

Crafted

BY ARYZTA



WHAT MAKES IT CRAFTED?



Our 33-year-old starter is the key ingredient to the texture, taste and overall experience of all our breads.



Slow & low fermentation



32+hour process



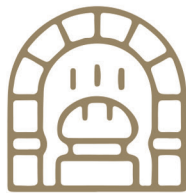
High level of starter



Darker chewy crust



Chewy texture



More fermentation bubbles on the crust



Open waxy structure



Longer shelf life

ARTISAN MEETS AUTOMATION

Using our perpetual starter and clean label ingredients this is bread making at its most natural, to deliver a truly authentic and special range.

Crafted SOURDOUGH

WHITE SOURDOUGH

This loaf is a true sourdough using our perpetual starter, slow and low fermentation give this product an open waxy structure and a distinct crust. This loaf boasts an artisan aesthetic with its dark shiny crust covered in fermentation bubbles (fish eyes) and scored by hand.

Tasting note; a well balanced slightly acidic flavour with a delicious toasted crust.

Serving suggestion; great for toasties, or for a really tasty club sandwich.

Size: 800g



BREWERS MALTED SOURDOUGH

Made using our perpetual starter and upcycled stout grains from O'Haras brewery in Carlow. These grains provide deep chocolate, malted and toasted notes, giving a rich natural crumb and crust colour. Dusted with flour for an artisan finish.

Tasting note; Deep chocolate, malted flavour coming from the grains.

Serving suggestion; Works well with vintage cheddar, roasted meats and spicy condiments.

Size: 800g



Crafted SOURDOUGH IDEAS



Crafted FLAVOUR

SEEDED SOURDOUGH

This bloomer uses our perpetual starter and 6 wholegrains & seeds including wheat, oat, sunflower, millet, linseed & chia seeds. These seeds add a textural element while maintaining an open waxy structure. This loaf has a golden caramelised crust and is topped with golden linseed, brown linseed and millet for an added crunch.

Tasting note; Nutty flavours come through from the seeds, this bread has a golden caramelised crust and is topped with golden linseed, brown linseed and millet for an added crunch.

Serving suggestion; Delicious toasted and topped with avocado and chilli flakes.

Size: 600g



KALAMATA OLIVE & ROASTED GARLIC SOURDOUGH

With our perpetual starter and Kalamata olives and roasted garlic pieces, this loaf has rich flavours and a crust that is filled with fermentation bubbles.

This loaf has an open waxy texture punctuated with olives and garlic pieces. The Kalamata olive is a large, dark brown olive with a smooth, meaty texture, named after the city of Kalamata in the southern Peloponnese, Greece. Roasted garlic pieces add a mild, creamy and slightly caramelised flavour.

Tasting note; The loaf features a rich, briny flavour from Kalamata olives balanced by the mild, creamy sweetness of roasted garlic, all within an open, airy crumb.

Serving suggestion; Pair perfectly with a pot of homemade tomato soup or toasted with fresh tomatoes, creamy burrata and balsamic vinegar for the ultimate bruschetta.

Size: 600g



FIG & HAZELNUT SOURDOUGH

By adding Turkish chopped figs and roasted hazelnuts to our perpetual starter, this loaf has a sweet nutty flavour with a deep shiny caramelized crust.

Tasting note; Sweet, nutty flavours from Turkish chopped figs and roasted hazelnuts.

Serving suggestion; Slice thinly to accompany a cheeseboard.

Size: 600g

