

Organic Bread from Long Crichel Bakery . Dorset

<http://www.longcrichelbakery.co.uk>

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Price List March 2002

From our shop and partner shops (outlets)

WHITE BREAD With crust and flavour developed through long fermentation.

800 gm	£ 2.00
400 gm	£ 1.10
Rolls	£ .25

WHOLEMEAL with moisture, texture and the sweetness of English wheat. No white flour present.

800 gm	£ 2.10
400 gm	£ 1.15
Rolls	£ .25

MALTED BROWN WITH FIVE SEEDS

800 gm	£ 2.50
400 gm	£ 1.50

SOURDOUGH PAIN DE CAMPAGNE & PAIN D'AUVERGNE

Not too sharp in flavour our wheat sourdough keep very well. Sourdoughs are leavened with naturally occurring yeast's, without the addition of any factory made yeast.

1200 gm	£ 3.10
800 gm	£ 2.50

100% RYE SOURDOUGH Another wild yeast, captured from rye flour fermentation, this is real rye bread in the European manner. No wheat flour, so very low in gluten.

800 gm	£ 2.50
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WHEAT & RYE SOURDOUGH WITH WALNUTS AND RAISINS

800 gm	£ 3.00
400 gm	£ 2.10

OCCASIONAL BREADS & CAKES

Olive and Rosemary Bread	£ 2.25
Sun dried tomato and herb	£ 2.50
Sun dried tomato and herb rolls	£ .45
Wheat & Rye Sourdough with Caraway	
800 gm	£ 2.50
400 gm	£ 1.50
Spiced fruit Loaf	£ 2.25
Spiced fruit Buns	£ .45
Brioche	£ 2.25
Croissant	£ .50
Pain au Chocolat	£ .75
Cake au Citron	£ 3.50