

A person wearing a dark long-sleeved shirt and a green apron is holding a large, woven wicker basket filled with an assortment of fresh breads. The basket is overflowing with various types of bread, including long baguettes, round rolls with sesame seeds, and smaller, crusty rolls. The background is a rustic, wooden structure, possibly a bakery or a market stall, with warm lighting that highlights the golden-brown crusts of the bread. The overall scene conveys a sense of traditional craftsmanship and fresh, artisanal baking.

VOLARE<sup>®</sup>

BREAD & OTHER  
BAKED GOODS

WHOLESALE PRODUCT CATALOG NOVEMBER 2023

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# WELCOME TO VOLARE BREAD

All orders placed by 3PM are available for next-day delivery, with the exception of full sourdough loaves, brioche loaves, and baguettes. As depicted on your product list, these require a 48-hour lead time,

Please order via our phone system by dialling 847 1206, ext 2. Leave a message stating your business name, product required, weight, quantity and day of delivery. Or online at [wholesale.volarebread.nz](http://wholesale.volarebread.nz)

All Volare products are made in the same facility and may contain traces of allergens.

\*All Lucy's Gluten Free products are made in a purpose-built bakery to avoid contamination

\*Please contact us for a full list.

## PRODUCT KEY

- Ⓢ SOURDOUGH
- ⓈⓈ SEMI-SOURDOUGH
- 48 REQUIRES 48 HOURS NOTICE
- Ⓥ VEGAN
- ⓖⓕ GLUTEN FREE
- ⓓⓕ DAIRY FREE
- ⓕⓕ FLOUR FREE

# SOURDOUGH LOAVES

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## SAN FRANCISCO



The King of Sourdough, this loaf boasts a characteristically tangy flavour profile, a chewy interior and a deep golden crust.

(S) (V) (48)

Regular 840g  
Tin Loaf 840g

## PAIN AU LEVAIN



Pronounced pan•oh•luh•van, this traditional French leavened bread is made with a blend of Wholemeal and Rye flours to achieve a rich and dark crumb.

(S) (V) (48)

Regular 840g  
Tin Loaf 840g

## VOLARE GRAIN



This much-loved Volare sourdough is a combination of Rye and Wholemeal flours, Molasses and packed full of Flaxseed, Pumpkin, Sesame, and Sunflower seeds.

(S) (V) (48)

Tin Loaf 900g

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## TURMERIC, CUMIN & ONION



This vibrant loaf is made from our traditional San Francisco base and combined with Turmeric, Cumin & Sautéed Onions to achieve a unique flavour profile.

(S) (V) (48)

Regular 840g  
Tin Loaf 840g

## FIG & WALNUT



A fruity take on our Pain Au Levain classic, this traditional French sourdough is made from Wholemeal and Rye flours, then packed with figs and walnuts.

(S) (V) (48)

Regular 700g

## OLIVE & THYME



Our traditional San Francisco base mixed with a generous helping of Kalamata Olives and dried Thyme to create one of our most decadent and flavourful loaves.

(S) (V) (48)

Regular 840g



# TRADITIONAL LOAVES



## CIABATTA

Pronounced chuh•ba•tuh, this traditional Italian white-bread is distinguishable by its open crumb, chewy interior, and hint of olive oil.



Regular 500g



## WHITE TIN

Our take on a household staple, this extra soft loaf has the light and fluffy texture you'd expect of white bread, without the nasties.



Tin Loaf 600g



## BRIOCHE LOAF

A sweet and decadent loaf, with an almost pastry-like texture, this brunch classic is made from yeasted dough that's been enriched with NZ butter & free-range eggs.



Regular 550g



## BAGUETTE

Our distinct take on a French classic - a semi-sourdough base that creates a full-bodied flavour, open crumb, and a crunchy exterior.



Regular 400g



## TURKISH SLAB

A sizeable portion of Turkish dough, baked as a slab and left uncut for you to portion as needed. Either left plain or finished with a selection of tasty toppings.



Plain 1400g slab  
Garlic 1400g slab



## TURKISH PIDE

Pronounced pee•dae, this traditional Turkish flatbread is made with Olive Oil for a very open soft crumb and a thin golden crust.



