

CATALOGUE
& SERVING
SUGGESTIONS
2024



SPECIALITY
BREADS

PUTTING *the* ART into ARTISAN BAKING

We, at Speciality Breads, take bread seriously. Each day, our skilled bakers, combine the finest ingredients and bake to perfection, a fabulous range of breads and sweet bakes for the discerning caterer throughout the UK, Channel Islands, Ireland and beyond. Our masterpieces are available from a network of independent frozen food distributors, guaranteeing you a supply chain of quality and continuity.

Over the years, we have worked closely with our customers to develop an array of great breads, sweet bakes and frozen doughs that are guaranteed:

- **Wildfarmed Flour** – using regenerative flour to produce high-quality products which are not damaging the planet.
- **Nut and sesame free.**
- **Plant-based** – alternatives for all our products.
- **Red Tractor Certified** – only 100% British wheat flour and 100% British rapeseed oil.
- **BRCGS Certified producer.**
- **Craft Guild of Chefs** – brioche burger bun and ciabatta both certified.

Whatever the menu our range of traditional and specialised plant-based breads and frozen doughs are second to none – guaranteed flavour with no compromise on quality. Our fully baked bread range includes loaves, rolls, mini rolls and sweet bakes. We also supply a range of exciting frozen doughs for the creative caterer; one dough with endless possibilities.

Our most exciting launch this year is our partnership with Wildfarmed. We are making serious changes to become the most sustainable bakery in the UK, and Wildfarmed are going to help us become just that. The same delicious-tasting products, but they are positively impacting our planet.





02	Who we are
14	Our bakes
20	Rolls & buns
32	Flatbreads
36	Mini breads
40	Loaves
46	Sweet & fruited
54	Frozen doughs
64	Viennoiserie
68	Serving suggestions
82	How to buy





WHO WE ARE

THE ART OF BAKING

Our approach to baking is very simple; we bring together the best elements of traditional baking skills and modern food trends to create stunning breads, sweet bakery products and frozen doughs. We handcraft our bread wherever possible to add that personal touch and to keep real bread making skills alive. We only use the best, carefully sourcing our key ingredients like flour, from family millers and rapeseed oil from local farmers. We are proud to bring you some of the finest breads in the land.



WORKING IN PARTNERSHIP

We like to keep close to our customers so that we can respond quickly to emerging trends, changing tastes and market demands. As an independent bakery, we can be first to market with original breads of great taste and always, exceptional quality. We now have plant-based alternatives for everyone of our breads. We have partnered with Wildfarmed who share the same mission with their sustainability journey. We want to positively impact the planet while continuing to create excellent quality bread.



WE NOW HAVE A PLANT-BASED ALTERNATIVE FOR EVERY BREAD WE SELL. THIS IS HELPING REDUCE OUR CO₂ EMISSIONS BY 35%.

THIS IS HELPING REDUCE OUR CO₂ EMISSIONS BY 35% ON THOSE PRODUCTS.



BRITISH INGREDIENTS

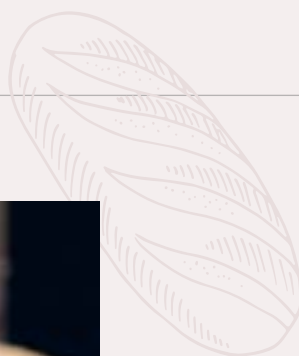
Wherever we can, we support British farmers. Our key ingredients, like flour and oil, come from Red Tractor assured farms. In fact, our rapeseed oil comes from a farm just six miles from our bakeries. Where we can, we buy British. However, with some ingredients such as cranberries, olives and sultanas, we buy the best from trusted suppliers. All specifications are available on [specialtybreads.co.uk](https://www.specialtybreads.co.uk).



OUR PEOPLE

Many of our colleagues have worked at Speciality Breads from day one and are generously sharing their skills and expertise with the next generation of bakers. When we recruit, we look for people who care about food and we take the time to equip them with all the skills needed to become expert bakers. We like to promote from within and many of our Management Team have direct experience of baking, quality assurance, quality control and logistics.





OUR CUSTOMERS

Our customers are diverse and are located throughout the UK and beyond. We supply all types of businesses including teashops, landmark hotels, national restaurant chains and many iconic sporting venues. We like to welcome customers to our bakeries in Margate; the best way to learn about our bread, is to try for yourself. If it is not possible for you to visit us, we will send samples to you – please contact your region's Sales Manager as detailed on page 82. As always, we like to spend time with our customers in developing new breads and sweet bakes so please do share your ideas with us.



**WE'RE CREATING A FULL RANGE OF
PLANT-BASED BREADS AND SWEET
TREATS SO EVERYONE CAN ENJOY
AND EXPERIENCE THE BEST.**

When the plant-based movement kicked off, we wanted to be fully onboard, so we got started on making a plant-based alternative for every single one of our products. This will reduce our CO₂ emissions by 35%.

SUSTAINABILITY

ENVIRONMENTAL BENEFIT

While perfecting the plant-based brioche recipe we tested many dairy replacements and eventually settled on the perfect one. While the texture, aroma and butter flavour are all there, the environmental impact isn't! The butter replacement we've chosen has three times lower environmental impact than dairy butter. It uses eight times less water and three times less land. Some figures we think are very compelling. Once we've gone fully plant-based our scope 3 CO₂ eq emissions will reduce by 35%, which represents 18% of our total CO₂ eq emissions.





