



SPECIALITY
BREADS

CATALOGUE
& SERVING
SUGGESTIONS
2022



Now with over 60 breads registered with The Vegan Society



PUTTING *the* ART into ARTISAN BAKING

We, at Speciality Breads, take bread seriously. Each day, our skilled bakers, combine the finest ingredients and bake to perfection, a fabulous range of breads and sweet bakes for the discerning caterer throughout the UK, Channel Islands, Ireland and beyond. Our masterpieces are available from a network of independent frozen food distributors, guaranteeing you a supply chain of quality and continuity.

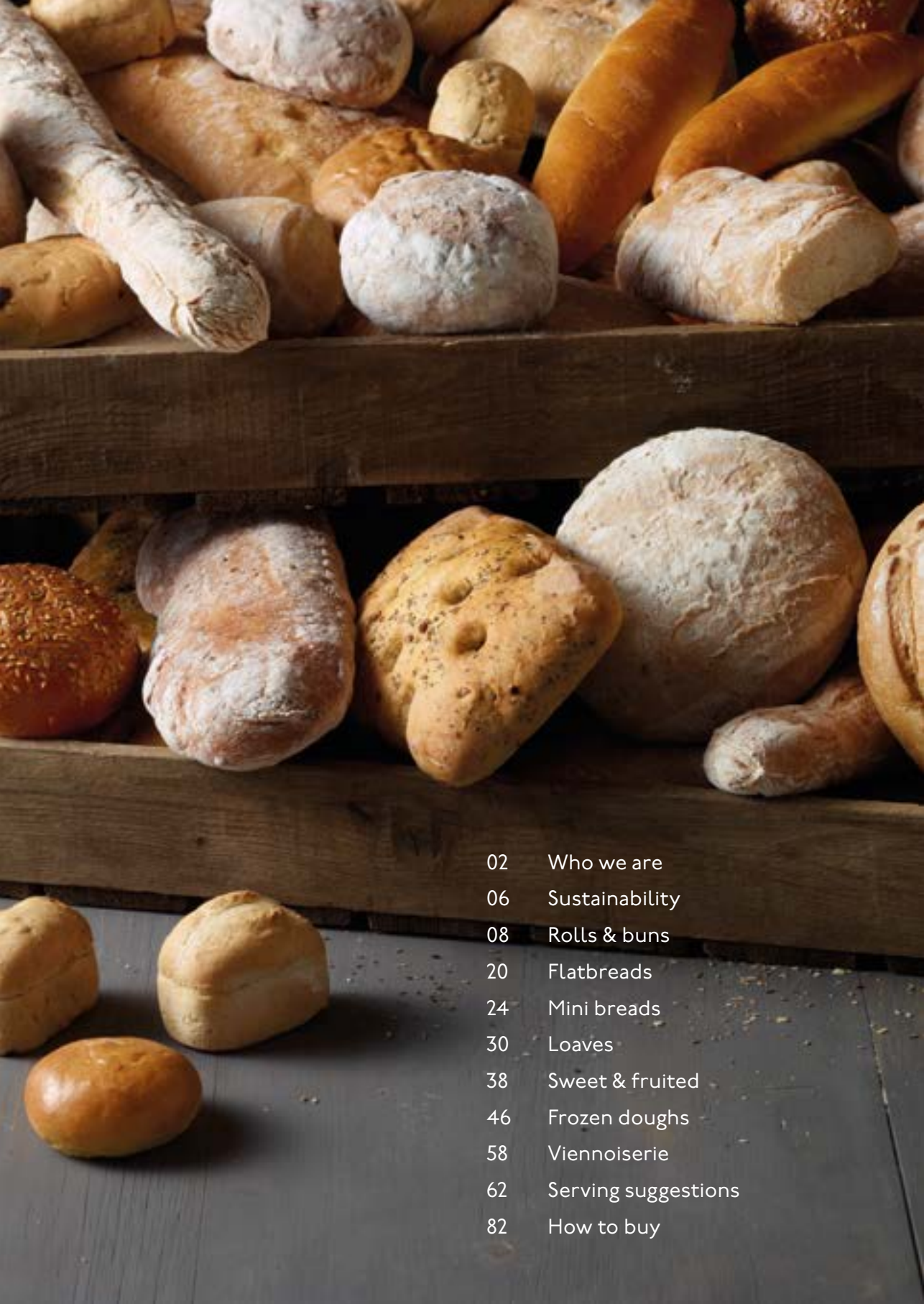
Over the years, we have worked closely with our customers to develop an array of great breads, sweet bakes and frozen doughs that are guaranteed:

- **Nut and sesame free**
- **The Vegan Society** – over 60 breads and frozen doughs are registered.
- **Red Tractor Certified** – only 100% British wheat flour and 100% British rapeseed oil.
- **BRC Certified Producer**
- **Craft Guild of Chefs** – Brioche burger bun and Ciabatta both certified.

For vegan menus, our vegan breads and frozen doughs are second to none – guaranteed vegan with no compromise on quality. Our fully baked bread range includes loaves, rolls, mini rolls and sweet bakes. We also supply a range of exciting frozen doughs for the creative caterer; one dough but endless possibilities.

To celebrate afternoon tea, we have developed some sweet bakes to delight your customers. Our latest creation is the Huffin®, a muffin inspired, honey enriched bake to be served at anytime of day, from breakfast through to supper. Available in three flavours, Honey Original, Chocolate and Coconut or Blueberry and Vanilla. Our world famous Scioche® brings together the best of scone with the best of brioche – a delightfully light buttery bake.





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THE ART OF BAKING

Our approach to baking is very simple – we bring together the best elements of traditional baking skills and modern food trends to create stunning breads, sweet bakery products and frozen doughs. We handcraft our bread wherever possible to add that personal touch and to keep real bread making skills alive. We only use the best, carefully sourcing our key ingredients like flour, from family millers and rapeseed oil from local farmers. We are proud to bring you some of the finest breads in the land.



Handcrafted



WHO WE ARE

WORKING IN PARTNERSHIP

We like to keep close to our customers so that we can respond quickly to emerging trends, changing tastes and market demands. As an independent bakery, we can be first to market with original breads of great taste and always, exceptional quality. Over 60 of our breads are registered with The Vegan Society and proudly bear their logo. To celebrate the success of our Eden burger bun we have, due to an overwhelming number of requests, introduced the Eden hot dog roll and the Eden burger bun glazed and seeded.

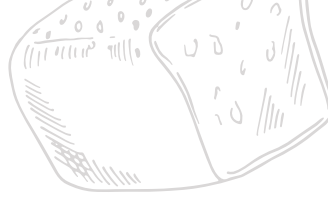


BRITISH INGREDIENTS

Wherever we can, we support British farmers. Our key ingredients, like flour and oil, come from Red Tractor assured farms. In fact, our rapeseed oil comes from a farm just six miles from our bakeries. Where we can, we buy British. However, with some ingredients such as cranberries, coconuts and sultanas, we buy the best from trusted suppliers. All specifications are available on specialtybreads.co.uk.

INNOVATION IS AT THE HEART
OF OUR BUSINESS AND HAVING
THE FREEDOM TO CREATE
WHATEVER YOU WANT, KEEPS
US AHEAD OF THE REST.





OUR PEOPLE

Many of our colleagues have worked at Speciality Breads from day one and are generously sharing their skills and expertise with the next generation of bakers. When we recruit, we look for people who care about food and we take the time to equip them with all the skills needed to become fabulous bakers. We like to promote from within and many of our Management Team have direct experience of baking, quality assurance, quality control and logistics.

↑
*Real bread
making skills*





*Quality
products* ↗

**MANY OF OUR TEAM HAVE
WORKED HERE FROM DAY
ONE AND THAT'S TESTAMENT
TO THE VERY FRIENDLY
FAMILY ATMOSPHERE.**

OUR CUSTOMERS

Our customers are diverse and are located throughout the UK and beyond. We supply all types of businesses including tearooms, landmark hotels, national restaurant chains and many iconic sporting venues. We like to welcome customers to our bakeries in Margate; the best way to learn about our bread, is to try for yourself. If it is not possible for you to visit us, we will send samples to you – please contact your region's Sales Manager as detailed on p83. As always, we like to spend time with our customers in developing new breads and sweet bakes so do please share your ideas with us.



SUSTAINABILITY

GOING VEGAN

A research paper from Oxford University* stated that if everyone on the planet adopted a Vegan lifestyle, we could reduce food-based emissions by 70%. Whilst as foodies we generally want to experience the wealth of foods on offer from across all food groups, it's certainly something that we should consider. More and more of us are adopting a more flexitarian approach to eating and going meat free at least once a week. Over half of our range is Vegan and we're committed to growing this significantly over the next 12 months.



*All packaging
100% recyclable*



REDUCE, REUSE, RECYCLE

All of our boxes are made using FSC (Forest Stewardship Council) approved cardboard and all of the materials in our packaging are 100% recyclable. We freeze all of our breads to provide a long shelf life, thus reducing food waste and we use local ingredients as much as possible. All of our wheat flour comes from Red Tractor sources and our rapeseed oil is all from farms within a short distance of the bakery.

* Dr Marco Springmann, "Analysis and valuation of the health and climate change co-benefits of dietary change" Proceedings of National Academy of Sciences (PNAS), 2016

FLOUR POWER

We are currently exploring ways of working with our millers to grow carbon neutral wheat to use in our flour.

This involves using cover and companion crops to enrich the soil and lock in carbon into the soil. If successful, we hope to roll this out to more farmers and a greater proportion of our flour.

