

**La Brea Bakery : bringing bread to life / La Brea Bakery.**

**Contributors**

La Brea Bakery.

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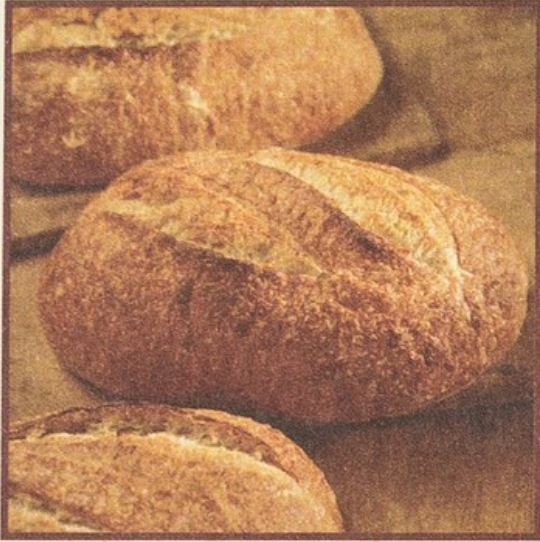
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*Bringing bread to life*



## **COUNTRY WHITE SOURDOUGH OVAL**

*Flavour:*

A classic sourdough with a crisp crust and distinctive tangy flavour.

*Serving Suggestions:*

Try serving this bread with slow roasted meats or strong cheese. This is also a delicious choice when creating a classic grilled cheese sandwich.



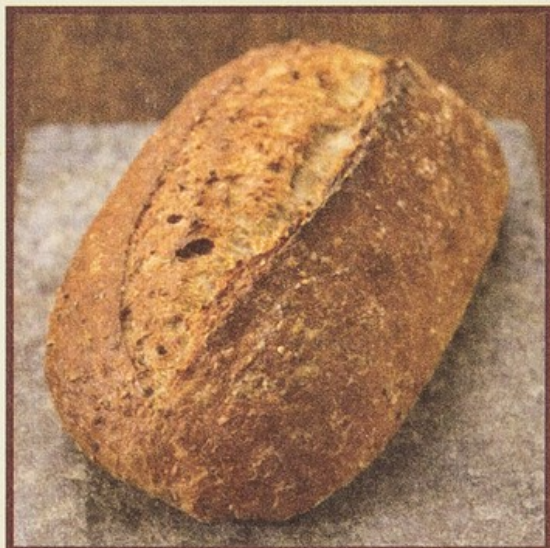
## **PECAN RAISIN OVAL**

*Flavour:*

A deliciously nutty loaf loaded with juicy raisins and pecans.

*Serving Suggestions:*

Try toasting lightly, with a touch of butter for a breakfast or afternoon treat. Also delicious paired with a variety of cheese-try serving as part of a cheese plate.



## WHOLE GRAIN LOAF

*Flavour:*

A light wholesome loaf packed with grains and slightly sweetened with honey.

*Serving Suggestions:*

A truly great all-purpose bread. Delicious toasted for breakfast, a natural choice for hearty sandwiches or use as an accompaniment to an evening meal.



## OLIVE OVAL

*Flavour:*

Kalamata olives remain juicy and intact while oil-cured olives crumble into the dough during mixing for a rich olive colour and flavour.

*Serving Suggestions:*

This bread is a meal in itself! Also terrific with Mediterranean style dishes, sandwiches, or as a base for a light evening meal.



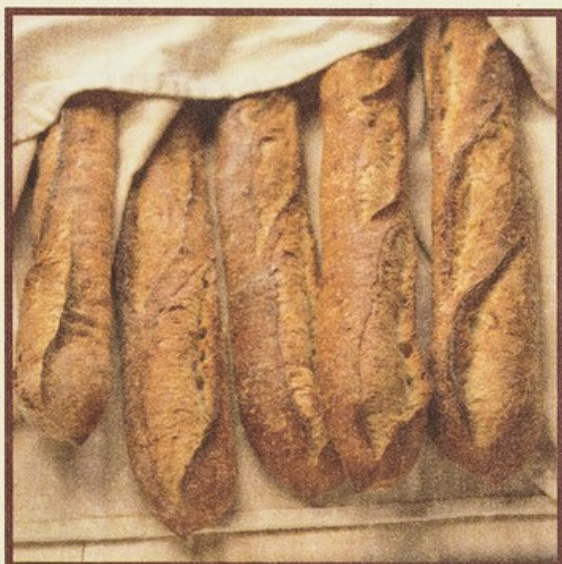
## **SESAME SEED LOAF**

*Flavour:*

A light and crispy loaf topped with sesame seeds for a distinctly nutty and indulgent taste.

*Serving Suggestions:*

Tastes great toasted with jam or honey. Also a perfect compliment to rich pestos and tapenades.



## **CRUSTY SOURDOUGH BAGUETTE**

*Flavour:*

Experience the slight sweetness of the crust and the developed tang of natural leavening concentrated in one wonderful bite.

*Serving Suggestions:*

A perfect accompaniment to any meal- also great for sandwiches.



## A DISTINCTIVE DIFFERENCE

**In 1989, La Brea Bakery combined flour, water and organic grapes to come up with the unique 'starter' dough that is the foundation of virtually all the breads we make.**

Although the elements are basic, producing our bread is not simple. Bread, like wine, is a product of fermentation, a process critical in the development of a loaf's overall character. The key to the La Brea Bakery method is our signature 'starter' dough, which contains naturally occurring yeast that cause the bread to ferment and rise very slowly. This unrushed natural leavening process creates the distinctive characteristics that set our breads apart from the rest. It's a difference you will notice with the first bite - the powerful flavour, distinctive crust and unique texture deliver an experience that can only be achieved through a passion and commitment to creating the perfect loaf.



**La Brea Bakery breads are made using  
the finest ingredients and are  
free from artificial additives and preservatives**



**QUESTIONS OR COMMENTS?**

Please contact us at: [UKinfo@labreabakery.com](mailto:UKinfo@labreabakery.com)  
For recipe ideas please visit: [www.labreabakery.com](http://www.labreabakery.com)

**LA BREA BAKERY**

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Our breads are not suitable for nut and seed allergy sufferers.

10/05