PLANT-BASED FOR ALL

Traditionally plant-based products have been for vegans, but this is changing. As more consumers adopt a flexitarian lifestyle, the lines between meat-eater and vegan are blurred. We're fully on board with this change, as is our new plant-based bread. Created so everyone can experience the best, our new plant-based brioche, American buns and teacake recipes are designed to be eaten and enjoyed by all. Brioche remains one of the top choices for a burger bun, so why buy in two varieties, or give a standard bun to a vegan when everyone can enjoy our glorious, sweet, fluffy, and buttery plant-based brioche? The same goes for our teacake, no one has to miss out, and time and storage in the kitchen is saved as only one product is needed.



DRIVING FORCE

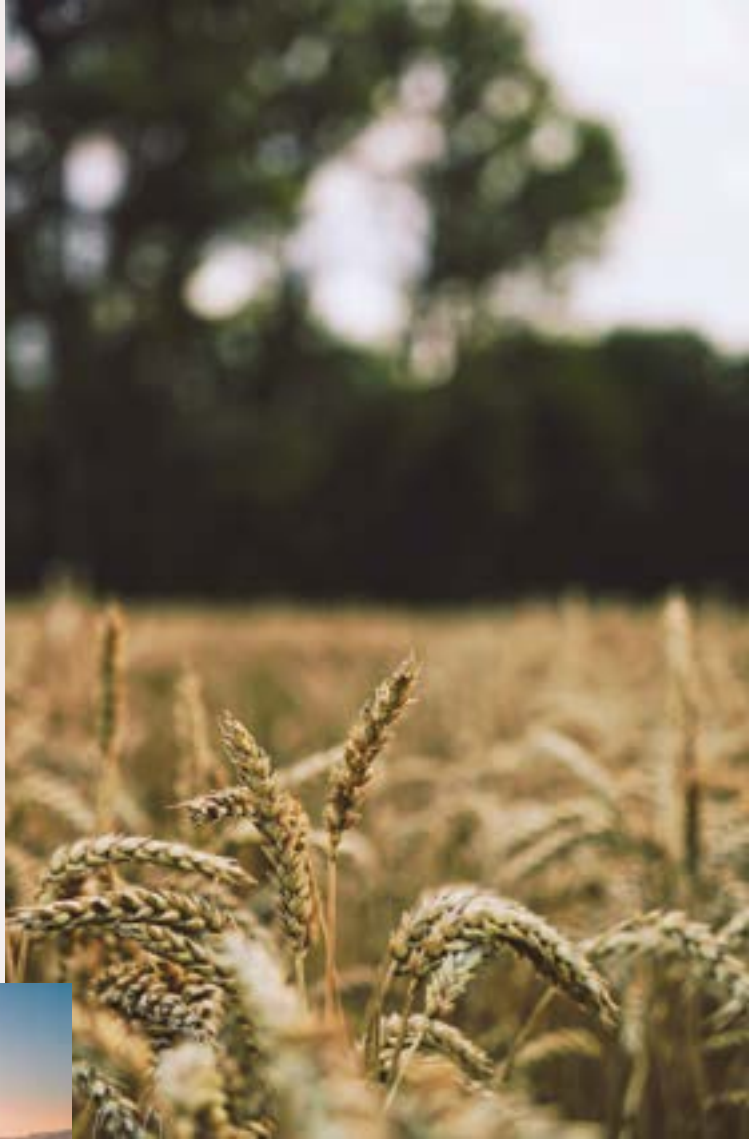
In 2021 we made the decision to increase the number of hybrid and electric cars in our company car fleet. Now over half of our company cars are either fully electric or hybrid petrol vehicles, with plans to increase this number this year. By moving to electric vehicles, we are actively reducing our carbon footprint. Electric vehicles produce zero emissions during use and contribute to a considerable reduction in greenhouse gas emissions from the transport sector (Milev et al., 2021).



* Milev, G., Hastings, A. and Al-Habaibeh, A. (2021) "The environmental and financial implications of expanding the use of electric cars – A Case study of Scotland," Energy and Built Environment, 2(2), pp. 204–213.

ENVIRONMENTAL IMPACT

It is unlikely anyone in the UK will forget summer 2022. With temperatures reaching 40°C we all experienced first-hand the impacts of climate change. Whilst a significant year for the UK, 2022 was also an important year at Speciality Breads, as we examined our environmental impact like never before. Working with Normative, our Carbon Footprint has been calculated, setting us off on the journey to go Net Zero by 2030.



WHAT IS 'NET ZERO'

According to the UN net zero is 'cutting greenhouse gas emissions to as close to zero as possible, with any remaining emissions re-absorbed from the atmosphere, by oceans and forests for instance.'

1994 Speciality Breads' story starts as Cartons Boulangerie, a bakery based in Canterbury, that then expanded around the UK.

OUR HISTORY

2012 This decision was rewarded when we supplied 25,000 loaves and 120,000 rolls to the Athletes' Village for the London Olympics.



2019 After 5 months of hard work, we registered over 60 of our breads with The Vegan Society.

2022 While COVID caused shockwaves throughout the business, we bounced back successfully in 2021 making 2022 our biggest year yet.

1996 As the need for consistency across our bakeries grew, we changed paths to become The Frozen Dough Company, supplying bakeries with frozen dough.