← *Carbon
neutral wheat*

DRIVING FORCE

We have a small sales team in the business and where possible we have meetings via Teams or other video call services. However, food is a social business and something to be enjoyed and shared together so we often need to meet in person. We are committed to moving to greener transport and by the end of 2022 all of our company cars will be either fully or partially electric. We're over 60% of the way there already!





ROLLS & BUNS

From hand-stretched ciabatta to the Eden bun, we bake a fantastic array of rolls suitable for any occasion. Our brioche and ciabatta are approved by the Craft Guild of Chefs, giving you an extra level of confidence in the quality of our breads.





FB200

ALABAMA GRILLHOUSE BUN

The ultimate southern BBQ style rustic burger bun with a dash of red malt in the dough. They have an authentic wrinkled top to make them stand out from the sea of "perfect" buns out there.

Case amount: 45

80g

Approx diameter: 10cm

FB101

TENNESSEE GRILLHOUSE BUN

The same fabulous recipe as the Alabama Grillhouse Bun but with the addition of poppy and golden linseeds for a light crust. Premium burgers need to be well dressed so do them proud.

Case amount: 45

80g

Approx diameter: 10cm



FB462

PEPPERED BRIOCHE BUN GLAZED

Our beautiful pepper brioche buns have that classical rich and tender brioche crumb thanks to their generous egg and butter content. Enriched with spicy, tangy pepper, they make a splendid accompaniment to all sorts of savoury meals. They're the glittering star of many a fine burger and make a marvellously posh sandwich.

Case amount: 45

90g

Approx diameter: 10cm



FB461

GLAZED BRIOCHE BUN

Very refined and classy burger bun for those special occasions when only the best will do. Made with free range eggs.

Case amount: 45

90g

Approx diameter: 10cm



FB160

RUSTIC BRIOCHE

A stylish hand finished rustic roll. A version of our popular brioche bun made with free range eggs and butter, great to fill or to compliment any meal.

Case amount: 40

100g

Approx diameter: 11cm



Did you know?

Did you know that all our rolls can be given a fantastic crust if wanted and an even fresher “freshly baked” flavour and aroma. Just pop the thawed product into a pre-heated oven at 170–200°C for 2–3 minutes for a fresh and crusty roll.

FB661

BRIOCHE BUN GLAZED SEEDED & SLICED

A free range egg and pure butter glazed brioche bun topped with golden linseeds. Just right for those gourmet burgers.

Case amount: 48

90g

Approx diameter: 10cm



FB361

LARGE GLAZED BRIOCHE HOT DOG ROLL

With 100% free range eggs and pure butter, our large brioche hot dog rolls are sweet, buttery and light. Ideal for those special occasions.

Case amount: 36

95g

Approx length: 25cm



FB206

EDEN HOT DOG ROLL LARGE

The latest addition to our Eden Family and perfect for the world of street foods. The inclusion of potato in our secret recipe creates a light close crumb, perfect for relishes and sauces.

Case amount: 36

95g

Approx length: 25cm



FB202

EDEN BURGER BUN GLAZED

Plant based diets are increasing in popularity and we have developed a unique vegan bun. Our recipe includes a touch of potato to create a light eat. A quality bun to be enjoyed by all.

Case amount: 45

90g

Approx diameter: 10cm



FB205

EDEN BURGER BUN SEEDED & GLAZED

Created by special demand. Our Eden Burger Bun is attractively topped with golden linseeds and poppyseeds.

Case amount: 45

90g

Approx diameter: 10cm



FB402

WHITE COTTAGE LOAF ROLL

Traditional English cottage loaf-shaped roll, lightly floured and delicious tasting. Perfect for accompanying a ploughman's platter.

Case amount: 40

130g

Approx diameter: 11cm



FB680

ROUND CIABATTA ROLL

This round version of our popular ciabatta roll is the perfect shape and size for gourmet burgers.

Case amount: 40

100g

Approx diameter: 10cm

*Did you know?*

All our ciabattas are made with a 24–48 hour fermented rye sponge dough, individually hand-pulled and double fermented in the traditional way to ensure each ciabatta has the same amazing flavour, open texture and crust but each one still remains “an individual”.

The way good bread should be, always.

FB681

LARGE CIABATTA ROLL

Our large ciabatta roll is generously sized for sharing, the perfect accompaniment for Italian food as well as crisp salads, hearty soups and stews.

Case amount: 30

130g

Approx length: 18cm



FB682

INDIVIDUAL CIABATTA ROLL

The traditional open texture, unique flavour and good looks makes this a big favourite, teamed to perfection with salads, soups, casseroles and main courses.

Case amount: 20

100g

Approx length: 16cm



FB431

PAN RUSTIC

An authentic French country roll, hand-shaped with a rustic floured finish. Great for filling or served with soups.

Case amount: 40

100g

Approx diameter: 10cm



Did you know?

Our ciapaninis are equally as gorgeous simply thawed and filled. Alternatively add your favourite fillings and grill for a lighter panini style sandwich.



PAN03

MALTED CIAPANINI

A malted version of our popular cross between a ciabatta and panini roll. Gives a lovely malted flavour that compliments a variety of fillings.

Case amount: 40

100g

Approx length: 15cm



PAN04

CIAPANINI ROLL

This versatile hand-pulled ciabatta-style panini is equally at home served cold or from a traditional panini press.

Case amount: 40

100g

Approx length: 15cm



FB100

RUSTIC BAGUETTE

Light, rustic and hand-finished, these baguettes are reminiscent of the very best in France. Perfect for sandwiches, bread baskets or anywhere else that you would use a great quality traditional baguette.

Case amount: 15

Approx length: 45cm



FB301

WHITE SUB LOAVES

White sub loaves topped with golden linseeds, ideal for sandwich bars and takeaways. Approx. 23" long for cutting and toasting.

Case amount: 10

420g

Approx length: 59.5cm



FB303

BROWN SUB LOAF

Brown sub loaves for sandwich bars and; takeaways, 23" long for cutting and toasting.

Case amount: 10

420g

Approx length: 59.5cm



FB480

TRADITIONAL ENGLISH ROLL

Made the old fashioned way under the guidelines of the Real Bread Campaign. Carries the authentic 'Real Bread' mark.

Case amount: 40

100g

Approx diameter: 11cm



FB687

OLIVE & OREGANO FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Black olive with Italian oregano.

Case amount: 40

100g

Approx diameter: 13cm



FB683

ROSEMARY FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Plain focaccia with rosemary.

Case amount: 40

100g

Approx diameter: 13cm



FB686

SUNDRIED TOMATO & BASIL FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Sundried tomato with basil.

Case amount: 40

100g

Approx diameter: 13cm



FB103

DELI SANDWICH ROLL

The perfect do it all Deli Roll. If you only want one bread roll on your menu then this is it. Superb as a sandwich carrier with a French bread style crumb texture. Batch baked for a rustic finish with a light crust, this is the bread that does it all. A new product but already a firm favourite.

Case amount: 40

100g

Approx length: 14cm

FB475

ORIGINAL DELI FOCACCIA

A stunning focaccia with endless serving possibilities. Beautifully crafted, dipped in extra virgin olive oil and then skillfully hand docked to control the rise. The result is a superb bread that can be filled to make a premium sandwich, toasted for bruschettas, warmed and topped with garlic butter or simply serve with soups.

Case amount: 36

105g

Approx length: 15cm



FB575

DELI FOCACCIA ROSEMARY AND SEA SALT

Made in the same way as the Deli Focaccia Original but boasting the addition of rosemary and sea salt. Slice, toast lightly and fill to make a luxurious sandwich or serve warmed and topped with infused oils for the cuisine of choice.

Case amount: 36

105g

Approx length: 15cm



FB400

SOURDOUGH ROLL

Our rustic sourdough roll has a crunchy, crisp crust and a perfectly soft interior. With its mildly sour flavour and light, airy texture it can be enjoyed as a sandwich, burger bun or an accompaniment to meals.

Case amount: 40

100g

Approx diameter: 10cm



FB601

SOURDOUGH & ONION ROLL

A delicious alternative burger bun, hand shaped and rustically presented with a rich sourdough flavour and hint of onion, a great accompaniment for any filling.

Case amount: 40

100g

Approx diameter: 10cm



A close-up photograph of a wooden cutting board with a flatbread on it. The flatbread is golden-brown and has several small holes. The board is set against a dark, textured background. The lighting is warm, highlighting the texture of the bread and the wood.

FLATBREADS

We normally like our breads to be the hero of any dish but with our flatbreads they act as a canvas upon which the rest of the ingredients can do their thing. The perfect product for an imaginative chef wanting to create something a little different.



Did you know?

Our flatbreads have been inspired by the trend for lighter eating and are the perfect base for chefs to create amazing dishes. Simply brushed with oil and chargrilled, they can be topped with all manner of ingredients to create refreshingly different dishes. The name Saboroso is Portuguese for 'tasty' and as our Chimichurri flatbread was inspired by South American cuisines, it seems like the perfect name for these exciting new breads.





FBFL01

SOURDOUGH SABOROSO FLATBREAD

Sourdough is still hugely fashionable in the restaurant world and we wanted a neutral base for chefs to use alongside the more heavily flavoured chimichurri. Docked by hand, these delicious flatbreads are made using 100% British flour and premium Kentish extra virgin rapeseed oil.

Case amount: 25

130g

Approx diameter: 18cm



FBFL02

CHIMICHURRI SABOROSO FLATBREAD

South America is currently enjoying a lot of interest in the UK and our chimichurri inspired flatbreads incorporate many of those Argentinian flavours such as cayenne pepper, oregano and kibbled onion for some added sweetness. Docked by hand, these delicious flatbreads are made using 100% British flour and premium Kentish extra virgin rapeseed oil.

