

SALLY CLARKE BAKERY

122 AND 124 KENSINGTON CHURCH STREET, LONDON W8 4BH

Established in 1989, in North Kensington, **Sally Clarke's Bakery** has continuously supplied hand moulded artisan- style breads and pastries to many of London's finest food establishments.

These items are produced on a daily basis, using a range of excellent ingredients, including **British Organic Flour**, marinated olives (which would not be out of place on the table at Clarke's Restaurant!), fresh and dried herbs, succulent fruits and nuts and quality olive oils.

We have never used additives or preservatives in the production processes, and are proud to confirm our commitment to using only sustainably sourced ingredients throughout our company.

Over the past few months we have been working on refining our selection of breads, improving the methods of their production and most importantly **increasing the length of fermentation time**. We are thrilled with the results and know that you will be too!

Please contact **Adrian Maccelari** (W: 020 8968 4319) & (M: 0754 0686288) to discuss any items listed within the following pages, including pricing and if you wish to see and taste any of our products, please let us know.

ORDERING PROCESS

All orders must be placed, amended or cancelled by **14h00** on the day prior to delivery

Orders can be placed by:
Telephone (020 8968 4119)
Email bakery@sallyclarke.com or
Fax (020 8964 4483)
Accounts: 020 7229 2190

www.sallyclarke.com

Sally Clarke Bakery Limited
Registered in England and Wales No. 06668900 at 136 Kensington Church Street, London W8 4BH

WHOLESALE PRODUCT & PRICELIST – 1 SEPTEMBER 2010

LONG FERMENTATION SPECIALITY LOAVES

Our speciality loaves are naturally leavened (risen) using a LEVAIN, no commercial yeast is used in these products. The use of a LEVAIN creates a crusty, longer lasting loaf with a moist open textured crumb.

WHITE

- **FIG & FENNEL (400G & 800G / BLOOMER)**
Combination of organic white & rye flours creates a moist open crumb full of juicy Lerida figs with a hint of fennel seeds.
- **ROSEMARY & RAISIN (400G & 800G / BLOOMER)**
A combination of organic white & rye flours bursting with raisins and dried rosemary, topped with Maldon sea salt and fresh rosemary sprigs.
- **MIXED OLIVE (400G & 800G / ROUND or BLOOMER)**
Combination of organic white & rye flours packed with herb marinated black Kalamata & green Halkidiki olives.
- **CARAMELISED ONION (400G & 800G / ROUND or BLOOMER)**
A combination of organic white & rye flours create a perfect base for a savoury mix of caramelised onions & crunchy roasted onion pieces.

WHOLEMEAL

- **WALNUT (400G & 800G / ROUND or BLOOMER)**
A combination of organic white, wholemeal & malted rye flour, packed full of crunchy walnuts, subtly flavoured with honey which creates a distinctive taste. The crumb has a traditional purple/grey tinge.
- **WALNUT & RAISIN (400G & 800G / ROUND or BLOOMER)**
Same base as above, however the crunchiness of the walnuts is complimented by the chewy sweetness of masses of Californian raisins, honey and spice.

SOURDOUGH

- **CAMPAGNE (400G, 800G OR 1200G / ROUND)**
Long fermented wholemeal sour dough combines a blend of organic white and wholemeal flours with a wholemeal levain to create a traditional wholesome French country loaf with a distinctive sour flavour and dark rustic look.
- **SOURDOUGH (400G, 800G OR 1200G / ROUND)**
Long fermented sour dough combines organic white flour with a wholemeal levain to create a rustic loaf with a distinctive sour flavour.

