raisin (PR)		✓	✓	✓
Apricot Danish (APD)	✓	✓	✓	✓
Apple Danish (AD)	✓	✓	✓	✓
Cherry Danish (CHD)	✓	✓	✓	✓
Peach and Chocolate Danish (PECHD)	✓	✓	✓	✓
Passion Fruit Danish (PFD)	✓	✓	✓	✓
Rhubarb Danish (RHD) – Seasonal	✓	✓	✓	✓
Plum Danish (PLD) – Seasonal	✓	✓	✓	✓

SCONES, MUFFINS AND BISCUITS

	Small	Large
Plain Scones	✓	✓
Fruit Scones	✓	✓
Chocolate Muffins	✓	✓
Blueberry Muffins	✓	✓
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)		

TERMS AND CONDITIONS

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CONTRACT AND AGREEMENT

All orders placed by customers are subject to acceptance of our sales conditions stated hereafter. Any variation will only be valid if specifically accepted in writing by Flourish Craft Bakery. Prices are determined according to our price list on the day of ordering. Prices quoted are exclusive of VAT, which will be charged, if applicable, at the time of invoicing according to legislation.

PAYMENT

We appreciate prompt payments from all of our customers to enable us to continue trading efficiently. You will receive a daily delivery note, which is considered as proof of delivery, followed by one weekly invoice. Please ensure that these are passed on to your accounts department for processing.

Payment terms to be confirmed by Flourish Craft Bakery upon successfully opening a credit account. Flourish reserves the right to withdraw credit facilities at any time should you fail to adhere to our terms.

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ORDERING

Our offices are open every day from 8am to 4pm. Everything we make is made to order and we require sufficient time to bake, pack and deliver across London so our deadline for next day delivery is 12pm. Some products do take longer and we require 48 hours notice on them. These are highlighted in our Long Fermentation Section. We can slice & laterally slice most of our breads, but a 5p charge will be added per loaf. Please add a "C" or "LC" to the end of the product code if required.

DELIVERY

We deliver 7 days per week and offer a free delivery service for Central London but we must insist on a minimum order of £25.

Since the majority of our customers require their orders before 8am, our deliveries are made between the early hours of 2am to 9am (we can't be everywhere at once). If you are not open during these hours, arrangements will need to be made for a secure place to leave your delivery. We can leave deliveries on doorsteps at your request but do not take responsibility for goods if stolen or damaged. For any emergency deliveries, we use a reputable courier to ensure any urgent orders reach their destination in full and the cost (including vat) of this service will be added to your invoice.

RETURN AND CLAIMS

It is the responsibility of the customer to inspect all goods upon arrival or as soon as possible on the day of delivery.

Should there be any damages, shortages or goods that you are not satisfied with please contact us immediately but no later than midday on the day of delivery via email to bakers@flourishbakery.com or by calling us on 0192 363 0588.

To receive any refund for items you are not satisfied with, they must be returned. We are happy to arrange a collection for the next day if our driver is delivering to you. The collection must be made within our normal delivery hours which can be anytime between 2am to 8am, depending on the time we are in your area.

Once the goods have been returned and inspected by Flourish, a refund will be approved if appropriate. Any items that are not returned will be charged. Please be advised that our drivers are not authorized to collect any items that have not been agreed by Flourish Craft Bakery.

DECLARATION

Our products are not made in a NUT or WHEAT-free environment so they **COULD CONTAIN TRACES OF BOTH.**