Case amount: 25

130g

Approx diameter: 18cm





A rustic wooden table with a dark, textured surface. In the upper left, a white bowl contains several mini breads. On the table, a single golden-brown mini bread sits. In the lower right, a butter knife with a wooden handle and a silver blade lies on a piece of parchment paper. Next to the knife is another mini bread, and a third one is being pulled apart, revealing a soft, white interior. The scene is lit with warm, natural light, creating a cozy and inviting atmosphere.

MINI BREADS

Cute is the most common description for our mini tin loaves and they're one of our most popular breads. We put the same care and attention into our minis as we do the rest of the range. Great things do come in small packages.



NEW

FBII4

MINI PETIT PAIN

Traditional, small white crusty roll. The perfect meal accompaniment or roll for buffet lunches. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 60

35g

Approx length: 10.5cm



FBII5

POPPYSEED KAISER ROLL

White crusty roll with a delicious seeded topping that gives a bit of extra bite. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 60

35g

Approx diameter: 7cm



NEW

FBII6

MINI BROWN ROLL

Quaint and tasty brown roll for the healthier option. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 60

35g

Approx length: 10.5cm



NEW

FBII7

MINI HARVESTER ROLL

A round malty flavoured roll that is great for filling. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 60

35g

Approx diameter: 6.5cm



NEW



NEW

FBI19

FOCACCIA & ROSEMARY ROUND ROLL

Crusty round roll dipped in extra virgin rapeseed oil and rosemary for an exquisite taste. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 40

55g

Approx diameter: 8-9cm



FBI20

TOMATO & BASIL FINGER ROLL

Long thin roll with a lovely tomato flavour and a hint of basil for that extra flavour. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 45

55g

Approx length: 13cm



NEW

FBI21

SUNFLOWER & HONEY ROLL

A round sweet roll with a chewy texture and tasty sunflower seeds. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 45

55g

Approx diameter: 7.5cm



NEW

FBI22

THREE GRAIN FINGER ROLL

A flavoursome crusty seeded roll that can be great for dipping in a soup. Perfect for use in bread baskets, buffets or as a more interesting lighter eat sandwich carrier. Fully baked for added convenience. Simply thaw and serve.

Case amount: 45

55g

Approx length: 13cm



NEW



Did you know?

All our dinner roll selections can be given a fantastic crust and an even fresher “freshly baked” flavour and aroma. Just pop the thawed product into a pre-heated oven at 170–200°C for 1–2 minutes for fresh and crusty rolls.

FB828

MINI WHITE TIN LOAF

A miniature version of a white tin bread, superb as a breakfast bread or as an accompaniment for soups or ploughman's.

Case amount: 48

55g

Approx length: 7.5cm



FB831

MINI MULTIGRAIN TIN LOAF

A miniature version of a delicious multigrain loaf, perfect with soup, ploughman's and meal accompaniments.

Case amount: 48

55g

Approx length: 7.5cm



FB830

MINI ONION TIN LOAF

A deliciously tasty rich onion mini tin, perfect with soups or as a meal accompaniment.

Case amount: 48

55g

Approx length: 7.5cm





FB760

GLAZED MINI BRIOCHE SLIDER

Generous amounts of egg and butter make our mini brioche slider rolls rich, light, puffy and buttery, with just enough sweetness and a super golden crust.

Case amount: 60

30g

Approx diameter: 7cm

FB834

MINI BURGER BUN

Approx 2½" diameter, these mini buns are perfect for buffets or canapés (unseeded).

Case amount: 60

25-30g

Approx diameter: 7cm



FB582

MINI CIABATTA ROLL

Small is beautiful and that's certainly the case for these little rolls. Made using our great quality ciabatta dough, these are the epitome of both convenience and quality. Perfect for bread baskets or small sandwiches at any occasion.

Case amount: 120

40g

Approx diameter: 7.5cm





LOAVES

Our range of loaves is growing and now incorporates a wide array of breads taking inspiration from across the globe. Our focaccias are available in a range of flavours and are always popular due to their incredible versatility.





FB670

CIABATTA

This popular bread has a multitude of culinary purposes, whether it's simply buttered, toasted for panini, used for sandwiches or the base of a perfect bruschetta.

Case amount: 20

220g

Approx length: 27cm



Did you know?

All our loaves can be given a fantastic crust and an even fresher "freshly baked" flavour and aroma. Just pop the thawed product into a pre-heated oven at 170–200°C for 4–5 minutes for a fresh and crusty loaf.



FB673

SUNDRIED TOMATO CIABATTA

Soft, flavour-rich sun dried tomatoes give this very special ciabatta extra impact. Ideal with soups, casseroles and salads, it's also gorgeous simply dipped in olive oil.

Case amount: 20

220g

Approx length: 27cm





FB701

SOURDOUGH LOAF

A wonderful rustic sourdough loaf, great for sandwiches and bruschetta.

Case amount: 18

270g

Approx diameter: 16cm



FB137

COURONNE

This large crown-shaped French country bread makes a superb centrepiece and tastes great too.

Case amount: 8

400g

Approx diameter: 22cm



FB538

PUGLIESE

A rustic Italian country bread from the Puglia region. Made with extra virgin rapeseed oil and a long slow double fermentation for a truly heavenly taste.

Case amount: 9

430g

Approx diameter: 18cm





FB533

MEDITERRANEAN TOMATO BREAD

Full of the flavour of the Mediterranean, this bread is bursting with the sunshine of the region. Close your eyes and you're there!

Case amount: 8

600g

Approx diameter: 20cm



FB534

MEDITERRANEAN OLIVE BREAD

A double fermented bread made with a wheat sourdough and stuffed with juicy black olives. Shaped by hand with care for a truly rustic finish.

Case amount: 8

600g

Approx diameter: 20cm



FB675

TEAR & SHARE DIPPING BREAD

Perfect for sharing platters. Serve with charcuterie, dips, oils and casseroles.

Case amount: 18

200g

Approx diameter: 18cm



FBS270

LARGE FOCACCIA SHEET

Made with love from strong flour, yeast, salt, water and extra virgin rapeseed oil to create a 100% British bread with a passionate Italian heart. Equally good for split Mediterranean toasts and deli sandwiches.

Case amount: 5

Approx length: 58cm



FBS275

LARGE ROSEMARY FOCACCIA SHEET

These traditional dimpled Italian focaccia sheets are made with rich sourdoughs and extra virgin rapeseed oil. Available as rosemary or tomato & basil, this focaccia bread is perfect for real Italian panini.

Case amount: 5

Approx length: 58cm



FB688

TOMATO & BASIL FOCACCIA

Rich Italian focaccia breads with extra virgin rapeseed oil and Mediterranean flavours, great with pasta and Italian dishes.

Case amount: 6

360g

Approx length: 23cm





FB585

MIXED SEEDED BLOOMER

A delicious mixed grain bloomer made with rye, wholemeal and white flours, perfect for designer sandwiches and toast.

Case amount: 8

600g

Approx length: 30cm



FB808

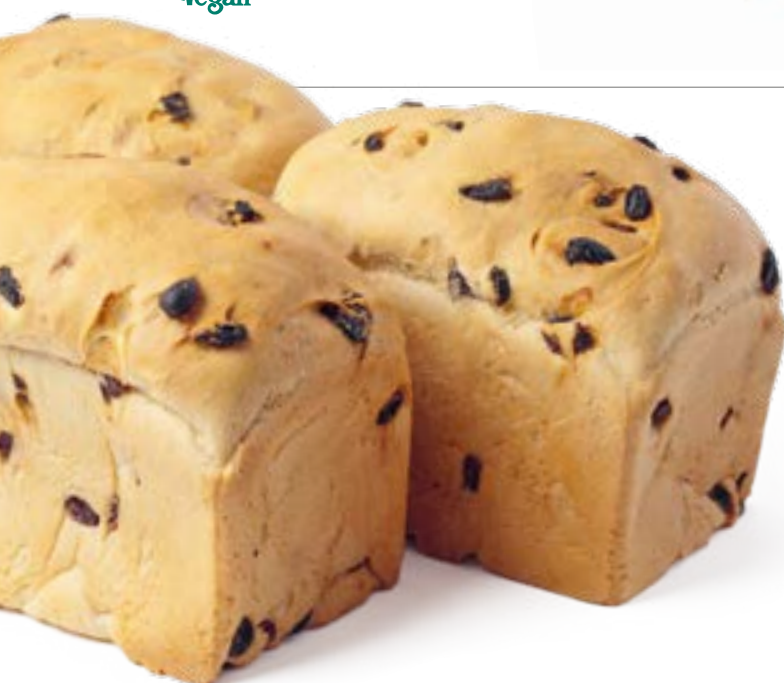
THREE GRAIN STAR LOAF

This lovely loaf is made with a multigrain flour, and then extra seeds are added to make it even more tasty and nutritious.

Case amount: 15

290g

Approx diameter: 15cm



FB629

GUERNSEY GÂCHE

A traditional, richly fruited regional bread originating from the Channel Islands. Great sliced and toasted.

Case amount: 5

440g

Approx length: 15cm

FB960

BRIOCHE LOAF (LARGE)

A delightful cross between bread and cake, our brioche has a soft centre, tasty crust and slightly sweet flavour, created with free range eggs.