WHITE LOAVES

- **CAMPAGNARD** ((400G & 800G / ROUND or BLOOMER)
Traditional crusty white French loaf made with unbleached flours.
- **BAGUETTE** (120G STICK, 170G FICELLE or 400G)
Traditional long French style baguette made with unbleached white flour, dusted with flour and slashed obliquely
- **BUTTERMILK** (400G & 800G / ROUND or BLOOMER)
A soft loaf, enriched with milk, unsalted French butter and buttermilk.
- **PUGLIESE** (400G & 800G / ROUND or BLOOMER)
A rustic Italian style loaf made with a combination of organic white & rye flours
- **CIABATTA** (65G or 120G ROLL or 280G LOAF)
A peasant style “slipper” made with extra virgin olive oil to create a light and thin crusted loaf with an open, moist, irregular crumb.
- **MIXED OLIVE CIABATTA** (AS ABOVE)
Same base as above, however, filled with herb marinated juicy black and green olives from Greece.
- **FOCCACIA** (120G INDIVIDUAL, 400G or 2500G TRAY)
Soft Italian style bread made with extra virgin olive oil and mixed herbs
Available with the following additions:
Herbs de Provence / Rosemary
Mixed olives, sun-dried tomato or caramelised onion
- **STILTON KNOT** (400G KNOT)
A layered soft white loaf incorporating rich blue Stilton cheese.
- **FOUGASSE** (120G & 260G)
A traditional “ladder” shaped Provencale – style loaf available with these additions:
Mixed olives, sun-dried tomato or caramelised onion
- **CHOLLA** (400g)
Traditional plaited bread, egg glazed crust decorated with sesame & poppy seeds.
(Only available on Friday’s)

WHOLEMEAL & WHOLEGRAIN

- **CORN (POLENTA)** (400G ROUND or 400G EAR)
A moist, slightly sweet loaf enriched with milk and demerara sugar with a distinctive yellow flecked crumb.
- **SPELT** (400G BLOOMER) made with ORGANIC spelt flour
Spelt is a healthier alternative to wheat flour. It is high in natural fibres and minerals, with a distinctive nutty taste.

- **WHOLEMEAL 100%** (400G BLOOMER or TIN / 800G TIN)
A medium crusted loaf with a soft dense crumb and nutty flavour, enriched with unsalted French butter.
- **SEEDED GRANARY** (400G BLOOMER or TIN)
A naturally leavened blend of white, malted wheat & rye flours, combined with a wide variety of seeds and grains, and rolled in toasted wheat flakes.
- **WHOLEWHEAT & HONEY** (400G BLOOMER or TIN)
A naturally leavened blend of white, whole wheat & rye flours, bursting with pumpkin and sunflower seeds, rolled in oats.

RYE BREADS

- **RYE 100% RYE** (400G TIN)
A wheat-free brick shaped loaf made with a blend of dark & light rye flours.
- **RYE 30%** (400G BLOOMER or 800G BLOOMER)
A light rye made with a blend of organic white & rye flours mixed with caraway seeds and topped with poppy seeds.

BREAD ROLLS & STICKS (ROUND, RUSTIC & POINTED)

- **MINI** (25G) – Perfect canapé sized roll
- **DINNER** (50G) – Ideal dinner sized roll
- **LARGE** (100G) – Ideal for creating lunch rolls with fillings.
- **STICKS** (170G) – Perfect for fillings or to accompany a meal

ALL OF THE ABOVE ARE AVAILABLE IN THE FOLLOWING VARIATIONS:

- | | |
|--------------------------------------|--|
| • <i>Mixed olive</i> | Herb & olive oil |
| • <i>Caramelised onion</i> | Buttermilk |
| • <i>Rosemary & Raisin</i> | 30% Rye |
| • <i>Walnut/ Walnut & raisin</i> | Campagnard (sun-dried tomato, onion & sultana) |
| • <i>Granary</i> | Pugliese |
| • <i>Whole wheat & Honey</i> | Whole wheat |

The *Variations* in italics above are only available as ‘**rustic**’ shaped rolls i.e. not shaped into rounds, ovals or sticks

- **BAPS** (100G) – Available in Whole wheat & Honey and Buttermilk

MORNING GOODS

- **BUTTER CROISSANT (REGULAR, MEDIUM or COCKTAIL)**
All butter, traditional crescent shaped flaky croissant
- **PAIN AU CHOCOLAT**
Bitter Belgian chocolate batons encased in buttery croissant dough.
- **BITTER ALMOND CROISSANT**
Straight croissant, filled with almond cream, topped with flaked almonds and icing sugar

- **PAIN AU RAISIN**
Rolled pinwheel filled with crème patissiere and raisins
- **MIXED PEEL CROISSANT (REGULAR or MEDIUM)**
Rectangular croissant package filled with candied peel, crème patissiere and topped with lemon fondant
- **PECAN & CINNAMON PINWHEEL**
Rolled pinwheel filled with a cinnamon/sugar mix and topped with pecans
- **CHEDDAR CHEESE PINWHEEL**
Rolled pinwheel filled and topped with mature cheddar cheese.

