



A DISTINCTIVE DIFFERENCE.

While most bakers opt for commercial yeast, with its predictable outcome, we insist on the age-old tradition of growing one's own starter. Our prized possession, it contains active, wild yeast that cause the dough to rise slowly over time. This unrushed, natural leavening process creates the distinctive characteristics that set our breads apart from the rest. The deep complex flavors, chewy textures, unique, holey, and creamy-colored interiors and yeasty aromas deliver an experience that can only be achieved through a passion and commitment to creating the perfect loaf.



PARBAKED DINNER ROLL - ASSORTED

Item# 04330 96/1.5 oz.

A delicious combination of our favorite dinner rolls - French, Rustique, Seeded French and Wheat dinner rolls will complement your favorite meal. Bake at 385°F for 10-12 minutes with 20 minutes cool time.



PARBAKED ROUND RUSTIC ROLL

Item# 04486 48/4.2 oz.

Soft and simple. A thin, golden crust and moist interior make this an ideal sandwich roll. Use it to create a gourmet smoked ham and Gruyere cheese sandwich. Bake at 385°F for 10-12 minutes with 20 minutes cool time.



PARBAKED SOURDOUGH LOAF

Item# 04485 12/16 oz.

This loaf develops a subtle sour flavor and a delicate crust throughout the baking process. The perfect centerpiece for any dinner table. Bake at 385°F for 18-20 minutes with 20 minutes cool time.



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