Case amount: 5

430g

Approx length: 15cm



FB560

BRIOCHE LOAF

An exceptionally rich and delicious cross between bread and cake. This authentic French recipe loaf will add a touch of class to any menu. Made with free range eggs.

Case amount: 9

270g

Approx length: 15cm

FBSL960

**LARGE SLICED
BRIOCHE LOAF**

These sliced brioche loaves make the perfect accompaniment to terrines, pâtés or they can be used to create the ultimate mushrooms on toast. Each slice is the perfect thickness for toasting and gives chefs ultimate control over portion sizes. No more uneven slices or cut fingers!

Case amount: 5

430g

Approx length: 15cm





A rustic wooden table serves as the background. In the top left, a round loaf of bread with dark spots is visible. In the top right, a long, golden-brown baguette lies horizontally. On the right side, another round loaf is partially shown. In the foreground, a wooden cutting board is placed diagonally, holding a loaf of bread that has been sliced into four pieces. The slices reveal a soft, yellow interior studded with dark, dried fruit. A long, sharp knife with a wooden handle rests on the left side of the cutting board. In the bottom left corner, a small wooden dish contains a dark, chunky spread, likely jam or preserves. The overall scene is warm and inviting, emphasizing artisanal baking.

SWEET & FRUITED

Sweet bakes are becoming an increasingly large proportion of what we do with innovative products such as our Scioche® providing customers with a unique point of difference. Our Guernsey Gâche (pronounced gosh) is also well worth a try for a luxurious treat at any time of day.



FB960

BRIOCHE LOAF (LARGE)

A delightful cross between bread and cake, our brioche has a soft centre, tasty crust and slightly sweet flavour, created with free range eggs.

Case amount: 5

430g

Approx length: 15cm

Did you know?

Guernsey Gâche is a traditional fruit bread served on the island and the word Gâche is simply the Guernsey word for cake. Toasted and served with butter is the most common serving suggestion but it also makes an incredible bread and butter pudding if you fancy something a little different.

FB629

GUERNSEY GÂCHE

A traditional, richly fruited regional bread originating from the Channel Islands. Great sliced and toasted.

Case amount: 5

440g

Approx length: 15cm





FB560

BRIOCHE LOAF

An exceptionally rich and delicious cross between bread and cake. This authentic French recipe loaf will add a touch of class to any menu. Made with free range eggs.

Case amount: 9

270g

Approx length: 15cm

Did you know?

All our brioche, small or large, loaf, roll or mini, have a massive butter content and are made with free range eggs. Now you know just why they taste so good.



FBSL960

LARGE SLICED BRIOCHE LOAF

These sliced brioche loaves make the perfect accompaniment to terrines, pâtés or they can be used to create the ultimate mushrooms on toast. Each slice is the perfect thickness for toasting and gives chefs ultimate control over portion sizes. No more uneven slices or cut fingers!

Case amount: 5

430g

Approx length: 15cm



FB66I

BRIOCHE BUN GLAZED SEEDED & SLICED

A free range egg and pure butter glazed brioche bun topped with golden linseeds. Just right for those gourmet burgers.

Case amount: 48

90g

Approx diameter: 10cm



FB36I

LARGE GLAZED BRIOCHE HOT DOG ROLL

With 100% free range eggs and pure butter, our large brioche hot dog rolls are sweet, buttery and light. Ideal for those special occasions.

Case amount: 36

95g

Approx length: 25cm

FB760

GLAZED MINI BRIOCHE SLIDER

Generous amounts of egg and butter make our mini brioche slider rolls rich, light, puffy and buttery, with just enough sweetness and a super golden crust.

Case amount: 60

20g

Approx diameter: 7cm



FB160

RUSTIC BRIOCHE

A stylish hand finished rustic roll. A version of our popular brioche bun made with free range eggs and butter, great to fill or to compliment any meal.

Case amount: 40

100g

Approx diameter: 11cm



FB462

PEPPERED BRIOCHE BUN GLAZED

Our beautiful pepper brioche buns have that classical rich and tender brioche crumb thanks to their generous egg and butter content. Enriched with spicy, tangy pepper, they make a splendid accompaniment to all sorts of savoury meals. They're the glittering star of many a fine burger and make a marvellously posh sandwich.

Case amount: 45

90g

Approx diameter: 10cm



FB461

GLAZED BRIOCHE BUN

Very refined and classy burger bun for those special occasions when only the best will do. Made with free range eggs.

Case amount: 45

90g

Approx diameter: 10cm



FBSC01

SCIOCHE® (ORIGINAL)

The original Scioche®. A glazed top, packed with a generous amount of fruit and a buttery inside, this is so much more than a scone! Either split and top with cream and jam or toast and serve with stewed fruit. We would recommend that our Scioche® are eaten the same day, just as you would with a homemade scone.

Case amount: 20

140g

Approx diameter: 9cm



Did you know?

Our Scioche® is our ingenious solution to the problem of finding a superb quality frozen scone. To solve this we've taken the best of both worlds by combining our fantastic brioche recipe with the best elements of a scone to create a brand new product. This gives you all of the positives of a scone in terms of taste and appearance with the added benefit of being light and buttery. Absolutely delicious when toasted.

FB531

FRUITED TEACAKE

A generous 5" teacake with a light crumb and crust. Perfect for toasting.

Case amount: 45

110g

Approx diameter: 12cm



FB532

LUXURY CRANBERRY TEACAKE

This luxury version of our traditional teacake is bursting with sweet cranberries giving a terrific taste.

Case amount: 45

110g

Approx diameter: 12cm

FBHUF01

HONEY HUFFIN®

The ultimate sweet bake for serving throughout the day. Generously enriched with honey and baked in its own individual case.

Case amount: 32

95g

Approx Length: 10cm



FBHUF03

CHOCOLATE AND COCONUT HUFFIN®

The perfect partner to coffee or a treat 'on the go'. The recipe includes lashings of chocolate with subtle touches of coconut.

Case amount: 32

110g

Approx Length: 10cm

*Did you know?*

Many cultures have a honey cake that is prepared especially for celebrations and we have created the Huffin® for every occasion. Our Huffins® have a wonderful light texture and come in three flavours; Honey Huffins®, Chocolate and Coconut Huffins® plus Blueberry and Vanilla Huffins®. Huffins® are great at breakfast, a luxurious treat on the go, an original addition to afternoon tea and make wonderful desserts – see page 68.

FBHUF02

BLUEBERRY AND VANILLA HUFFIN®

Lightly flavoured with vanilla and generously jewelled with blueberries. Wonderful when served for breakfast, spectacular at afternoon tea or serve with crème Anglaise for dessert.

Case amount: 32

95g

Approx Length: 10cm



A top-down photograph of several pieces of frozen dough on a light-colored, textured surface. In the upper left, a piece of dough is partially covered by a white cloth with a red patterned border. To its right is a small, round dough ball. Below the cloth is a large, elongated, oval-shaped dough. In the bottom right corner, another large, elongated dough is visible. The lighting is soft, creating gentle shadows.

FROZEN DOUGHS

If you want ultimate flexibility our frozen dough range is for you. Simple to use and with endless opportunities. Add your own unique flair and you could offer your guests a different bread every day of the week (or even year). All starting from one single piece of dough.



Did you know?

If stretching by hand, we recommend 8" for our 150g, 10" for our 220g and 12" for our 300g dough pieces. This does give quite a large crust so experimenting with sizes is really useful. If you're able to use a pizza rolling machine you will be able to achieve a much larger and thinner crust.



BREAD DOUGH

We have a great selection of videos available, providing a whole range of ideas on how to use our frozen doughs. Your imagination is your only limitation in terms of what you can create with these hugely versatile products. Grab a cuppa and sit and watch our chef Neil demonstrate how easy they are to use and what fantastic results can be achieved even in a domestic kitchen.
www.bit.ly/3pxKFYx

HOW TO USE OUR DOUGH



*Scan the
code to watch
our videos*



PIZZA DOUGH

Whilst our bread dough will make a superb pizza, if you want the ultimate pizza base then you're best using our dedicated pizza doughs. The original version will give you a fantastic, light and airy pizza base, whereas the sourdough will give you a slightly thicker, more "breadly" finish. To use our pizza doughs at their best we'd recommend defrosting the balls 2-3 hours before use and spray lightly with olive oil, keeping covered at all times (to prevent the dough from drying out). Once fully thawed, stretch them to your desired size.



*Easy to use for
fantastic results*

Once stretched, dock the base of the pizza using a pizza dough docker, leaving a un-docked rim around the edge for the crust. You can now spread your sauce and your choice of toppings & cheese. At this point, you should leave your dough to prove. You can bake without proving if essential but anything up to 2 hours will help in achieving a more bubbly crust. Finally, brush the edge of the pizza with olive oil to achieve a nice golden crust and then bake at the highest setting your oven will allow. Most non-pizza ovens will go to approx. 260°C, which will then bake a fantastic pizza in approx 6 mins.



STEP 1

Place the piece(s) of dough on a baking tray, cover loosely and leave to thaw. This can be done, ideally in a refrigerator overnight, or if pushed for time in a cool room.



STEP 2

Once completely thawed, lightly oil a bag or piece of cling film and leave to prove in a warm place until doubled in size. The time will vary according to the room temperature, but a small dough piece will normally prove in about 30 minutes. If you're going to do any shaping, portioning of the dough into smaller pieces or twisting etc, now is the time to do it before you prove the dough.