2002 As the business evolved and grew, we moved to our premises at Westwood Industrial Estate in Margate, where we still are today, and our name changed for the final time to Speciality Breads.



2011 We took the stand to support British farmers by becoming the UK's first Red Tractor certified bakery using only Red Tractor certified wheat flour in our bread.

2015 The business grew from strength to strength leading to the opening of our second bakery, Enterprise Road.

2020 We became completely nut and sesame free across both bakeries.

COMMITTED TO REACHING NET ZERO BY 2030

We are constantly working on doing our own bit at the bakery to make a positive impact on the planet. However, we are also always looking at new initiatives from our suppliers that will help us to reduce our carbon footprint.



*Our goal is to become
the most sustainable
bakery in the UK*

2025 will be a huge year for us at the bakery. We are planning to move to a purpose-built new site that will be as sustainable as possible. Our ultimate aim is to be 100% energy self sufficient by using solar power generated from an on-site solar farm. Combined with existing projects, we hope that this will help us reach our goal of becoming the most sustainable bakery in the UK.

We cannot make these changes on our own, so we've been looking for suppliers that share our vision. Wildfarmed are one of those suppliers and are just as invested as us in making the planet a better place. Wildfarmed work with a network of farmers: conventional, organic, large estates, and family farms. These farmers are united by their desire to embrace soil-focused farming. Wildfarmed produce regenerative flour that tastes great, is better for you and better for the planet.

WHAT, WHEN, HOW

We all know that we need to do something, but the questions are normally, **what**, **when** and **how**:

- **What**, is simple... which is to identify and work with suppliers who are already making a difference.
- **When**, is even easier... which is now. The sooner we make a change, the bigger and more positive the impact will be.
- **How**, is the easiest of all... Just by buying your bread from us, you are demonstrating your commitment to change and helping us to bring about a positive benefit for future generations.



TELL YOUR CUSTOMERS

One of the many benefits of moving to Wildfarmed flour is that anyone using our breads can use the Wildfarmed logo on their menu. Let your customers know about the steps you are taking to be sustainable and what you are doing to help our planet. They want to hear about it.

Please visit the Wildfarmed section of our website to find out more about how you can communicate to your customers the benefits of Wildfarmed.



WILDFARMED FLOUR IS BETTER FOR TASTE, NUTRITION AND ENVIRONMENTAL IMPACT

- ✓ **CARBON NEGATIVE**
- ✓ **FULLY TRACEABLE SUPPLY CHAIN**
- ✓ **NO 'CIDES**
- ✓ **INCREASES BIODIVERSITY**
- ✓ **INCREASES ANTIOXIDANTS**
- ✓ **ZERO RIVER POLLUTION**
- ✓ **PRIORITISES FARMER WELFARE**

REAL FOOD, REAL GOOD. **WILDFARMED**





CIABATTA

A product we've made since day one. We cherish our ciabatta recipe. The one we use today is almost identical to the original recipe. We pride ourselves on the fact that every ciabatta made in our bakery is lovingly hand-finished. Our bakers are truly remarkable. Completely delicious, our ciabatta recipe received the coveted Craft Guild of Chefs Approved Product endorsement in 2015 and continues to hold this proud achievement today.



OUR BAKES



FROZEN DOUGH

Still a core element of Speciality Breads frozen dough is one of our longest serving products and is the reason all our products are frozen. It remains a favourite of the teams and amongst customers for its versatility and delicious endless opportunities.

BRIOCHE SCONE

You may know this product as the Scioche®, and the product is still the same great tasting recipe. Recent customer surveys show that you, our customers prefer to have a product that describes exactly what it is, which is why we have changed the name from Scioche to Brioche Scone, so it is easier for you to search and locate.



BRIOCHE

A top seller, our brioche has been around since 2004. The French bread is undeniably buttery and delicious. With several varieties including two frozen doughs and our brand new plant-based version, our brioche recipe is a firm favourite. Our traditional brioche recipe also holds the Approved Product Endorsement by Craft Guild of Chefs.



PLANT-BASED BRIOCHE

With the continual popularity in plant-based foods and ever-growing climate concerns, reducing our carbon footprint inspired us to veganise our popular brioche recipe. Through many trials, this year brioche plant-based perfection was achieved marking a new beginning for Speciality Breads. By 2024 we'll have a plant-based version of every bread we sell and with this recipe we're well on our way there.

EDEN RANGE - POTATO RANGE

You may know these products as part of the Eden range, and the products are still the same great tasting recipe. Recent customer surveys show that you, our customers prefer to have a product that describes exactly what it is, which is why we have changed the names from Eden to potato, so it is easier for you to search and locate.



FB232

SOFT MORNING ROLL

The ultimate breakfast roll. Our soft morning rolls are the ideal carrier for any breakfast options on your menu. Light and fluffy to taste but won't fall apart when filled. Dairy-free (plant-based).

70g | QTY 56 | Ø 8cm | (V)



FB237

CRUMPET LOAF

Our versatile crumpet loaf is perfect for breakfast and lunch dishes. This loaf boasts a fluffy, porous texture that captures the essence of traditional crumpets. Simply, toast and drench in butter or serve loaded as a crumpet pizza, Rubeen crumpet sandwich or croque monsieur. Dairy-free (plant-based).

QTY 5 | L 14.5cm | (V)



NEW & AVAILABLE NOW

FD32

SPICED FRUITED BUN

An 80g light spiced dough made with currants, sultanas, mixed peel, and mixed spice. When baked it produces a roughly 70g bun. Simply pipe a cross using a flour and water paste onto the bun after proving to make the perfect hot crossed bun.