DANISH (REGULAR or COCKTAIL)

- **APPLE** – filled with a mix of baked apple, cinnamon & spices
- **APRICOT** – a half apricot on an almond cream base.
- **CHERRY** – filled with black cherries on a crème patissiere base
- **RASPBERRY** – a blend of raspberry jam on a crème patissiere base

BRIOCHE (400G TIN or 80G INDIVIDUAL)

A firm rich, buttery loaf made with unbleached flour, French unsalted butter, milk, eggs and sugar

GRANOLA (500G)

A healthy mix of jumbo oats, mixed seeds, almonds, dried fruits and Canadian maple syrup. Perfect breakfast cereal served with yoghurt and fresh fruits

MUFFINS (REGULAR or 'HALF' SIZE)

- **CHOCOLATE CHIP**
- **CHOCOLATE CHIP & BANANA**
- **BUTTERMILK & PECAN**
- **LEMON & POPPYSEED**

(NOTE: MINIMUM ORDER OF SIX MUFFINS)

TEA BREADS (LOAF TIN – 500G)

- **CHOCOLATE CHIP**
- **CHOCOLATE CHIP & BANANA**
- **BUTTERMILK & PECAN**
- **LEMON & POPPYSEED**

SWEET TARTS (8 PORTION or INDIVIDUAL)

- **CITRON (LEMON)**
- **APPLE (AVAILABLE AS MINI)**
- **BAKEWELL (AVAILABLE AS MINI)**
- **CHOCOLATE & SEASONAL BERRIES**
- **PEAR & ALMOND**

SAVOURY QUICHE (8 PORTION or INDIVIDUAL)

- **QUICHE LORRAINE (GRUYERE CHEESE & PANCETTA)**

- GOATS CHEESE, SPINACH & RED PEPPER
- PARMESAN, MUSHROOM & COURGETTE
- STILTON & RED ONION

SEASONAL QUICHES:

- WINTER: CHEDDAR & BUTTERNUT
- SUMMER: PARMESAN & ROASTED TOMATO

SWEET BISCUITS (PER KG)

- CHOCOLATE CHIPS & HAZELNUTS
- CHOCOLATE CHIP (NO NUTS)
- GINGERNUTS
- ALMOND MACAROONS
- PLAIN SHORTBREAD
- CHOCOLATE SHORTBREAD
- HAZELNUT SHORTBREAD

SAVOURY BISCUITS (PER KG)

- CHEDDAR & PECAN
- STILTON & SESAME
- GRUYERE
- PARMESAN, GARLIC & HERB
- OATMEAL (AVAILABLE IN PACKS OF 12)

CHEESE STRAW (REGULAR, HALF SIZE or COCKTAIL)

CHOCOLATE BROWNIE (12 PIECES)

FRUIT & NUT CHOCOLATE BROWNIE (12 PIECES)

FLAP JACK BAR (12 PIECES)

CHOCOLATE TRUFFLES (PER KG)

Probably the most famous “Sally Clarke product” - these hand rolled & hand dipped dark chocolate truffles are made with double cream, dark Belgian chocolate and eggs.

GENERAL INFORMATION

1. We bake & deliver seven days a week.
2. All orders must be placed, amended or cancelled by **14h00** on the day prior to delivery.
3. Orders must amount to at least **£25.00** in order to be delivered.
4. The weights indicated are based on the cooked weight, unless otherwise stated.

PRODUCTS

1. May contain nuts, yeast and/or dairy
2. Although we make every effort to ensure that the olive stones are removed from our bread, we cannot guarantee that the products are stone free.
3. All breads can be sliced at no extra charge
4. All breads can be produced in a tin shape & sliced