STEP 3

Bake until golden at 200°C (175°C for the brioche dough) or until the bread gives a hollow sound when tapped on the base. The small dough pieces will take on average between 12–15 minutes and the loaves will take approx 25–35 minutes. It's always better to slightly overbake than underbake so go for a little longer if you're unsure. For a more crusty bread, add a little steam to your oven. If you don't have a steam function a roasting tin half filled with boiling water will do a great job.

STEP 4

Once proved, you can cut and top the dough. If you're cutting be sure to use a very sharp blade to give a neat finish. Your options at this stage are endless from topping with seeds, glazes or creating intricate patterns with cuts.

Visit specialitybreads.co.uk/how-to-use to see the making in action.



CIABATTA DOUGHS

Our ciabatta doughs work slightly differently as they have already been proved. They are even easier to use and simply require thawing for a minimum of 60 minutes in a warm room and then baking for approx 20–25 minutes until golden brown. A little steam will help create a thicker crust. Due to having already been proved we would recommend that you do not mould or shape these dough pieces.



DBALL150

PIZZA DOUGH BALL

The perfect, easy to use pizza dough. These dough balls are pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 8" pizza with a good crust.

Case amount: 90

150g



DBALL220

MEDIUM PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are slightly larger than the 150g but are still pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 10" pizza with a good crust.

Case amount: 70

220g



DBALL300

LARGE PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are the largest that we sell and are pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 12" pizza with a good crust.

Case amount: 50

300g



SDBALL01**SMALL SOURDOUGH
PIZZA DOUGH BALL**

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. Contains British extra virgin rapeseed oil.

Case amount: 90

150g

**SDBALL02****MEDIUM SOURDOUGH
PIZZA DOUGH BALL**

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. These are slightly larger than the 150g version and make an approx. 10" pizza with a good crust. Contains British extra virgin rapeseed oil.

Case amount: 70

200g

**SDBALL03****LARGE SOURDOUGH
PIZZA DOUGH BALL**

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. These are the largest version that we sell and make an approx. 12" pizza with a good crust. Contains British extra virgin rapeseed oil.

Case amount: 50

300g





FD05

LARGE WHITE DOUGH PIECE

A 470g dough piece, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

Case amount: 36

470g



FDI7

SMALL WHITE DOUGH PIECE

A 55g dough piece, which when baked produces a (roughly) 45g roll. Perfect for making dinner rolls straight from the box or mould into any shape and top with seeds or dust with flour as required.

Case amount: 250

55g





PP70

CIABATTA DOUGH

A pre-proved 350g ciabatta dough piece made with Kentish rapeseed oil. Simply thaw for a minimum of 60 minutes and then bake for the perfect ciabatta loaf. When baked, produces a (roughly) 300g loaf.

Case amount: 20

350g



FD09

LARGE BROWN DOUGH PIECE

A 470g brown dough piece, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

Case amount: 36

470g



FD11

LARGE MULTIGRAIN DOUGH PIECE

A 470g dough piece made with malted wheat, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

Case amount: 36

470g



* Shown here brushed with lemon curd straight after baking.

FD31

SPICED FRUITED BUN

An 80g lightly spiced dough made with currants, sultanas, mixed peel, mixed spice and free range egg. When baked, produces a (roughly) 70g bun. Simply pipe a cross using a flour and water paste onto the bun after proving to make the perfect hot cross bun.

Case amount: 150

80g



FD60

SMALL BRIOCHE DOUGH PIECE

A 60g dough piece, made generously with butter and free range eggs. When baked, produces a (roughly) 50g roll. Perfect for individual brioche rolls, mini plaits or any shape that you require.

Case amount: 100

60g

Did you know?

All our brioche, small or large, loaf, roll or mini, have a massive butter content and are made with free range eggs. Now you know just why they taste so good.



FD61

LARGE BRIOCHE DOUGH PIECE

A 470g dough piece, made with butter and free range egg. When baked, produces a (roughly) 400g loaf. Perfect for making into a beautiful brioche loaf, plait tin or portioning into any shape and size that you require.

Case amount: 36

470g



VIENNOISERIE

We're proud of our quality and when it comes to viennoiserie, we've partnered with a continental business that shares our values and creates amazing pastries for you.



199510303004

MINI MIX SELECTION

Mini versions of croissant, pain au chocolat and pain aux raisins. Great for buffets or continental breakfast.

Case amount: 225

25/30g

111500252001

MINI BUTTER CROISSANT

Mini version of classic pure butter croissant.

Case amount: 150

25g



126500854604

PAIN AU CHOCOLAT

Melt in the mouth all butter pastry filled with rich dark chocolate.

Case amount: 90

85g



112500703037

CURVED BUTTER CROISSANT

Traditional curved all butter croissant, perfect for continental breakfasts.

Case amount: 80

70g





SERVING SUGGESTIONS

The phrase, you cannot live on bread alone, certainly does not apply to us. We are happy to eat bread every day! However, we recognise that our breads will generally be turned into superb dishes using other ingredients. We've therefore put together a few recipes to provide you with a little inspiration.



BEETROOT & BUTTER BEAN VEGAN BURGER WITH WATERCRESS & WASABI SAUCE

FB202

EDEN BURGER BUN GLAZED



INGREDIENTS (SERVES 4)

4 Eden burger bun glazed

For the burgers:

- 1 x 400g can butter beans, rinsed and drained
- 2 medium beetroot, peeled and grated
- 4 spring onions, chopped
- 2 tsp wasabi paste
- 1 Eden burger bun glazed, whizzed into crumbs
- 1 tbsp rapeseed oil, extra for frying

For the candied walnuts:

- 100g walnuts
- 2 tsp black garlic sugar
- 1 tbsp rapeseed oil

For the dried apple rings:

- 2 apples
- 1 large bunch of watercress, picked and washed
- 1 tbsp olive oil
- Squeeze lemon juice

For the wasabi mayo:

- 1 tbsp wasabi paste
- 4 tbsp dairy free mayo

PROCESS

- 1 Place the butter beans in a food processor and pulse briefly. Scrape into a bowl and add all the remaining burger ingredients and mix together. Season well and shape into 4 equal sized patties. Chill for 20 minutes.
- 2 For the candied walnuts, preheat the oven to 200°C. Place the walnuts on a small baking sheet. Sprinkle over the black garlic sugar and drizzle over the oil. Mix together well. Place in the oven for 5–6 minutes or until golden and toasted. Set aside to cool.
- 3 Reduce the oven to 140°C. Slice the apples thinly and place on baking parchment lined baking trays. Dry in the oven for approximately 45 minutes.
- 4 Heat a little rapeseed oil in a large non-stick frying pan. Add the burgers and gently cook for 5/6 minutes each side.
- 5 Toss the watercress, apples and walnuts together and dress with a little olive oil and lemon juice.
- 6 To make the wasabi mayo, simply mix the ingredients together and season to taste.
- 7 Warm the Eden burger buns and split in half. Fill each with a burger, salad and a drizzle of wasabi mayo.

INDIAN LAMB SPICED SLOPPY JOES WITH COOLING CUCUMBER & MINT SAUCE, ROASTED AUBERGINES & CRISPY ONIONS

INGREDIENTS (SERVES 4)

4 Tennessee grillhouse buns, split in half

- 2 tbsp rapeseed oil
- 1 large onion, finely chopped
- 2 red chillies, sliced
- 3 tbsp good quality Madras paste
- 500g minced lamb
- 300ml good quality tomato passata
- 2 tbsp sundried tomato puree

For the aubergines:

- 2 aubergines, sliced
- 2 tbsp rapeseed oil
- 1 tbsp cumin seeds
- 1 tbsp cracked coriander seeds
- 2 garlic cloves, crushed
- 1 red or green chilli, finely sliced

For the cucumber relish:

- 1/2 cucumber, finely diced
- Small bunch of mint, chopped
- Good pinch of sugar
- 2 tbsp white wine vinegar
- 2 tbsp creamy yogurt

PROCESS

- 1 Heat the oil in a pan and cook the onion over a medium heat for 8 minutes or until softened. Stir in the chillies, Madras paste and cook for 5 minutes.
- 2 Turn up the heat and add the minced lamb. Brown the meat then add the passata and puree. Stir well and gently simmer for 45 minutes. Season to taste.
- 3 Toss the aubergine ingredients all together and season well with salt and black pepper. Griddle the aubergines until just soft.
- 4 Mix the cucumber relish ingredients together and season to taste.
- 5 Serve the spiced lamb and aubergines stuffed in the Tennessee grillhouse buns and serve with the cucumber relish, creamy yogurt and crispy onions.



FB101
TENNESSEE
GRILLHOUSE BUN



FBI37
COURONNE



GIN AND TONIC SMOKED SALMON SERVED WITH COURONNE AND BEETROOT HASH

INGREDIENTS (SERVES 4)

1 couronne

- 200g smoked salmon
- 3–4 tablespoons local gin
- 2 tbsp chopped dill
- 2 tbsp extra virgin olive oil
- Juice of one lemon
- 1 piece lemon peel
- 1 shallot finely chopped
- Freshly ground black pepper

Beetroot hash:

- 425g raw beetroot, peeled
- 1 large red onion, peeled and finely sliced
- 5 tbsp rapeseed or olive oil
- 3 tbsp good quality balsamic vinegar

PROCESS

- 1 Lay the salmon over a large serving platter.
- 2 In a Kilner jar, shake together the gin, dill, olive oil, lemon juice, lemon peel, shallot and black pepper.
- 3 Spoon the mixture over the salmon and leave for 20–30 minutes.
- 4 For the beetroot hash: peel the beetroot and coarsely shred it through the food processor. Add remaining ingredients, toss everything together and season well.
- 5 Serve as suggested with the beetroot hash and warm Couronne.