80g | QTY 200



FD63

LARGE BRIOCHE DOUGH PIECE

A 470g dough piece, our plant-based brioche dough is perfect for making a beautiful loaf, plait tin or portioning into any shape and size you require.

470g | QTY 36 | (V)



FBHUF11

SALTED CARAMEL & APPLE LITTLE LOAF CAKE

Perfect to cure any sweet craving, our salted caramel and apple little loaf cake is a light option, perfect when served with some ice cream for a sweet dessert. spectacular at afternoon tea. Dairy-free (plant-based).

110g | QTY 32 | L 10cm | (V)

FBHUF12

BLUEBERRY & VANILLA LITTLE LOAF CAKE

Lightly flavoured with vanilla and generously jewelled with blueberries. Wonderful when served for breakfast, spectacular at afternoon tea or served with crème Anglaise for dessert. Dairy-free (plant-based).

95g | QTY 32 | L 10cm | (V)



FBHUF10

CHOCOLATE & ORANGE LITTLE LOAF CAKE

The perfect partner for coffee or a treat 'on the go' or as the base of a dessert. Indulge in our delicious dairy-free (plant-based) chocolate and orange little loaf cake.

110g | QTY 32 | L 10cm | (V)



*All of our new
products are
plant-based*

FB729

GUERNSEY GÂCHE

A traditional, richly fruited regional bread originating from the Channel Islands. The sweet flavour loaf is fantastic simply sliced and toasted. This plant-based loaf is perfect for taking those steps to becoming more environmentally friendly, without substituting the great taste. Dairy-free (plant-based).

440g | QTY 5 | L 15cm | (V)





FB235

**ALABAMA GRILLHOUSE BUN
GLAZED & SLICED**

The ultimate southern BBQ-style rustic burger bun with a dash of red malt in the loaf. They have an authentic wrinkled top to stand out from the sea of 'perfect' buns out there. These come ready-sliced, so it really is a case of thaw and serve. Dairy-free (plant-based).

80g | QTY 48 | Ø 10cm | (V)

FB236

**TENNESSEE GRILLHOUSE
BUN GLAZED & SLICED**

A sliced rustic burger bun that has poppy and golden linseeds for a light crust. The darker crust and sweet flavour make this bun stand out from the crowd. Premium burgers need to be well dressed so do them proud. Dairy-free (plant-based).

80g | QTY 48 | Ø 10cm | (V)



**AVAILABLE
FROM APRIL
2024**

*All of our new
products are
plant-based*



FB233

COLA BUN GLAZED & SLICED

Get creative with our gourmet cola bun, a fun and unique addition to your menu that will elevate your dish. An aromatic, sweet botanical cola flavour is ideal for adding synergy to BBQ-style burger options. It's much more than a classic burger bun. Dairy-free (plant-based).

65g | QTY 48 | Ø 10cm | (V)



FD80

PLAIN SCONES PUCKS

Our frozen dough scone pucks are a quick and delicious way to bake off the most indulgent scones. Perfect for serving at an afternoon tea, layer with cream and jam for a more traditional scone, a perfect addition to your menu. Dairy-free (plant-based).



FD81

FRUITED SCONES PUCKS

Our frozen dough scone pucks are a quick and delicious way to bake off the most indulgent scones, the fruit makes this piece perfect served for a cream tea, layer with cream and jam for a more traditional scone, a great addition to your menu. Dairy-free (plant-based).



FD82

ROSEMARY & ONION SCONES PUCKS

Our frozen dough scone pucks are a quick and delicious way to bake off the most indulgent scones. Try something a little different with our rosemary and onion pucks, making this savoury option a unique tasty addition to your menu. Dairy-free (plant-based).



FB234

SHOKUPAN BUN GLAZED & SLICED

Our take on Japanese Milk Bread. A light, fluffy, sweet burger bun which is a great addition to any menu. Delight in its pillowy softness and golden-brown perfection, enhancing the taste and texture of your favourite burger creations. An ideal carrier for traditional burgers or Asian-infused options. Dairy-free (plant-based).

70g | QTY 48 | Ø 10cm |





ROLLS & BUNS

From hand-stretched ciabatta to the potato bun, we bake a fantastic array of rolls suitable for any occasion. Our brioche and ciabatta are approved by the Craft Guild of Chefs, giving you an extra level of confidence in the quality of our breads.





FB36I

**LARGE GLAZED BRIOCHE
HOT DOG ROLL**

With 100% free range eggs and pure butter, our large brioche hot dog rolls are sweet, buttery and light. Ideal for those special occasions.

95g | QTY 36 | L 25cm

FB210

**LARGE GLAZED BRIOCHE HOT
DOG ROLL (PLANT-BASED)**

Our large Brioche hot dog rolls are sweet, buttery, and fluffy. These are made using our plant-based Brioche recipe and are ideal for those special occasions.

95g | QTY 36 | L 25cm | (V)

BRIOCHE

FB46I

GLAZED BRIOCHE BUN

Very refined and classy burger bun for those special occasions when only the best will do. Made with free range eggs.

90g | QTY 45 | Ø 10cm

FB21I

**GLAZED BRIOCHE BUN
(PLANT-BASED)**

The classiest of burger buns. Our plant-based Brioche burger bun is made so everyone can enjoy a tasty of the best burger bun around.

