

# SPECIALITY BREADS

## ROSEMARY FOCACCIA QUARTERED

CHFB675

We dip the focaccia dough in extra virgin rapeseed oil and then bake it. This gives a wonderful coating that is full of flavour. Warm gently to encourage that delicious, rosemary flavour. Can be broken into four equal portions to be served with soups and meals

code	description	approx. weight	case amount
CHFB675	<b>Rosemary focaccia quartered</b>	290g	18

Just defrost and serve. May be warmed through in the oven



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All of our bread is made  
with 100% British wheat —  
supporting UK farmers

Supplier of wholesale  
frozen breads to the  
London 2012 Games