ROSEMARY FOCACCIA TOPPED WITH HONEY GRILLED FETA SERVED WITH ROASTED RATATOUILLE



FB575

DELI FOCACCIA ROSEMARY AND SEA SALT



INGREDIENTS (SERVES 4)

2 rosemary focaccia, split and griddled
cut side down

For the ratatouille:

- 1 tbsp olive oil
- 1 aubergine cut into chunks
- 1 courgette cut into chunks
- 2 red onions peeled and cut into 8 wedges
- 5 mini peppers halved and deseeded
- 100g of baby tomatoes, halved

To the ratatouille dressing:

- 3 tbsp olive oil
- 1 tbsp sherry vinegar
- 200ml good quality tomato passata
- Pinch of sugar
- 1 clove smoked garlic crushed

For the honey grilled feta:

- 200g block feta
- 1 tbsp honey
- ½ tbsp olive oil
- Few sprigs of thyme

PROCESS

- 1 Preheat the oven to 180°C.
- 2 For the ratatouille, simply place all the vegetables except the tomatoes in a roasting tin with a good amount of salt, pepper and the oil. Place in the oven for 35 minutes or until starting to caramelise.
- 3 Add the tomatoes and place back in the oven for five minutes.
- 4 For the dressing, put all the ingredients into a bowl and mix together to combine. Season to taste.
- 5 Preheat the grill.
- 6 To prepare the feta, mix the honey and oil together in a bowl. Dry the feta on paper towel and then place in a small frying pan or roasting dish. Drizzle the honey mixture over the top, sprinkle with thyme and season with black pepper.
- 7 Place the feta under the grill and cook for 7–8 minutes or until really golden.
- 8 To serve, mix the roasted ratatouille with the dressing. Evenly divide the ratatouille between the griddled bread halves and drizzle with any dressing left in the bowl. Break the feta into four and serve on top of each bread.



WARM CHOCOLATE AND COCONUT HUFFINS® SERVED WITH CHERRIES IN KIRSCH, CHOCOLATE GANACHE AND COCONUT ICE-CREAM



FBHUF03

CHOCOLATE AND COCONUT HUFFIN®



INGREDIENTS (SERVES 4)

2 chocolate and coconut Huffins®, ends removed and sliced into 4

- 300g jar of black cherries soaked in kirsch
- 50g desiccated coconut, toasted

For the coconut ice cream:

- 425ml can coconut cream
- 4 egg yolks
- 115g caster sugar

For the chocolate ganache:

- 200g 70% dark chocolate, broken into pieces
- 150ml double cream
- 55g unsalted butter

PROCESS

- 1 Put the coconut cream into a non-stick saucepan over a medium heat. Slowly heat to just below boiling point and then remove from heat.
- 2 Meanwhile put the egg yolks and sugar into a bowl and using an electric whisk beat until pale and creamy. Slowly pour the hot coconut cream into the egg mixture whisking continuously. Pour the coconut and egg mixture back into the saucepan and return to a medium heat. Cook gently, stirring continuously until it thickens, making sure it doesn't boil. Pour the mixture into a bowl and let it cool completely. Once cool put into an icecream machine churn until set and transfer to the freezer.
- 3 For the chocolate ganache, put the chocolate and cream in a heatproof bowl and set it over a saucepan of simmering water. Heat gently until the chocolate is melted. Stir to combine the cream and chocolate and then beat in the butter. Set aside to cool slightly.
- 4 To serve spread the sliced Huffins® with the chocolate ganache and place two slices one on top of the other on dessert plates. Arrange some of the kirsch soaked cherries on top of the Huffin® slice, scoop a ball or a quenelle of ice cream onto each serving dish and sprinkle with the toasted desiccated coconut. Serve with additional fresh cherries on the side and a jug of the juice from the kirsch soaked cherries if desired.

FBFL01

SOURDOUGH SABOROSO FLATBREAD



GRIDDLED SOURDOUGH SABOROSO FLATBREADS WITH TRUFFLE BUTTER, CARAMELISED CHICORY, SEARED PINK PEPPERED STEAK, CHIVE & MUSTARD DRESSING

INGREDIENTS (SERVES 4)

4 Sourdough saboroso flatbreads

- 2 heads of chicory
- 55g unsalted butter
- 2 tbsp caster sugar
- 2 tsp rapeseed oil
- 4 fillet steaks
- 1 tbsp pink peppercorns, crushed

For the dressing:

- 2 tbsp wholegrain mustard
- 1 small bunch chives, finely chopped
- 1 tbsp white wine vinegar
- 4 tbsp olive oil

For the truffle butter:

- 50g unsalted butter
- 2 tbsp truffle oil

To serve:

- Wild rocket leaves
- Parmesan shavings

PROCESS

- 1 Heat a frying pan on a high heat. Rub the steak with the oil and roll in the crushed peppercorns and season with a little salt. Place in the pan and sear for 2 minutes each side. Remove from pan and set aside to rest.
- 2 Cut each chicory head in half lengthways. Melt the butter and sugar in a large frying pan over a medium heat. Add the chicory halves cut side down, season well and cook for 3–4 minutes each side until golden and wilted.
- 3 To make the dressing, mix all the ingredients in a small bowl. Season to taste.
- 4 For the truffle butter, melt the butter in a small pan and add the truffle oil. Brush over one side of each of the flatbreads and place in a pre-heated hot griddle pan for 1–2 minutes each side or until golden.
- 5 Slice the steak into medium thin strips.
- 6 Top each of the flat breads with 2 pieces of chicory, divide the steak between each and drizzle over the dressing.
- 7 Serve each with rocket leaves, Parmesan shavings and extra truffle butter for the flatbreads.

SOURDOUGH WITH SWEET TOMATO BASE, TOPPED WITH TOASTED PINE NUTS, HERBS, CHEESE & THINLY SLICED AIR-CURED HAM

INGREDIENTS (2 PIZZAS)

2 sourdough pizza dough balls

- 4 large beef tomatoes on the vine, sliced thinly
- 1 tsp sugar
- 2 tbsp olive oil
- 50g wild rocket leaves
- 3 tbsp pine nuts, toasted
- 150g air-cured ham slices
- 75g Parmesan cheese, shavings
- 50g mozzarella cheese, torn
- Small bunch basil
- 100g mixed, stoned olives

PROCESS

- 1 On a lightly floured work surface, roll out each thawed dough ball into a large tear shape.
- 2 Place each on a baking sheet and set to one side for approximately 15 minutes until slightly risen and puffy.
- 3 Pre-heat the oven to 200°C.
- 4 Arrange the sliced tomatoes over the doughs. Scatter each with a little sugar and a drizzle of olive oil. Season well. Place in the oven for approximately 15 minutes.
- 5 Transfer the pizza bases onto serving boards.
- 6 Top each pizza with rocket, toasted pine nuts, cured ham, cheeses, basil, olives and a little rocket. Serve straight away.



SDBALL01
SOURDOUGH PIZZA
DOUGH BALL





SWEET POTATO MADRAS WITH DIPPING BREAD



FB675

TEAR AND SHARE DIPPING BREAD



INGREDIENTS (SERVES 4)

I tear and share dipping bread, warmed

For the chowder:

- 2 tbsp madras curry paste
- 1 onion, finely chopped
- 2 large sweet potatoes, peeled and cut into 1.5cm cubes
- 900ml vegetable stock
- 150ml coconut cream
- 250g cooked beluga or Puy lentils

For the carrot relish:

- 1 large carrot, grated
- 4 spring onions, chopped
- 3 tbsp mint, chopped
- 1½ tsp caster sugar
- 2 tbsp white wine vinegar
- Good pinch salt

For the onion bhajis:

- 4 med onions, finely sliced soaked in cold water 30 mins
- 200g gram flour
- 2 tsp turmeric
- 2 tsp ground coriander
- rapeseed oil for shallow frying

To serve:

- Unsweetened coconut yoghurt
- Mango chutney
- 100g washed spinach, shredded and tossed in a little olive oil and lemon juice

PROCESS

- 1 To make the chowder, heat the curry paste in a large pan and cook, stirring well for 2 minutes. Stir in the onion, cover with a lid and steam fry for 5 minutes, stirring occasionally.
- 2 Add the sweet potatoes and stock to the pan. Bring to the boil then reduce the heat and simmer for 20 minutes or until the potatoes are just tender.
- 3 Stir in the coconut cream and the lentils and season to taste. Set to one side.
- 4 To make the carrot relish. Simply toss the carrots, onions and mint together. In a small bowl mix together the sugar, vinegar and salt and pour over the carrot relish. Set to one side.
- 5 To make the bhajis. Drain the onions and dry well. Place in a mixing bowl and add the flour, spices, salt and pepper. Stir in approximately 200ml cold water or until you have a thick batter.
- 6 Heat the rapeseed oil in a frying pan and when hot, spoon in the bhaji mixture in batches. Fry for 4–5 minutes each side or until golden and cooked through.
- 7 Drain on kitchen paper and keep warm.
- 8 To serve, ladle the soup into warm bowls and top each with a little coconut yoghurt. Top with the dressed shredded spinach and serve with bhajis, carrot pickle and tear and share bread.

