



The Premier Baker of Authentic Hand Stretched Flatbread



04454 Tandoori Nan Bread 12/10 ct.

This flatbread resembles the nan baked by hanging the dough ball onto the walls of earthen tandoori ovens. A versatile flatbread that can expand you menu.

04456 Southwest Flatbread 12/10 ct.

This oval-shaped flatbread has a blend of chopped jalapeno, cilantro, green chili and onion and will enhance any Southwest or Tex-Mex menu applications.

04614 7" Pocketless Gyro 12/10 ct.

04616 7" Pocketless Wheat Gyro..... 12/10 ct.

04626 6" Wheat Pita Pocket..... 12/6 ct.

Great for the bread basket. It may be cut into wedges or strips and served with dips and spreads. Pocketless are ideal for wrap sandwiches.

04490 8" Pre-Grilled Panini Bread 10/10 ct.

04618 7" Pre-Oiled Gyro 12/10 ct.

"Pre-Oiled" for easier handling and requires minimal heating to become extremely flexible. Perfect for making wrap sandwiches like gyros and souvlaki.

13020 Plain Lavish Wrap 24/6 ct.

This soft pliable rectangular flatbread rolls in both directions and is yeast-based. Absorbs moisture and will not fall apart. May also be used to make pinwheels for appetizers.

Menu Suggestions

Traditional Pizza

Pre-heat oven to 450°F. Spoon 2 tablespoons of tomato or pizza sauce over the top of the Pita and spread almost to the edges. Sprinkle about 1/4-cup of mozzarella cheese over the sauce and add any topping (like sliced mushrooms or sliced peppers). Place on a cookie sheet and put in oven for about 5 minutes or until cheese melts. Remove from oven and slice into four slices. Serve hot.

Cinnamon & Sugar Crisps

Brush the top of a Flatbread with some butter and place on a cookie sheet. Crumble brown sugar on top of the Pita and sprinkle some cinnamon. Place in a pre-heated oven or in a toaster oven and broil until the sugar melts and begins to bubble. Cut into quarters.

Oriental Chicken

Grill a Teriyaki marinated chicken breast, add snow peas, red onions, lettuce and tomato. Serve with a side of mayonnaise with some Wasabi whisked in.



Route 66 Hudson, New York, 12534
PHONE: 800/999-6006 or 518/828-4004

www.ginsbergs.com

E-mail: info@ginsbergs.com