

## CAMPHILL HOLLYWOOD BREAD LIST



### Organic White Bread

*You'll be allwhite with this one!*

As with all of our bread, the Plain White loaf is organic and made with as little yeast as possible. We also give it the time it needs to rise so that it is soft and fluffy, perfect for sandwiches or toasting. We make this loaf with unbleached white flour – no unnecessary stuff added!

Contains: White wheat flour, yeast, margarine, salt, starter, filtered water. (Egg free, dairy free)

### Organic Wholemeal Loaf

*Wholegrain, Wholemeal, Wholesome!*

A tasty, organic, fine seeded, naturally brown loaf. Made with sunflower seeds and sesame seeds. A natural brown colour (no artificial stuff) and a great taste.

Contains: Wholemeal wheat flour, sunflower seeds, sesame seeds, yeast, salt, porridge oats, treacle, sunflower oil, filtered water, starter. (Egg free, dairy free)

### Organic Wheaten Loaf

*Get eatin' the wheaten!*

An organic, coarse bread. Gorgeous hot with butter or have it with something sweet.

Contains: Wholemeal and white wheat flour, flaked wheat, bicarbonate of soda, salt, margarine, treacle and buttermilk. (Egg free)

### Organic Farmers Loaf

*No harmers with the farmers, organic, rustic, oval shaped "floor-bread"!*

Baked without a tin on the *floor* of the oven. One of our favourites. With pumpkin and sunflower seeds.

Contains: Wholemeal wheat flour, sunflower seeds, pumpkin seeds, sunflower oil, jumbo oats, yeast, salt, treacle, starter and filtered water

### **Organic Light Rye**

*Gotta try the big rustic light rye!*

Another rustic "floor-bread". A cob loaf, made with a mix of white wheat flour, wholemeal and white rye flour. A large, light, round bread that cuts easily and goes with any spread.

Contains: White wheat flour, wholemeal and white rye flour, yeast, salt, honey, starter, sunflower oil and filtered water.

### **Organic Half & Half**

*Well almost half...!*

A mix of white flour and (a bit less) wholemeal flour. No seeds, no bits, for those who like a smooth loaf!

Contains: White wheat flour, wholemeal wheat flour, honey, margarine, yeast, salt, starter and filtered water. (Egg free, dairy free)

### **Organic Potato Loaf**

*Kartoffellingly good!*

Traditional East German loaf made with mashed potato and a little bit of nutmeg.

Contains: White wheat flour, yeast, salt, sugar. Nutmeg, eggs, potato, sunflower oil, olive oil and filtered water. (Dairy free)

## **Bread without Wheat**

Some people like to try something different, some people have a wheat intolerance, some people just know that our Sourdough Rye and Spelt bread is simply delicious!

### **Sourdough Rye**

*Slow n' wild!*

One of our most appreciated breads. Unique in County Down and based on a German Recipe. This bread is made without added yeast and rises with the help of it's own natural *wild yeast*.

A well cared for *leaven* contains enough wild yeast to get the dough going. The starter-dough slowly gets ready overnight for a period of around 16 hours and then we make the final dough. The final dough is rested again for one and a half hours before being ready for the oven. A really slow bread! It keeps very well, has a quite demanding taste and goes perfectly with cheese.

Contains: Wholemeal and white rye flour, flaked rye, treacle, salt, starter and filtered water. (Wheat free, Dairy free)

### **Organic Spelt Rye Loaf**

*Rye don't you try it!*

A mix of spelt flour and rye flour gives this bread a great texture and very pleasant taste. A shiny dark brown loaf that goes with anything.

Contains: Wholemeal and white spelt flour, wholemeal rye, golden syrup, yeast, salt, starter, sunflower oil, filtered water. (Egg free, dairy free)

### **Spelt Loaf**

*Light and dark, spelt and seeds!*

Pure spelt loaf made with dark and light spelt flours and poppy seeds.

Contains: Wholemeal and white spelt flour, honey, yeast, starter, sunflower oil, filtered water and poppy seeds. (Egg free, wheat free)

## **Gluten Free Products**

We bake organic, healthy Gluten Free products and are very proud of efforts to cater for those following different/alternative diets. We always have gluten free bread available during the week but we have a little extra for those on Gluten Free diets on 'Gluten Free Fridays'!

### **Organic Gluten Free Brown**

*Dinky and delicious!*

When you find out that you cannot eat Gluten, you will also soon find out that some Gluten-Free breads can feel like taking a bite out of cardboard! Our Gluten-Free Bread is different. It is tasty, has a real bread structure and still we use only what is really needed. Made fresh every day!

One of our most popular breads, made in the style of a wheaten bread with buttermilk. It is a dinky, delicious loaf.

Contains: Bread mix using different grains (no gluten), treacle, baking powder, margarine and buttermilk. (Gluten-free, wheat free, egg free, yeast free, soy free).

## **Our other regular baked delights**

### **Dutch loaf/Dutch currant buns**

*Delightfully dutch!*

From an original Dutch recipe, this bread has dried vine fruit, honey, and is just a little bit spicy. Believe it or not, this goes perfectly with mature Gouda or cheddar cheese! This bun is probably a best seller in any Dutch bakery. Do you think the dutch have a good palette? Try it and see!

Contains: White wheat flour, yeast, salt, honey, margarine, eggs, mixed fruit, clove and milk.

### **Olive Rolls**

*Roll with us!*

Another great roll, hearty, with a hint of the med!

Super with soup. Made with pitta dough and a hint of rosemary.

Contains: Pitta dough (containing white wheat flour), olives, sundried tomatoes, tomato herb sauce, rosemary, yeast, olive oil, salt and water.