90g | QTY 45 | Ø 10cm | (V)



FB66I

**BRIOCHE BUN GLAZED
SEEDED & SLICED**

A free range egg and pure butter glazed brioche bun topped with golden linseeds. Just right for those gourmet burgers.

90g | QTY 48 | Ø 10cm

FB213

**BRIOCHE BUN GLAZED SEEDED
& SLICED (PLANT-BASED)**

A deliciously plant-based Brioche bun topped with golden linseeds. Just right for those gourmet burgers whatever the filling.

90g | QTY 48 | Ø 10cm | (V)





FB160

RUSTIC BRIOCHE

A stylish hand-crafted rustic roll. A version of our popular brioche bun made with free range eggs and butter great to fill or to compliment any meal.

100g | QTY 40 | Ø 11cm

FB209

**RUSTIC BRIOCHE BUN
(PLANT-BASED)**

A stylish hand-crafted, rustic brioche roll made using our plant-based brioche recipe. Great to fill or to compliment any meal.

100g | QTY 40 | Ø 11cm | (V)

FB205

**POTATO BURGER BUN
SEEDED AND GLAZED**

Created by special demand. Our Potato Burger Bun is attractively topped with golden linseeds and poppyseeds.

90g | QTY 45 | Ø 10cm | (V)



FB202

POTATO BURGER BUN GLAZED

Plant based diets are increasing in popularity and we have developed a unique vegan bun. Our recipe includes a touch of potato to create a light eat. A quality bun to be enjoyed by all.

90g | QTY 45 | Ø 10cm | (V)



FB206

POTATO HOT DOG ROLL LARGE

The latest addition to our Potato Family and perfect for the world of street foods. The inclusion of potato in our secret recipe creates a light close crumb, perfect for relishes and sauces.

95g | QTY 36 | L 25cm | (V)



FB235

**ALABAMA GRILLHOUSE
BUN GLAZED & SLICED**

The ultimate southern BBQ-style rustic burger bun with a dash of red malt in the loaf. They have an authentic wrinkled top to stand out from the sea of 'perfect' buns out there. These come ready-sliced, so it really is a case of thaw and serve. Dairy-free (plant-based).

80g | QTY 48 | Ø 10cm | (V)



FB200

ALABAMA GRILLHOUSE BUN

The ultimate southern BBQ style rustic burger bun with a dash of red malt in the dough. They have an authentic wrinkled top to make them stand out from the sea of "perfect" buns out there.

80g | QTY 45 | Ø 10cm

FB219

**ALABAMA GRILLHOUSE BUN
(PLANT-BASED)**

The ultimate southern plant-based BBQ-style rustic burger bun with a dash of red malt in the dough. They have an authentic wrinkled top to make them stand out from the sea of "perfect" buns out there.

80g | QTY 45 | Ø 10cm | (V)



FB234

SHOKUPAN BUN GLAZED & SLICED

Our take on Japanese Milk Bread. A light, fluffy, sweet burger bun which is a great addition to any menu. Delight in its pillowy softness and golden-brown perfection, enhancing the taste and texture of your favourite burger creations. An ideal carrier for traditional burgers or Asian-infused options. Dairy-free (plant-based).

70g | QTY 48 | Ø 10cm | (V)



FB236

TENNESSEE GRILLHOUSE BUN GLAZED & SLICED

A sliced rustic burger bun that has poppy and golden linseeds for a light crust. The darker crust and sweet flavour make this bun stand out from the crowd. Premium burgers need to be well dressed so do them proud. Dairy-free (plant-based).

80g | QTY 48 | Ø 10cm | (V)



FB101

TENNESSEE GRILLHOUSE BUN

The same fabulous recipe as the Alabama Grillhouse Bun but with the addition of poppy and golden linseeds for a light crust. Premium burgers need to be well dressed so do them proud.

80g | QTY 45 | Ø 10cm



FB220

TENNESSEE GRILLHOUSE BUN (PLANT-BASED)

The same fabulous recipe as the plant-based Alabama Grillhouse Bun but with the addition of poppy and golden linseeds for a light crust. Premium burgers need to be well-dressed so do them proud.

80g | QTY 45 | Ø 10cm | (V)

FB233

COLA BUN GLAZED & SLICED

Get creative with our gourmet cola bun, a fun and unique addition to your menu that will elevate your dish. An aromatic, sweet botanical cola flavour is ideal for adding synergy to BBQ-style burger options. It's much more than a classic burger bun. Dairy-free (plant-based).

65g | QTY 48 | Ø 10cm | (V)





FB402

WHITE COTTAGE LOAF ROLL

Traditional English cottage loaf-shaped roll, lightly floured and delicious tasting. Perfect for accompanying a ploughman's platter.

130g | QTY 40 | Ø 11cm | (V)



FB232

SOFT MORNING ROLL

The ultimate breakfast roll. Our soft morning rolls are the ideal carrier for any breakfast options on your menu. Light and fluffy to taste but won't fall apart when filled. Dairy-free (plant-based).

70g | QTY 56 | Ø 8cm | (V)



FB480

TRADITIONAL ENGLISH ROLL

Made the old fashioned way under the guidelines of the Real Bread Campaign. Carries the authentic 'Real Bread' mark.

