

Gail's artisan bakery : bringing bread to life / Gail's.

Contributors

Gail's (Firm)

Publication/Creation

London : Gail's, [2009?]

Persistent URL

<https://wellcomecollection.org/works/ksn3c5zd>

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

GAIL'S

ARTISAN  BAKERY

At GAIL'S, our breads, cakes and pastry are the genuine article – no preservatives, no chemicals and no additives – just the very best ingredients, expertly hand-kneaded, perfectly baked and flavoured with a host of health-boosting fruits, nuts and seeds.

Why does GAIL's bread taste so good? Perhaps it's because we give our dough the proper time to prove (letting the yeast naturally ferment). A delicious French white sourdough or the best-of-British malted brown bloomer? It's a tough call but help is at hand. Our insider tips will help you decide...

You might also like to know that our cafes are an Aladdin's cave of cookies, cakes, salads and seriously delicious sandwiches. Come and say hi if you find yourself in Hampstead, St John's Wood or Notting Hill, London.

MALTED BROWN BLOOMER

A best-of-British treasure. Dark, nutty and with a hint of sweetness this bread is delicious with creamy butter and fruit-busting jam. And equally yummy with cheeses too.

SPELT SUNFLOWER

A super-healthy, low-gluten bread made with British-grown spelt flour. Ideal for sandwiches, the sunflower seeds are packed with vitamins to keep you going all day.

PAIN DE MIE

A French version of the Jewish Cholla bread, this sweet dough is enriched with milk and butter. Eat fresh for breakfast or dry it out for heavenly bread and butter pudding.

STONEGROUND WHOLEMEAL LOAF

A low-GI loaf made with high-fibre, stone-ground whole wheat. Packing in plenty of wheat germ and bran for roughage, this bread ticks all the health boxes but is super-tasty, too.

WHITE POPPY SEED LOAF

For this omega 3-rich linseed-y loaf, we took our much-loved baguette dough and turned it into a larger, more nourishing, bloomer-style loaf.

POTATO AND ROSEMARY

If ever a bread required patience, this is the one. Proved for 48 hours, it keeps for up to 5 days plus. Spicy and aromatic, it's ideal for bruschetta and makes sinfully-good croutons.

APPLE SOURDOUGH

We've brought the sourdough home by making English Bramley apples and organic apple juice the star of this loaf. Sublime any time of day, but especially so with a cuppa at tea-time.

HAZELNUT AND RAISIN SOURDOUGH

A great discovery for the grown-up sybarite, this one is perfect with some stinky cheese or quality charcuterie. If pushed for time, just dunk in quality virgin olive oil and munch.

FRENCH WHITE SOURDOUGH

Our version of the Gallic classic has a starter yeast 'fed' by organic orange juice to form a delectable loaf that keeps ages and toasts to perfection.

FIND OUR
BREADS AT A
NEIGHBOURHOOD
NEAR YOU



HAMPSTEAD

64 HAMPSTEAD HIGH STREET
LONDON NW3 1QH
0207 794 5700

NOTTING HILL

138 PORTOBELLO ROAD
LONDON W11 2DZ
0207 460 0766

ST. JOHNS WOOD

5 CIRCUS ROAD
LONDON NW8 6NX
0207 722 0983

CLAPHAM

64 NORTHCOTE RD
LONDON SW11 6QL

ALSO LOOK FOR US AT:

WWW.GAILSBREAD.CO.UK

WWW.WAITROSE.COM

WWW.OCADO.COM

WWW.HARVEYNICHOLS.COM