

Artisan breads : guaranteed to be baked the same day / Safeway.

Contributors

Safeway (Firm)

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SAFETYWAY
SELECT
PREMIUM QUALITY

Artisan



Breads

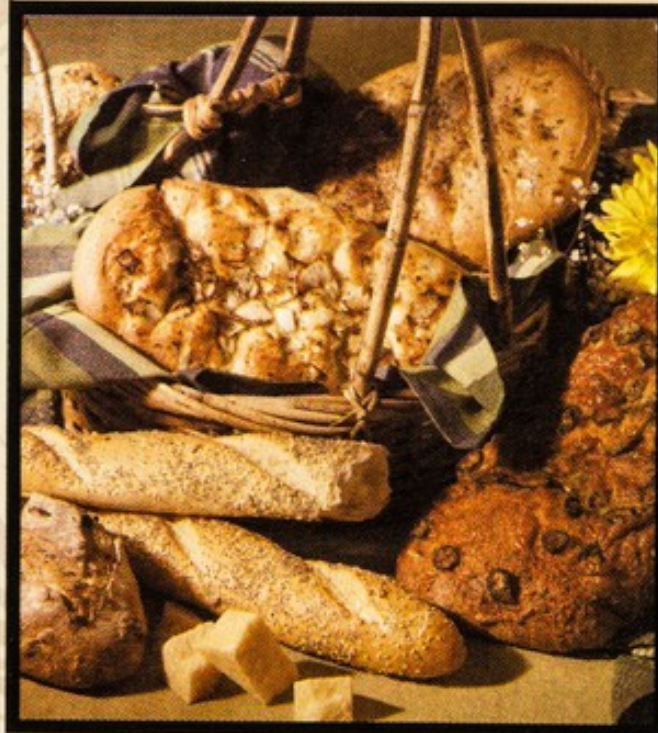
*Guaranteed to be
Baked the Same Day!*

The Bakery Counter

*is the place to go for Hot, Fresh,
Delicious Breads any day of the week.
Made fresh from scratch in our Bakery
every day, our Safeway SELECT
Artisan Breads contain only premium
quality ingredients. That means you'll
experience incredible texture, flavour,
and freshness with every bite. Take
your meals to the next level...add
Safeway SELECT Artisan Breads
to your menu.*

Available at:

The
BAKERY
Counter



French Bread - Our authentic French bread is made from scratch in the old-world tradition. The loaves are baked to a luscious deep golden brown for a wonderfully crispy crust and a flavourful soft interior. This superb bread is perfect for any meal! **And, it's baked several times throughout the day, guaranteed hot at 4 and 5 PM or it's FREE!**

Sourdough Bread - Our San Francisco-style sourdough bread is made from scratch, baked several times throughout the day. We use a long fermentation process that gives our sourdough breads a truly authentic crust and dense slightly chewy interior. It's best served with salad, soup and seafood. Or, try our round loaf hollowed out with spinach dip.

Three Seed - Sourdough Baguette - Enjoy the nutty flavour of this slender golden brown baguette. The unique San Francisco-style sourdough, coupled with the roasted seeds, is perfect with lunch or dinner salads, cheese or a fresh fruit plate.

Ciabatta Bread - Our Ciabatta (Italian for "little slipper") is made using a long fermentation process. And like fine wine, the fermentation process gives this bread its unique characteristics. The thick crust, dense moist interior and open cell structure makes this bread ideal for dipping. Try dipping it in a mixture of Olive Oil and Balsamic Vinegar, with just a dash of rosemary. This bread makes a wonderful appetizer before any meal!

Foccacia Breads - Our Foccacia breads make a wonderful appetizer for any meal, or they can be a meal in themselves. The dough is made up fresh every day in our stores, then refrigerated overnight. Just before baking, the loaves are dipped in Olive Oil then topped with wonderful herbs and special toppings; the Onion with sweet diced onions, the Jalapeño Cheese with sliced HOT Jalapeños and sharp cheddar cheese, and the Italian is loaded with Olive Oil then topped with an extra dash of our special herb blend.

Asiago Cheese Bread - This bread is made with Asiago and other parmesan cheeses, and unbleached wheat flour. It is made in the old-world tradition, using a long fermentation process and baked on a stone hearth oven. It contains no added yeast, sugars, preservatives, or artificial flavours. This bread is a special complement to any meal!

Pain au Levain (Păn-o-Le'văn) - Unbleached flour, bran and sea salt — **that's it for this bread!** This French bread is truly made using an old-world process. Natural leavening and the simplest of ingredients coupled with the long fermentation process makes this bread the truest of the basic breads of Europe. It's been enjoyed by kings and queens, and it's now here for your dining pleasure! Pain au Levain is perfect with hearty cheeses, pasta and red wine.



Foccacia, French, Sourdough and Asiago Artisan Breads

Pecan Raisin - This is a favorite breakfast bread, especially toasted. Loaded with pecans and plump juicy raisins, it's the "star" of breakfast or a wonderful mid-day snack. It has a hearty crust and dense moist interior.

Multigrain - Unbleached, unbromated flour, water, natural levain starter, rolled oats, corn, barley malt, flax and sunflower seeds, soy bran and natural sea salt make for a high fiber bread. With a wonderful nutty flavour, it just can't be beat for sandwiches!

Good Harvest - This wholesome hearty loaf is abounding in flavour and texture. Rye flakes, wheat bran, and flax seed are just a few of the special ingredients that make this a truly unique bread. It's topped with a special seed and grain mixture giving it a unique rustic look. Try it toasted. You're sure to love the wonderful nutty flavour.



Sour Rye - Bursting with Rye flavour, this is wonderful for sandwiches or as a complement to any meal. For a simply stunning presentation, try hollowing out this bread and filling it with your favorite party dip. It also makes a superb complement to hearty soups or stew.

Seven Grain - This delicious bread has a delightfully nutty texture with seven herbs and grains such as fennel, cumin and caraway. A specialty in Germany, where it's known as "Siebenfelder" (meaning seven fields), it's a favorite with hearty suppers.

3-Seed Raisin Walnut - Every region in Europe has its raisin bread with unique characteristics. This bread is loaded with sweet raisins and crunchy walnuts. It's especially good toasted for breakfast or just torn apart and eaten as a mid-day snack.

Calamata Olive - A dense bread loaded with the wonderfully salty tang of Greek Calamata olives, it's slowly fermented, then baked on a stone hearth in the old-world tradition. This bread can be a whole meal in itself, or a unique, delicious appetizer.

Como - This country Italian bread originated in the "Como" region of Italy, where it became recognized for its unique open cell structure, dense moist interior, and hearty thick crust. You'll find this bread to be the perfect complement to seafood dishes and pasta.

All our SELECT Artisan Breads are guaranteed to be baked the same day you purchase them!

Because these breads are baked in the old-world fashion, they are best when eaten within 24 hours. However, if you wish to keep them longer, store them in a plastic bag in your freezer. After removing from the freezer, you can "crisp" up the crust by placing the loaf of bread in a pre-heated (375°) oven for 8 to 10 minutes, just before serving.