100g | QTY 40 | Ø 11cm | (V)



FB431

PAN RUSTIC

An authentic French country roll, hand-crafted with a rustic floured finish. Great for filling or served with soups.

100g | QTY 40 | Ø 10cm | (V)

FB400

SOURDOUGH ROLL

Our rustic sourdough roll has a crunchy, crisp crust and a perfectly soft interior. With its mildly sour flavour and light, airy texture it can be enjoyed as a sandwich, burger bun or an accompaniment to meals.

100g | QTY 40 | Ø 10cm | (V)



SOURDOUGH



FB601

SOURDOUGH & ONION ROLL

A delicious alternative burger bun, hand-crafted and rustically presented with a rich sourdough flavour and hint of onion, a great accompaniment for any filling.

100g | QTY 40 | Ø 10cm | (V)

FB682

INDIVIDUAL CIABATTA ROLL

The traditional open texture, superb flavour, and unique good looks makes this our most popular product. This hand-crafted delight is perfect served with salads, soups, casseroles and main courses.

100g | QTY 40 | L 16cm | (V)



FB681

LARGE CIABATTA ROLL

Our hand-crafted large ciabatta roll is generously sized for sharing providing the perfect accompaniment to Italian food as well as crisp salads, hearty soups and stews.

130g | QTY 30 | L 18cm | (V)



CIABATTA

FB680

ROUND CIABATTA ROLL

This round version of our popular ciabatta roll is hand-crafted creating the perfect shape and size for gourmet burgers.

100g | QTY 40 | Ø 10cm | (V)



FB683

ROSEMARY FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Plain focaccia with rosemary.

100g | QTY 40 | Ø 13cm | (V)



FOCACCIA



FB686

SUNDRIED TOMATO & BASIL FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Sundried tomato with basil.

100g | QTY 40 | Ø 13cm | (V)

FB687

OLIVE & OREGANO FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Black olive with Italian oregano.

100g | QTY 40 | Ø 13cm | (V)



PAN03

MALTED CIAPANINI

A malted version of our popular ciapanini, a hand-crafted roll that's a cross between a ciabatta and panini.

100g | QTY 40 | L 15cm | (V)



PAN04

CIAPANINI

This versatile hand-crafted ciabatta-style panini is equally at home served cold or from a traditional panini press.

100g | QTY 40 | L 15cm | (V)



CIAPANINIS

FBI03

DELI SANDWICH ROLL

The perfect do it all Deli Roll. If you only want one bread roll on your menu then this is it. Superb as a sandwich carrier with a French bread style crumb texture. Batch baked for a rustic finish with a light crust, this is the bread that does it all. A new product but already a firm favourite.

100g | QTY 40 | Ø 14cm | (V)

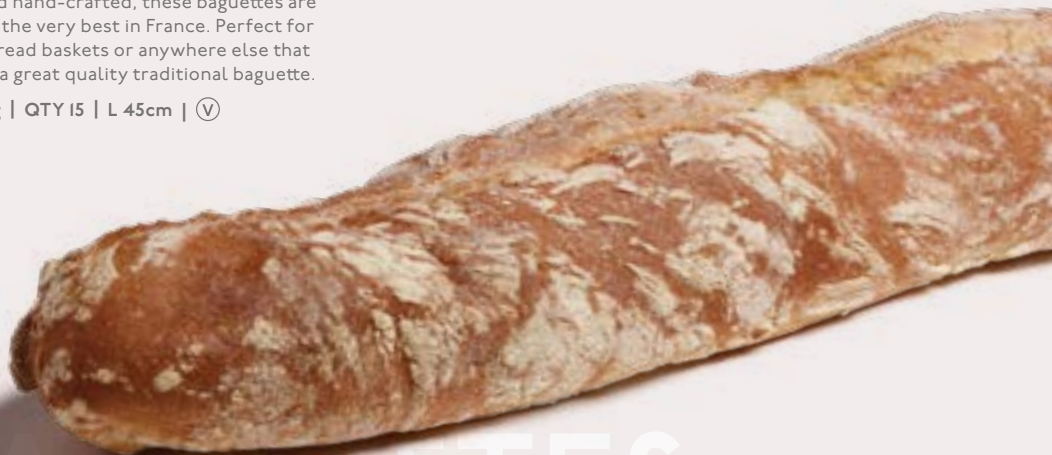


FB100

RUSTIC BAGUETTE

Light, rustic and hand-crafted, these baguettes are reminiscent of the very best in France. Perfect for sandwiches, bread baskets or anywhere else that you would use a great quality traditional baguette.

250g | QTY 15 | L 45cm | (V)



BAGUETTES & SUBS



FB301

WHITE SUB LOAF

White sub loaves topped with golden Linseeds, ideal for sandwich bars and takeaways. Approx. 23" long for cutting and toasting.

420g | QTY 10 | L 59.5cm | (V)

FB303

BROWN SUB LOAF

Brown sub loaves for sandwich bars and; takeaways, 23" long for cutting and toasting.

420g | QTY 10 | L 59.5cm | (V)

FB304

MULTIGRAIN SUB LOAF

The multigrain sub loaf has a lovely warm flavour. It's great for filling to make one huge sandwich and then cutting down individually for each customer.

420g | QTY 10 | L 59.5cm | (V)

FLATBREADS

We normally like our breads to be the hero of any dish but with our flatbreads they act as a canvas upon which the rest of the ingredients can do their thing. The perfect product for an imaginative chef wanting to create something a little different.





