

Crafted

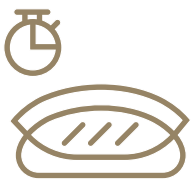
BY ARYZTA



WHAT MAKES IT CRAFTED?



Our 33-year-old starter is the key ingredient to the texture, taste and overall experience of all our breads.



Slow & low fermentation



32+hour process



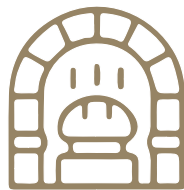
High level of starter



Darker chewy crust



Chewy texture



More fermentation bubbles on the crust



Open waxy structure



Longer shelf life

ARTISAN MEETS AUTOMATION

Using our perpetual starter and clean label ingredients this is bread making at its most natural, to deliver a truly authentic and special range.

Crafted SOURDOUGH

WHITE SOURDOUGH BLOOMER

This loaf is a true sourdough using our perpetual starter, slow and low fermentation give this product an open waxy structure and a distinct crust. This loaf boasts an artisan aesthetic with its dark shiny crust covered in fermentation bubbles (fish eyes).

Size: 800g & 600g



BROWN SOURDOUGH BLOOMER

We use a perpetual starter developed in our Dublin bakery. This loaf has a creamy, nutty flavour with a fruity sour taste. It is topped with malted kibbled rye which adds toasted malt notes and a standout visual.

Size: 800g & 600g



SOURDOUGH BLOOMER

Made using our perpetual starter and upcycled stout grains from O'Haras brewery in Carlow. These grains provide deep chocolate, malted and toasted notes, giving a rich natural crumb and crust colour. Dusted with flour for an artisanal finish.

Size: 800g & 600g



Crafted SOURDOUGH IDEAS



Crafted FLAVOUR

BROWN SEEDED SOURDOUGH BLOOMER

This bloomer is made using a perpetual starter developed in our Dublin bakery and 6 pre-soaked wholegrains & seeds including wheat, oat, sunflower, millet, linseed & chia seeds. These seeds add a textural element while contributing to a golden caramelised crust. This loaf has a slightly sweet, creamy nutty flavour. Topped with golden linseed, brown linseed and millet.

Size: 600g



WHITE SEEDED SOURDOUGH BLOOMER

This bloomer uses our perpetual starter and 6 pre-soaked wholegrains & seeds including wheat, oat, sunflower, millet, linseed & chia seeds. These seeds add a textural element while maintaining an open waxy structure. This loaf has a golden caramelised crust and is topped with golden linseed, brown linseed and millet for an added crunch.

Size: 600g



KALAMATA OLIVE & ROASTED GARLIC SOURDOUGH BLOOMER

With our perpetual starter and Kalamata olives and roasted garlic pieces, This loaf has rich flavours and a crust that is filled with fermentation bubbles.

This loaf has an open waxy texture punctuated with olives and garlic pieces. The Kalamata olive is a large, dark brown olive with a smooth, meaty texture, named after the city of Kalamata in the southern Peloponnese, Greece. Roasted garlic pieces add a mild, creamy and slightly caramelised flavour.

Size: 600g



FIG & HAZELNUT SOURDOUGH BLOOMER

By adding Turkish chopped figs and roasted hazelnuts to our perpetual starter, this loaf has a sweet nutty flavour with a deep shiny caramelized crust.

Size: 600g