Plain 450g, Garlic 450g  
Olive & Rosemary 450g, Sesame 450g,  
Cheddar & Cumin\* 450g (\*not vegan)

# SMALL BREADS AND BURGERS

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## PLAIN BAPS



Hand-rolled buns made with a mix of flours to create a slightly savoury flavour profile and baked with a thin crust and a soft centre.



100g each  
Mini 30 pack, 30g each

## PANINI



Traditional rectangle-shaped Italian flatbread with a slightly savoury taste and a thin crust. A much-loved cabinet classic.



100g each

## ENGLISH MUFFIN FRUIT (5 PACK)



Made from a yeasted-sourdough, dusted with Semolina, packed with a spiced-fruit mix and pre-cut for convenience.



85g each

## ENGLISH MUFFIN PLAIN (5 PACK)



Made from a yeasted-sourdough, dusted with Semolina, and pre-cut for convenience, this is Volare's take on a Kiwi breakfast classic.



85g each

## CIABATTA BUN



Made from Volare's traditional Italian ciabatta dough, these semi-sourdough buns are cut into small squares for easy filling.



110g each

## PARMESAN PANINI



This classic rectangle shaped Italian flatbread is soft in the centre, and topped with flavourful Parmesan cheese.

100g each

# SMALL BREADS AND BURGERS

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## MEZZO



A square fold-over topped with a mixture of sesame and poppy seeds. A unique addition to your cabinet lineup.



100g each



## PLAIN DINNER ROLL (15 PACK)

Our take on the traditional dinner roll, with a soft centre and a perfectly crunchy crust.



45g each



## PARMESAN AND HERB ROUND

This flavourful Italian flatbread is topped with Parmesan cheese and dried herbs.

100g each

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## PLAIN FICELLE



Pronounced fi•sèl, this traditional French long roll has a crisp crust and a soft crumb, and is dusted with Semolina to finish.



100g each



## SEEDED FICELLE

A long French bread roll with a crisp crust and a soft crumb, topped with Linseed, Pumpkin seeds, and sesame seeds.



110g each

# SMALL BREADS AND BURGERS

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## GOURMET BURGER BUN



A soft, slightly sweet burger bun, enriched with New Zealand butter and glazed with an egg-wash to achieve a stunning golden finish.

Small 90g each  
Large 125g each

## GOURMET SEEDED BURGER BUN



The same delicious recipe as our Gourmet Burger Buns, only finished with white Sesame Seeds so that they stand apart.

90g each

## MINI BURGER BUN (30 PACK)



A petite version of our Gourmet Seeded Burger Buns, available in 30-packs and perfect for catering or for smaller portions.

40g each

## HOT DOG ROLL



A traditional Hot Dog Roll, made with a gourmet dough that's been enriched with New Zealand butter, hand-shaped and baked until golden.

Available in 6 or 30,  
80g each

## SLIDERS (30 PACK)



Soft, slightly sweet buns, enriched with NZ butter in a pull-apart slab.

40g each



# BAGELS AND SCONES

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## PLAIN BAGEL



A mix between the New York and Montreal styles, our hand-rolled Bagels are boiled and baked on stone until they get a golden crust and a chewy centre.



120g each

## SESAME BAGEL



The same unique base as our Plain Bagel, topped with Sesame Seeds.



120g each

## EVERYTHING BAGEL



The same unique base as our Plain Bagel, topped it with dried garlic, mixed-herbs, poppy seeds, sesame seeds, onion flakes, & rock salt.



120g each

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## CHEDDAR & ONION



Volare's unique scone recipe, made with Crème Fraîche to achieve a light and fluffy base for this classic flavour combination.

150g each  
80 pack minis (75g each)

## JALAPENO & CHEDDAR



Volare's light and fluffy scone base with the addition of Jalapeño Peppers and extra Cheddar for a little something special.

150g each  
80 pack minis (75g each)

## DATE & ORANGE



Volare's delicious soft scone base, made with Crème Fraîche and Orange Zest and packed with Dates for a slightly sweet treat.