FBFL01

SOURDOUGH SABOROSO FLATBREAD

Sourdough is still hugely fashionable in the restaurant world and we wanted a neutral base for chefs to use alongside the more heavily flavoured chimichurri. Docked by hand, these delicious flatbreads are made using 100% British flour and premium Kentish extra virgin rapeseed oil.

130g | QTY 25 | Ø 18cm | (V)

Did you know?

Our flatbreads have been inspired by the trend for lighter eating and are the perfect base for chefs to create amazing dishes. Simply brushed with oil and chargrilled, they can be topped with all manner of ingredients to create refreshingly different dishes. The name Saboroso is Portuguese for 'tasty' and as our Chimichurri flatbread was inspired by South American cuisines, it seems like the perfect name for these exciting breads.

FBFL02

**CHIMICHURRI SABOROSO
FLATBREAD**

South America is currently enjoying a lot of interest in the UK and our chimichurri inspired flatbreads incorporate many of those Argentinian flavours such as cayenne pepper, oregano and kibbled onion for some added sweetness. Docked by hand, these delicious flatbreads are made using 100% British flour and premium Kentish extra virgin rapeseed oil.

130g | QTY 25 | Ø 18cm | (V)

FLATBREADS





MINI BREADS

Cute is the most common description for our mini tin loaves and they're one of our most popular breads. We put the same care and attention into our minis as we do the rest of the range. Great things do come in small packages.





FB760

GLAZED MINI BRIOCHE SLIDER

Generous amounts of egg and butter make our mini brioche slider rolls rich, light, puffy and buttery, with just enough sweetness and a super golden crust.

30g | QTY 60 | Ø 7cm

FB214

GLAZED MINI BRIOCHE SLIDER (PLANT-BASED)

Our secret plant-based Brioche recipe makes our mini Brioche slider rolls rich, light, fluffy and buttery, with just enough sweetness and a super golden crust.

30g | QTY 60 | Ø 7cm | (V)

Did you know?

Sliders are a classic American dish which have been around since the 1920s, but it wasn't till the early 2000s they become the sophisticated little burger they are today. Perfect for canapes, a burger platter, or a starter our Glazed Mini Brioche Slider is the basis for a very classy dish. With the added sweetness brioche brings, you can't go wrong with a slider for a bite of utter decadence.



FB830

MINI ONION TIN LOAF

A deliciously tasty rich onion mini tin, perfect with soups or as a meal accompaniment.

55g | QTY 48 | L 7.5cm | (V)

FB828

MINI WHITE TIN LOAF

A miniature version of our white tin bread, superb as a breakfast bread or as an accompaniment for soups or ploughman's.

55g | QTY 48 | Ø 7.5cm | (V)



MINI TINS



FB831

MINI MULTIGRAIN TIN LOAF

A miniature version of our delicious multigrain loaf, perfect with soup, ploughman's and meal accompaniments.

55g | QTY 48 | Ø 7.5cm | (V)

Did you know?

All our dinner roll selections can be given a fantastic crust and an even fresher "freshly baked" flavour and aroma. Just pop the thawed product into a pre-heated oven at 170–200°C for 1–2 minutes for fresh and crusty rolls.

LOAVES

Our range of loaves is growing and now incorporates a wide array of breads taking inspiration from across the globe. Our focaccias are available in a range of flavours and are always popular due to their incredible versatility.





FB670

CIABATTA

Our popular hand-crafted ciabatta loaf has a multitude of culinary purposes. It's perfect toasted for panini, used for sandwiches or the base of a beautiful bruschetta.

220g | QTY 20 | L 27cm | (V)

FB701

SOURDOUGH LOAF

A wonderful rustic sourdough loaf, great for sandwiches and bruschetta.

270g | QTY 15 | Ø 16cm | (V)



FBI37

COURONNE

This large crown-shaped French country bread makes a superb centrepiece and tastes great too.

400g | QTY 8 | Ø 22cm | (V)



FBS270

LARGE FOCACCIA SHEET

Made with love from strong flour, yeast, salt, water and extra virgin rapeseed oil to create a 100% British bread with a passionate Italian heart. Equally good for split Mediterranean toasts and deli sandwiches. Also available in rosemary flavour.

QTY 5 | L 58cm | (V)

FOCACCIA

FBS275

LARGE ROSEMARY FOCACCIA SHEET

These traditional dimpled Italian focaccia sheets are made with rich sourdoughs and extra virgin rapeseed oil. This focaccia bread is perfect for real Italian panini.

QTY 5 | L 58cm | (V)



FB301

WHITE SUB LOAF

White sub loaves topped with golden Linseeds, ideal for sandwich bars and takeaways. Approx. 23" long for cutting and toasting.

420g | QTY 10 | L 59.5cm | (V)

FB303

BROWN SUB LOAF

Brown sub loaves for sandwich bars and takeaways, 23" long for cutting and toasting.

420g | QTY 10 | L 59.5cm | (V)

FB304

MULTIGRAIN SUB LOAF

The multigrain sub loaf has a lovely warm flavour. It's great for filling to make one huge sandwich and then cutting down individually for each customer.

420g | QTY 10 | L 59.5cm | (V)

FB560

BRIOCHE LOAF

An exceptionally rich and delicious cross between bread and cake. This authentic French recipe loaf will add a touch of class to any menu. Made with free range eggs.