MOZZARELLA, PARMA HAM & SAGE CIABATTA TOASTS WITH FIGGY TAPENADE

INGREDIENTS (SERVES 4)

8 Mini ciabatta rolls, halved

- 500g mozzarella cheese, sliced
- 150g Parma ham
- 1 tbsp olive oil
- Freshly ground black pepper
- Small bunch sage leaves
- Rapeseed oil for frying

For the figgy tapenade:

- 100g soft figs, chopped
- 300g black olives, pitted
- 100g sunblush tomatoes
- 3 tbsp capers
- 1 garlic clove, crushed
- 100ml olive oil

To serve:

- Curly endive and rocket leaves

PROCESS

- 1 Place the slices of mozzarella in a bowl, drizzle over the olive oil and season well with black pepper. Wrap each slice of mozzarella with a sage leaf in a slice of Parma ham and set to one side.
- 2 Heat the rapeseed oil in a sauté pan. When hot add the sage leaves and fry for a few seconds until crisp. Drain well on kitchen paper. Wipe out the pan until lightly coated in oil and heat. Add the wrapped mozzarella in batches and fry for a few seconds on each side until golden.
- 3 To make the tapenade, place all the ingredients in a food processor and blitz until chunky. Season to taste and spoon into a kilner jar. Spread some of the tapenade over the ciabatta rolls and stuff with the mozzarella and salad leaves.



FB582
MINI
CIABATTA ROLL



FB200
ALABAMA
GRILLHOUSE BUN



SALT BEEF BUNS WITH RADICCHIO SLAW, BLUE CHEESE SAUCE & SKINNY SKIN ON FRIES

INGREDIENTS (SERVES 4)

4 Alabama grillhouse buns, split in half

- 32 wafer thin slices of salt beef
- 1 bunch watercress, washed and picked
- 8 gherkins, sliced thinly

For the radicchio and radish salad:

- 2 red chicory heads, or small bunch red radicchio, washed and shredded finely
- 1 bunch radishes, sliced finely
- 1 small red onion, sliced finely
- 2 tsp Dijon mustard
- 1 tbsp white wine vinegar
- 3 tbsp extra virgin olive oil
- 2 tbsp chopped chives

For the blue cheese sauce:

- 4 tbsp good quality mayo
- 4 tbsp crème fraîche
- 150g blue cheese, crumbled

PROCESS

- 1 Slice the salt beef into wafer thin slices, you will need at least 8 thin slices per burger bun. Arrange the salt beef, watercress and gherkins in the Alabama grillhouse buns.
- 2 Toss the chicory/radicchio, radish and red onion together. Whisk the mustard, vinegar, oil and chives together and season to taste. Drizzle over and toss together well. Spoon into a serving dish.
- 3 To make the blue cheese sauce, simply place all the ingredients together in a small pan and gently heat until cheese has melted. Season to taste.
- 4 Serve the salt beef stack with the slaw, warm blue cheese sauce, gherkins and skinny skin on fries.



AROMATIC THAI CASHEW AND BUTTERNUT CURRY WITH CRISPY CAULIFLOWER AND TOASTED ONION SEED BREAD SKEWERS

FB206

EDEN HOT DOG ROLL LARGE



INGREDIENTS (SERVES 4)

4 Eden hot dog rolls, sliced into rounds and threaded onto skewers

For the Thai curry paste:

- 1 shallot peeled and chopped
- 2cm ginger peeled and chopped
- 1 large green chilli deseeded and chopped
- 1 garlic clove, peeled and chopped
- 2 tsp ground turmeric
- 75g cashew nuts
- 3 Kaffir lime leaves
- 1 tbsp sunflower oil
- 1 tbsp tamarind paste
- Small bunch mint, stalks removed
- Small bunch coriander

For the curry:

- 1 large butternut squash, peeled, deseeded, cut into medium chunks and roasted until just tender
- 400ml coconut milk
- 400ml vegetable stock
- Small bunch of coriander

For crispy cauliflower:

- 40g cornflour
- 40g plain flour
- 120ml water
- Pinch salt
- Small head of cauliflower broken into florets

For the toasted bread skewers:

- Rapeseed oil
- 1 tablespoon black onion seeds

PROCESS

- 1 Preheat the oven to 200°C.
- 2 To make the curry paste place all the ingredients in a blender and blitz until a paste is formed. Take half the paste and cook in a pan with a little oil for 1–2 minutes over a medium heat until very aromatic. Add the coconut milk, stock, and bring to the boil. Allow to simmer gently until slightly reduced. Add the roasted butternut squash to the broth and simmer for 3–4 minutes.
- 3 For the crispy cauliflower, heat a deep fryer to 180°C.
- 4 Sieve both the flours into a bowl and add a pinch of salt. Whisk in the water until well combined making sure there are no lumps. Coat the cauliflower florets in the batter and fry until tender, golden and crisp.
- 5 Meanwhile, spray or brush the bread skewers with the oil and sprinkle over the onion seeds. Place in the preheated oven for 4–5 minutes until starting to go golden.
- 6 To serve, place the butternut curry in bowls and finish with fresh coriander. Serve with the crispy cauliflower and bread skewers on the side.

DELUXE CRAB SANDWICH

INGREDIENTS (SERVES 4)

2 Rustic baguettes

- 400g prepared brown and white crab meat
- 2 avocados (ripe)
- 2 shallots, finely chopped
- 2 pink grapefruits, zest, segmented and juice reserved
- Fennel fronds or fresh dill sprigs
- Lemon juice

For the chive and pink peppercorn aioli:

- 5 tbsp good quality mayonnaise
- 1 tbsp crème fraîche
- Grinding pink peppercorns
- 2 tbsp chopped chives
- Grapefruit zest and juice

PROCESS

- 1 Halve the baguettes lengthways and place on a rustic board or serving plate.
- 2 Smear the brown crab meat over each baguette half and top each with the white crab meat.
- 3 Halve, stone and peel the avocados. Cut into slices and toss in a little lemon juice. Scatter over the crab meat and then scatter over the shallots.
- 4 Top with the grapefruit segments.
- 5 To make the aioli, mix together all the ingredients and add a little of the grapefruit zest and juice. Season to taste.
- 6 Drizzle the chive and peppercorn aioli over the grapefruit and finish with a scattering of dill. Serve the extra aioli on the side.

FB100
RUSTIC
BAGUETTE

PRODUCT INFORMATION
15
SEE PAGE



FBSC01
SCIOCHE®
(ORIGINAL)



GRIDDLED FRUIT SCIOCHE® WITH WARM RHUBARB & RASPBERRY COMPOTE & WHITE CHOCOLATE CREAMS

INGREDIENTS (SERVES 6)

6 Scioche® (original)

- For the white chocolate creams:
- 85g good white chocolate, broken into small pieces plus extra for grating
- 1 vanilla pod, split
- 300ml double cream
- 200g thick greek yogurt

For the rhubarb & raspberry compote:

- 2 oranges, juiced
- 50g caster sugar
- 2 medium rhubarb sticks, finely diced
- 150g raspberries
- 50g unsalted butter

To serve:

- Strawberries

PROCESS

- 1 Place the chocolate into a heatproof bowl and with the tip of a small knife, carefully scrape out all the vanilla seeds and add to the chocolate. Set the bowl over a pan of simmering water, until just melted.
- 2 Lightly whip the cream and stir in the greek yogurt. Quickly fold in the melted chocolate. Quickly spoon into a piping bag and squeeze into shot glasses. Grate over extra white chocolate.
- 3 To make the compote, place the orange juice and sugar into a medium shallow pan. Place over a medium heat until the sugar has dissolved. Turn up the heat and reduce by half until syrupy. Add the rhubarb and cook for one minute.
- 4 Place the raspberries in a bowl, pour over the hot rhubarb compote and set to one side to cool slightly.
- 5 Heat a griddle pan over a medium heat, add a little unsalted butter and heat until melted. Add the Scioche® halves, cut side down and griddle until golden and toasted.
- 6 Place the Scioche® on a serving plate and spoon over some of the warm rhubarb and raspberry compote. Serve with white chocolate cream and a few fresh strawberries.



SOUTH AMERICAN FLATBREADS WITH STICKY LIME, CHILLI CHICKEN & CASHEW NUTTY DRESSING



FBFL02

CHIMICHURRI SABOROSO FLATBREAD



INGREDIENTS (SERVES 4)

4 Chimichurri saboroso flatbreads

For the marinade for sticky lime and chilli chicken:

- 40g brown sugar
- 1 lime, juice and zest
- 2 tbsp soy sauce
- 1 tbsp mirin
- 1 tbsp garlic rapeseed oil
- Pinch dried chilli
- 425g chicken fillets
- Rapeseed oil for cooking

For the cashew nutty dressing:

- 100g cashew nuts, toasted
- 2 tbsp maple syrup
- 4 tbsp rapeseed oil
- 1 garlic clove, crushed
- 1 tbsp soy sauce
- 1 fresh red chilli, roughly chopped
- Small bunch coriander

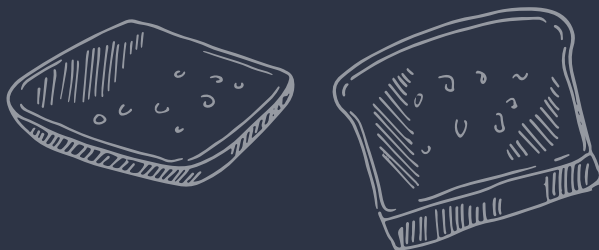
To serve:

- Cucumber and carrot noodles, roasted baby carrots and lime halves

PROCESS

- 1 Mix all the marinade ingredients except the chicken in a medium bowl and season with pepper. Stir in the chicken and leave to marinade for at least 20 minutes.
- 2 Place each marinated chicken fillet onto a pre-soaked bamboo skewer.
- 3 Heat a little rapeseed oil in a large griddle pan over a medium heat. Add the skewers in a single layer and cook in batches for approximately 2–3 minutes each side or until cooked through.
- 4 To make the nutty dressing, simply put all the ingredients into a small processor and pulse until roughly chopped and you have a chunky texture. Season to taste.
- 5 Warm the Chimichurri saboroso flatbreads and top with carrot and cucumber noodles. Top each with 3 chicken skewers and a good drizzling of cashew nutty dressing. Serve with lime halves for squeezing over and a side of baby roasted carrots.