150g each  
80 pack minis (75g each)

# LUCY'S GLUTEN FREE

## THE SEEDY ONE



Packed with goodness, this pre-sliced tin loaf is made with Sourdough Culture, Brown Rice, Millet, Sorghum, and Tapioca Flours, Mixed Seeds and Psyllium Husk. Soft and squishy, it's perfect for fresh sandwiches, or a flavoursome toast.



750g each

## THE SOURDOUGH ONE



Fermented for 18-hours, this free-form sourdough is made with Sorghum, Millet, Brown Rice and Tapioca Flours, Potato Starch and Psyllium Husk. Our favourite for toasting and topping with delicious condiments, it comes pre-sliced.



650g each

## THE WHITE ONE



Made with Rice, Tapioca, Sorghum and Maize Flours and Psyllium Husk – this pre-sliced tin loaf is as close as you'll get to a traditional white sandwich bread. Perfect for sandwiches, sausage-sizzles, fairy bread, or peanut butter and jelly.



600g each

## THE FRUITY ONE



Made with the same base as The White One, this soft and squishy loaf is then loaded with delicious spices and a mix of Dried Cranberries, Apricots, and Sultanas for a fruit loaf so perfect, you won't believe it's Gluten Free!



600g each

# PASTRIES & BAKED GOODS



## MARMITE SCROLL

Layers of traditional Croissant dough smothered with New Zealand Marmite and Tasty Cheese, and rolled into delicious pinwheels.

140g each



## APRICOT & PISTACHIO DANISH

Danish pastry layered with 100% New Zealand butter, filled with silky Vanilla Bean Custard, Apricots & Pistachios.

140g each  
50g MINI (minimum 10)



## BERRY DANISH

Danish pastry layered with 100% New Zealand butter, filled with silky Vanilla Bean Custard & Boysenberries.

140g each  
50g MINI (minimum 10)



## ALMOND CROISSANT

Our award-winning Traditional Croissant, twice-baked, filled and topped with Frangipane and rolled in flaked Almonds.

120g each  
70g MINI (minimum 10)



## TRADITIONAL CROISSANT

Our beautifully light and crisp, award winning traditional French croissant, fermented overnight then layered with 100% New Zealand butter and baked until golden.

80g each  
45g MINI (minimum 10)



## SAVOURY DANISH

Buttery pastry, filled with creme fraich sauce and topped with spinach, tomato and feta cheese.

140g each



## HAZELNUT PAIN AU CHOCOLAT

Rich Belgian chocolate & hazelnut frangipane, encased in flaky golden croissant dough rolled in hazelnuts.

85g each



## PAIN AU CHOCALAT

Rich Belgian Chocolate, encased in a flaky, golden Croissant dough.

90g each  
50g MINI (minimum 10)

# PASTRIES & BAKED GOODS

## MORNING BUN



Volare's traditional Croissant dough, with a generous spread of cinnamon, brown sugar & orange zest, rolled and baked until golden.

90g each

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## PLAIN DONUT



Light and fluffy Brioche dough and deep fried until golden. Finished with Cinnamon Sugar or left plain.

70g each

## CUSTARD DONUT



Light and fluffy Brioche dough, deep fried until golden, finished with Cinnamon Sugar and filled with Custard.

90g each

## MIXED BERRY DONUT



Light and fluffy Brioche dough, deep fried until golden, finished with Cinnamon Sugar and filled with Mixed-Berry Jelly.

90g each

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## CRONUT (UNFILLED)



Enriched Croissant dough, deep fried, rolled in Cinnamon Sugar. Left unfilled, it's the perfect blank canvas.

80g each

## VANILLA CUSTARD CRONUT



Enriched Croissant dough, deep fried, rolled in Cinnamon Sugar and filled with a Vanilla Bean Pastry Cream.

120g each

## LONG DONUT (UNFILLED)



Brioche dough, deep fried, rolled into the classic long donut shape. Perfect for filling with Vanilla Cream.

