



Organic Stoneground Sourdough Boule

Our bread is made with five simple ingredients....

Flour, water, sourdough or yeast, salt and time which we call the fifth ingredient. Time is added through slow fermentation. An unhurried fermentation not only pre-digests the wheat but allows complex flavours to develop. There is much virtue in patience!

The 6th, 7th and 8th ingredients we don't add. Ascorbic acid allows dough to prove faster, malt would give a dark blistering crust and extra gluten gives the loaf more volume and can make it softer but we choose to be different and encourage natural, slow fermentation. We hope you appreciate the difference.



Brioche

Butter and egg enriched soft bread with a rich aroma.

TASTE caramelised crust contrasting with silky rich crumb.

IDEAL FOR toast, pâté and French toast.



Soft Sandwich Loaf (V)

Large dimension, plain or grain, moist bread with great keeping qualities.

TASTE mild flavour with soft crumb.

IDEAL FOR sandwiches: ribbons, points or tramezzini and jaffles.



Fruit Breads:

Fig Aniseed (V), Walnut Rye (V), Vinefruit Orange (V), Apricot & Date (V)

We don't skimp on the ingredients here. Lots of figs, Australian apricots, whole oranges. It's difficult to find loaves like these, these days!

TASTE tangy fruit, distinctive flavours.

IDEAL FOR cheese platters, with afternoon tea or as breakfast toast.



Ciabatta Rolls (V)



Spelt Ciabatta (V)



Panini Rolls (V)

Phillyppa's

BREAD
SINCE 1994

Sourdough

White,
Light Rye,
Wholemeal,
Spelt, Grain,
Organic Stoneground



Rye
Light Rye,
100% Sourdough

Ciabatta
Veronese,
Spelt

Spelt
Ciabatta,
Wholemeal

Organic
Stoneground,
24 hour proof

Grain
Sourdough, Seeded

Our Sourdoughs



Light Rye Sourdough

Our sourdough Levain was born in 1994. Loaves ferment for at least 24 hours.

TASTE a mild lactic flavour and moist crumb.

IDEAL FOR: sandwiches, toasties and toast.



White Sourdough

Our sourdough Levain was born in 1994. Loaves ferment for at least 24 hours.

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Seeded Grain Sourdough (V)

A light sourdough loaf studded with softened grains and coated in sesame seeds.

TASTE a light sourdough tang with sesame.

IDEAL FOR sandwiches, toasties, toast and school lunches.



Wholemeal Sourdough (V)

A real, old-style loaf like grandma used to bake.

TASTE a moist crumb with a nutty flavour.

IDEAL FOR toast with good butter and served with smoked fish.



100% Rye Sourdough (V)

A moist loaf with a strong Eastern European following.

TASTE a delicious earthy flavour and mild tang.

IDEAL FOR toast, sandwiches, smoked fish and open sandwiches.



Pane Francese, Natural or Rye (V)

An Italian bread made in the French style.

TASTE a light sourdough flavour, with a great crust. The Rye is a little stronger.

IDEAL FOR accompanying meals, soup and salad.



Spelt Wholemeal

An ancient grain known for its nutritional qualities.

TASTE mealy flour and long fermentation allow this loaf to develop distinctive earthy, nutty flavours and a dense, chewy texture.

IDEAL FOR mopping up a hearty ragout or for breakfast toast.



Buckwheat Sourdough (GF)

Brown rice sourdough loaf with a wide following.

TASTE distinctive buckwheat flavour and texture with a slight honey sweetness.

IDEAL FOR sandwiches, toast, open sandwiches and smoked fish.

Low Yeasted "Timedough" Bread



Honey Wholewheat Bloomer

Baked since 1994, this is a decent softened grain bread with a huge following.

TASTE studded with pumpkin and sunflower seeds with a mild honey flavour.

IDEAL FOR sandwiches, toast and soup.



Wheatmeal (V)

Made from 100% wholemeal flour containing bran and wheatgerm.

TASTE nutty flavour with a light crust and a soft, moist interior.

IDEAL FOR toast, sandwiches and smoked fish.



Pane Toscano, Plain/Olive (V)

Salt was taxed in Tuscany so they decided not to add it to bread and reserve it instead for preserving olives and ham. This delicious signature bread is also available with green olives.

TASTE distinctive complex flavour and chewy texture.

IDEAL FOR bruschetta, soup, barbeques and toast. Perfect for panzanella salad and pappa al pomodoro soup.



Campagnard Bloomer (V)

White, crusty French country style low-yeasted bread.

TASTE a pleasant wheaty, yeasty complex flavour. A perfect example of how the addition of time can influence the flavour and texture of simple ingredients.

IDEAL FOR toast and sandwiches, croutons or crumbs.



Baguette (V)

Low yeast and long fermentation deliver maximum flavour to this crusty chewy baguette.

TASTE fully developed fermented wheat flavour with a moist crumb and crisp crust.

IDEAL FOR cheese platters, pâtés, soups, sandwiches and with good butter.



Corn

Made with milk and polenta porridge. Soft pale yellow crumb with burnished crust.

TASTE silky soft and slightly sweet, delicious rich caramelised flavour.

IDEAL FOR toast, sandwiches, barbeques and cut into wedges for soup.



Ciabatta Veronese (V)

Developed in Verona in 1982 as a distinctively Italian sandwich bread, it was a reaction against the rapidly rising popularity in Italy of the imported French baguette.

TASTE enticing lactic aroma and fully developed fermented wheat flavour with light, airy pockets and a delightfully chewy texture.

IDEAL FOR sandwiches and toasties or with soup. It makes a fab steak sandwich.

Wheat. Don't fight it, ferment it!