

TAKE YOUR PICK

Ledbury Loaf (*World Bread Awards – Silver*)

The ultimate everyday white bread.

Malthouse 'Granary'

Malty, nutty, with a deliciously soft texture.

Both of these doughs are three days in the making and last three times as long. They're made with organic wheat flour. The long fermentation allows the gluten in the bread to break down, making it easier to digest, so it's ideal for those with a gluten intolerance. **Makes great toast for up to 2 weeks.**

Stoneground Wholemeal

Soft and light, not a dry crumb in sight. Made with stoneground organic wholemeal flour.

Milk Sandwich Loaf

The perfect loaf for a toastie or sandwich.

Malvern Sour*

Made with a blend of organic white wheat, wholemeal and dark rye flour, white wheat levain, sea salt and fresh spring water from the Malvern Hills. This same base dough is then used to create the following varieties:

- **Walnut Sour:** Toasted walnuts give this loaf a wonderful nutty flavour.
- **Seeds A'Plenty Sour:** Packed with the goodness of linseed, not to mention toasted sesame and sunflower seeds. A crunch is guaranteed with every bite.
- **Prune & Pumpkin Seed Sour:** Packed full of juicy prunes and toasted pumpkin seeds.

Spelt & Honey Sourdough* (*World Bread Awards – Silver*)

Made with a blend of organic white and whole-wheat spelt flour, Herefordshire honey, toasted sunflower seeds, spelt levain and fresh spring water from the Malvern Hills.

Cider Crumb Sour* (*World Bread Awards – Bronze*)

Made with a blend of organic white and malthouse wheat flour. We soak the dried apple in Oliver's Dry Cider and combine it with a rye levain in this truly scrumptious loaf. The perfect accompaniment to a Ploughman's.

Nutty Butty Sour*

Made with Wye Valley Brewery's Butty Bach Ale and toasted walnuts, along with a blend of organic white and malthouse wheat flour.

Chocolate and Praline Almond Sour* (*Finalist, Speciality Bread – Baking Industry Awards 2015*)

Made with organic white wheat flour. An indulgent sourdough for any chocolate lover, with chocolate chips and tasty chunks of praline almonds in every bite.

A Ryeful Loaf*

You'll find nothing but rye in this loaf - made with organic dark and medium rye flour. We love it topped with smoked salmon and cream cheese.

Polish Rye

A 50/50 blend of organic rye and white wheat flour, with a hint of caraway, providing all the benefits of rye but in a lighter loaf.

Ciabatta / Rolls (*World Bread Awards – Gold*)

Crispy on the outside with a lovely open texture on the inside.

Focaccia

This mouth-watering focaccia wakes up the senses, topped with a marinade of cherry tomatoes, extra virgin olive oil, balsamic vinegar and fresh basil. Made with organic white wheat flour.

Brioche Burger Buns

Your best meat deserves to be served in the best bun. Soft but sturdy, these buns will stand up to even the juiciest of burgers. Simply toast and go.

Soft White Rolls

The ultimate white bap for your bacon roll or sausage sandwich.

English Breakfast Muffins

The perfect muffin to complement your choice of topping, from poached egg to lashings of butter and jam.

Sunshine Tea Loaf

Made with Italian 00 flour, this beautifully soft tea loaf is packed with whole oranges, toasted sunflower seeds and raisins soaked in raspberry tea. Lovely toasted with butter.

Apple & Cinnamon Loaf

This lovely light fruit loaf is bursting with dried apple, sultanas, fresh lemon and orange zest, cinnamon, honey and a hint of vanilla.

Chelsea Bun

The great British classic, packed with currants and sultanas soaked in butter, brown sugar, lemon juice and mixed spice.

Tea Cake

Toasted with butter, what could be better.

**100% Sourdough*

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