HOW TO BUY



We pride ourselves on only employing the best people so that our customer service equals the superb quality of our bread.

STOCKISTS

If you like what you see and would potentially like to stock our fantastic breads please contact us on either 01843 209442 or email us at info@specialitybreads.co.uk.

CHEFS

If you're passionate about great bread and would like to sample some of our breads and sweet bakes free of charge, please contact your region's Sales Manager. Call or email and we will arrange for samples to be delivered to your establishment by courier.

BREAD PAIRINGS

If you are looking for inspirational bread pairings, please email us on info@specialitybreads.co.uk with details. Our bakers have expert knowledge on all our breads, sweet bakes and frozen dough and will be more than happy to point you in the right direction.

NATIONAL ACCOUNTS

We understand that you want to stay ahead of the competition, with products that stand out and have a real point of difference. We love a challenge, so give us a call and we'll see what we can do. If the core ingredients are flour, salt, water and yeast then we're more than likely able to help.

Our National Accounts Development Chef, Neil Smith, is always on hand to take your call and help with your plans. Call Neil on 07867 310371.

EXPORTS

If you are interested in talking to us about export opportunities, please contact Neil on 07867 310371.

SEASONAL PRODUCTS

These products sell particularly well over the festive period so we will always have stock in the run up to Christmas but we may not have stock available at other times of the year. If you're interested in these products outside of November & December, please check with us first for availability.

Our real foodies



NEIL SMITH
National Accounts
Development Chef

Responsible for all national accounts and menu developments. Works in partnership with many national brands and specialises in bread pairings.

neil@specialitybreads.co.uk
07867 310371



DAVID WILLSON
UK Sales Manager

David heads up our Independent sales team and also looks after our Southern region. He has a wealth of knowledge and experience which he puts to great use helping our valued customers.

davidwillson@
specialitybreads.co.uk
07715 670900



KEVIN HALL
Scotland Sales Manager

Point of contact for our customers in Scotland and the north of England. Lifelong passion for all foods, particularly regional specialities.

kevin@specialitybreads.co.uk
07850 900030






















DARREN REBEIRO
Regional Account Manager
(Central)

Takes care of the central belt across the country including Wales and East Anglia. Loves bringing new products to the Foodservice market.



darren@specialitybreads.co.uk
07540 106611

code	description	€ weight	case amount	layer/pallet	page
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ROLLS & BUNS

FB100	Rustic baguette 	—	15	8/48	15
FB101	Tennessee grillhouse bun	80g	45	8/48	10
FB103	Deli sandwich roll	100g	40	8/48	16
FB160	Rustic brioche	100g	40	8/48	11
FB200	Alabama grillhouse bun	80g	45	8/48	10
FB202	Eden burger bun glazed 	90g	45	8/48	12
FB205	Eden burger bun seeded & glazed 	90g	45	8/48	12
FB206	Eden hot dog roll large 	95g	36	8/48	12
FB301	White sub loaf 	420g	10	8/48	15
FB303	Brown sub loaf 	420g	10	8/48	15
FB361	Large glazed brioche hot dog roll	95g	36	8/48	11
FB400	Sourdough roll 	100g	40	8/48	17
FB402	White cottage loaf roll 	130g	40	8/48	12
FB431	Pan rustic 	100g	40	8/48	14
FB461	Glazed brioche bun	90g	45	8/48	10
FB462	Peppered brioche bun glazed	90g	45	8/48	10
FB475	Original deli focaccia	105g	36	8/48	17
FB480	Traditional English roll 	100g	40	8/48	15
FB575	Deli focaccia rosemary & sea salt	105g	36	8/48	17
FB601	Sourdough & onion roll 	100g	40	8/48	17
FB661	Brioche bun glazed seeded & sliced	90g	48	8/48	11
FB680	Round ciabatta roll 	100g	40	8/48	13
FB681	Large ciabatta roll 	130g	30	8/48	13
FB682	Individual ciabatta roll 	100g	40	8/48	13
FB683	Rosemary focaccia roll 	100g	40	8/48	16
FB686	Sundried tomato & basil focaccia roll 	100g	40	8/48	16
FB687	Olive & oregano focaccia roll 	100g	40	8/48	16
PAN03	Malted ciapanini roll 	100g	40	8/48	14
PAN04	Ciapanini roll 	100g	40	8/48	14




FLATBREADS


FBFL01	Sourdough saboroso flatbread 	130g	25	16/112	20
FBFL02	Chimichurri saboroso flatbread 	130g	25	16/112	21

MINI BREADS

FB114	Mini petit pain*	35g	60	16/112	24
FB115	Poppyseed Kaiser roll*	35g	60	16/112	24
FB116	Mini brown roll*	35g	60	16/112	24
FB117	Mini harvester roll*	35g	60	16/112	24
FB119	Focaccia & rosemary round roll*	55g	40	16/112	25
FB120	Tomato & basil finger roll*	55g	45	16/112	25
FB121	Sunflower & honey roll*	55g	45	16/112	25
FB122	Three grain finger roll*	55g	45	16/112	25
FB582	Mini ciabatta roll 	40g	120	8/48	27
FB760	Glazed mini brioche slider	30g	60	16/112	27
FB828	Mini white tin loaf 	55g	48	16/112	26
FB830	Mini onion tin loaf 	55g	48	16/112	26
FB831	Mini multigrain tin loaf 	55g	48	16/112	26
FB834	Mini burger bun	25–30g	60	16/112	27










LOAVES

FB137	Couronne 	400g	8	8/48	31
FB533	Mediterranean tomato bread 	600g	8	8/48	32
FB534	Mediterranean olive bread 	600g	8	8/48	32

-  Suitable for vegans
- * New for 2022
- † Seasonal product

code	description	e weight	case amount	layer/pallet	page
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LOAVES

FB538	Pugliese 	430g	9	8/48	31
FB560	Brioche loaf	270g	9	16/112	35
FB585	Mixed seeded bloomer 	600g	8	8/48	34
FB629	Guernsey gâche	440g	5	16/112	34
FB670	Ciabatta 	220g	20	8/48	30
FB673	Sundried tomato ciabatta 	220g	20	8/48	30
FB675	Tear & share dipping bread	200g	18	8/48	32
FB688	Tomato & basil focaccia 	360g	6	16/112	33
FB701	Sourdough loaf 	270g	18	8/48	31
FB808	Three grain star loaf 	290g	15	8/48	34
FB960	Brioche loaf (large)	430g	5	16/112	35
FBS270	Large focaccia sheet 	—	5	8/48	33
FBS275	Large rosemary focaccia sheet 	—	5	8/48	33
FBSL960	Large sliced brioche loaf ^f	430g	5	16/112	35

SWEET & FRUITED

FBI60	Rustic brioche	100g	40	8/48	41
FB361	Large glazed brioche hot dog roll	95g	36	8/48	40
FB461	Glazed brioche bun	90g	45	8/48	41
FB462	Peppered brioche bun glazed	90g	45	8/48	41
FB531	Fruited teacake	110g	45	8/48	42
FB532	Luxury cranberry teacake	110g	45	8/48	42
FB560	Brioche loaf	270g	9	16/112	39
FB629	Guernsey gâche	440g	5	16/112	38
FB661	Brioche bun glazed seeded & sliced	90g	48	8/48	40
FB760	Glazed mini brioche slider	20g	60	16/112	40
FB960	Brioche loaf (large)	430g	5	16/112	38
FBHUF01	Honey Huffin®	95g	32	16/112	43
FBHUF02	Blueberry & vanilla Huffin®	95g	32	16/112	43
FBHUF03	Chocolate & coconut Huffin®	110g	32	16/112	43
FBSC01	Scioche® (original)	140g	20	16/112	42
FBSL960	Large sliced brioche loaf ^f	430g	5	16/112	39

FROZEN DOUGH, PRE-PROVED & QUICK BAKE

DBALL150	Pizza doughball 	150g	90	10/50	50
DBALL220	Medium pizza doughball 	220g	70	10/50	50
DBALL300	Large pizza doughball 	300g	50	10/50	50
FD05	Large white dough piece 	470g	36	10/50	52
FD09	Large brown dough piece 	470g	36	10/50	53
FD11	Large multigrain dough piece 	470g	36	10/50	54
FD17	Small white dough piece	55g	250	10/50	52
FD31	Spiced fruited bun	80g	150	10/50	54
FD60	Small brioche dough piece	60g	100	16/112	55
FD61	Large brioche dough piece	470g	36	10/50	55
PP70	Ciabatta dough 	350g	20	8/48	53
SDBALL01	Sourdough pizza doughball 	150g	90	10/50	51
SDBALL02	Medium sourdough pizza doughball 	200g	70	10/50	51
SDBALL03	Large sourdough pizza doughball 	300g	50	10/50	51

VIENNOISERIE

111500252001	Mini butter croissant	25g	150	10/90	58
112500703037	Curved butter croissant	70g	80	10/70	59
126500854604	Pain au chocolat	85g	90	10/50	59
199510303004	Mini mix selection	25/30g	225	10/70	58



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For all allergen & nutritional information please visit our website