80g each

# PASTRIES & BAKED GOODS

## BANANA & WALNUT



A delicious soft Banana Muffin topped with a Walnut crunch and drizzled with Salted Caramel.

150g  
85g MINI (minimum 10)

## BOYSENBERRY & WHITE CHOCOLATE



The Kiwi classic Boysenberry Muffin bursting with berries and White Chocolate pieces and topped with a Berry Mascarpone.

150g  
85g MINI (minimum 10)

## SPICED APPLE CRUMBLE



Yoghurt-based muffin bursting with Apple pieces, topped with a Walnut crumble and a Star Anise glaze.

150g  
85g MINI (minimum 10)

## SPINACH, CHEESE & ONION



Only available in mini size, these little cuties are a perfect savoury treat for any catered event.

150g  
85g MINI (minimum 10)

## WHITE CHOCOLATE & MACADAMIA



Almond and oat-based biscuit packed full of White Chocolate and Macadamia's.

90g  
45g MINI (minimum 10)

## SPICED OAT & CRANBERRY



A delicious spiced-oat biscuit, accented by the sweet, tart flavour of dried cranberries.

90g  
45g MINI (minimum 10)

## CHOC CHIP



Vegan cookie made with dark chocolate chips, cane sugar, & ground almond.



90g  
45g MINI (minimum 10)



# CAKES AND SLICES



## WHITE CHOC BROWNIE

A melt-in-your-mouth reinvention of the classic Chocolate Brownie. Soft, caramelised texture, loaded with White Chocolate.

Slab (11.5cm x 35cm)



## GINGER CRUNCH SLICE

Wholemeal, Oat and Almond base, with a real Ginger hit. Topped with Macadamia, Pistachio and crystallised Ginger.

Slab (11.5cm x 35cm)



## CARAMEL SLICE

Our take on a Kiwi classic. Creamy, sweet Dulce de Leche sitting on an oaty base, topped with Dark Chocolate.

Slab (11.5cm x 35cm)



## CHOCOLATE BROWNIE

A rich and moist Chocolate Brownie made using 50% Dark Chocolate pieces.

Slab (11.5cm x 35cm)

## VOLARE CARROT CAKE 9"



Soft, moist Carrot Cake complimented with Volare's own spice mix. Finished with Cream Cheese icing and topped with Cranberries, Walnuts & Seeds.

Makes 12-15 portions

## ORANGE ALMOND CAKE 9"



Flourless Orange and Almond cake, finished with Volare's own dairy-free Cream Cheese and topped with Pistachio & freeze-dried Raspberries.

DF FF

Makes 12-15 portions

# PIES & SAUSAGE ROLLS



## PORK, APPLE & FENNEL

Pork Belly with fresh Apple and aromatic Fennel Seeds - Volare's winning combination!

180g each



## PORK & CHORIZO

Pork Belly mixed with chunks of spicy Chorizo Sausage for a flavourful kick.

180g each



## CHICKEN, BACON & CRANBERRY

Juicy Chicken Thigh, savoury Bacon, sweet Cranberries and Sage - a classic Sausage Roll.

180g each



## VEGE SAMOSA

A Masala base, mixed with Potato, Paneer, Carrot, Peas, and Onion with a bit of spice.

186g each



## BEEF & CHEDDAR

Beef braised with Port and Rosemary, topped with cheddar and encased in our all-butter puff pastry.

225g each



## CHICKEN, LEEK & CREME FRAICHE

Roasted Chicken Thighs with Leeks and Crème Fraîche, cooked in a rich ve- louté sauce, encased in our all-butter puff pastry.

220g each



## BUTTER CHICKEN

Tender tandoori chicken thigh with Volare Masala made with rich Tomato, a touch of spice, and finished with NZ Butter and Cream, encased in our famous puff pastry.

220g each



## VEGE KORMA

Cauliflower, Broccoli, Green Beans, seasonal Potatoes, and soaked Cashew filling infused with our Korma spice mix and encased in an all-butter pastry.

215g each

VOLARE<sup>®</sup>

BREAD & OTHER  
BAKED GOODS

MADE FRESH  
c. 2009  
BAKED DAILY