270g | QTY 9 | L 15cm



FB212

BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

270g | QTY 9 | L 15cm | (V)

BRIOCHE



FB960

LARGE BRIOCHE LOAF

A delightful cross between bread and cake, our brioche has a soft centre, tasty crust and slightly sweet flavour, created with free range eggs.

430g | QTY 5 | L 15cm

FB215

LARGE BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

430g | QTY 5 | L 15cm | (V)

FB237

CRUMPET LOAF

Our versatile crumpet loaf is perfect for breakfast and lunch dishes. This loaf boasts a fluffy, porous texture that captures the essence of traditional crumpets. Simply, toast and drench in butter or serve loaded as a crumpet pizza, Rubeen crumpet sandwich or croque monsieur. Dairy-free (plant-based).

QTY 5 | L 14.5cm | (V)





FB729

GUERNSEY GÂCHE

A traditional, richly fruited regional bread originating from the Channel Islands. The sweet flavour loaf is fantastic simply sliced and toasted. This plant-based loaf is perfect for taking those steps to becoming more environmentally friendly, without substituting the great taste. Dairy-free (plant-based).

440g | QTY 5 | L 15cm | (V)



FB533

MEDITERRANEAN TOMATO BREAD

Full of the flavour of the Mediterranean, this bread is bursting with the sunshine of the region. Close your eyes and you're there!

600g | QTY 8 | Ø 20cm | (V)



FB534

MEDITERRANEAN OLIVE BREAD

A double fermented bread made with a wheat sourdough and stuffed with juicy black olives. Shaped by hand with care for a truly rustic finish.

600g | QTY 8 | Ø 20cm | (V)



MEDITERRANEAN

SWEET & FRUITED



SWEET & FRUITED

Sweet bakes are becoming an increasingly large proportion of what we do with innovative products such as our Scioche® providing customers with a unique point of difference. Our Guernsey Gâche (pronounced gosh) is also well worth a try for a luxurious treat at any time of day.



FB46I

GLAZED BRIOCHE BUN

Very refined and classy burger bun for those special occasions when only the best will do. Made with free range eggs.

90g | QTY 45 | Ø 10cm

FB2II

GLAZED BRIOCHE BUN (PLANT-BASED)

The classiest of burger buns. Our plant-based Brioche burger bun is made so everyone can enjoy a tasty of the best burger bun around.

90g | QTY 45 | Ø 10cm | (V)



FB66I

BRIOCHE BUN GLAZED SEEDED & SLICED

A free range egg and pure butter glazed brioche bun topped with golden linseeds. Just right for those gourmet burgers.

90g | QTY 48 | Ø 10cm

FB2I3

BRIOCHE BUN GLAZED SEEDED & SLICED (PLANT-BASED)

A deliciously plant-based Brioche bun topped with golden linseeds. Just right for those gourmet burgers whatever the filling.

90g | QTY 48 | Ø 10cm | (V)



FB760

GLAZED MINI BRIOCHE SLIDER

Generous amounts of egg and butter make our mini brioche slider rolls rich, light, puffy and buttery, with just enough sweetness and a super golden crust.

30g | QTY 60 | Ø 7cm

FB2I4

GLAZED MINI BRIOCHE SLIDER (PLANT-BASED)

Our secret plant-based Brioche recipe makes our mini Brioche slider rolls rich, light, fluffy and buttery, with just enough sweetness and a super golden crust.

30g | QTY 60 | Ø 7cm | (V)





FB160

RUSTIC BRIOCHE

A stylish hand-crafted rustic roll. A version of our popular brioche bun made with free range eggs and butter great to fill or to compliment any meal.

100g | QTY 40 | Ø 11cm

FB209

**RUSTIC BRIOCHE BUN
(PLANT-BASED)**

A stylish hand-crafted, rustic brioche roll made using our plant-based brioche recipe. Great to fill or to compliment any meal.

100g | QTY 40 | Ø 11cm | (V)

BRIOCHE



FB361

**LARGE GLAZED BRIOCHE
HOT DOG ROLL**

With 100% free range eggs and pure butter, our large brioche hot dog rolls are sweet, buttery and light. Ideal for those special occasions.

95g | QTY 36 | L 25cm

FB210

**LARGE GLAZED BRIOCHE HOT
DOG ROLL (PLANT-BASED)**

Our large Brioche hot dog rolls are sweet, buttery, and fluffy. These are made using our plant-based Brioche recipe and are ideal for those special occasions.

95g | QTY 36 | L 25cm | (V)

Did you know?

Our brioche recipe has received the converted Craft Guild of Chefs approved product endorsement, an impressive feat to achieve. With a fantastic yellow interior and golden brown crust, our brioche buns look glorious inside and out. Wonderful to be used on the day, but if past their best they're perfect for French toast. Simply soak the brioche in a mixture of eggs, milk and some sugar, fry in butter and serve up a food waste fighting delicious breakfast.

FB560

BRIOCHE LOAF

An exceptionally rich and delicious cross between bread and cake. This authentic French recipe loaf will add a touch of class to any menu. Made with free range eggs.

270g | QTY 9 | L 15cm

FB212

BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

270g | QTY 9 | L 15cm | (V)



FB960

LARGE BRIOCHE LOAF

A delightful cross between bread and cake, our brioche has a soft centre, tasty crust and slightly sweet flavour, created with free range eggs.

430g | QTY 5 | L 15cm

FB215

LARGE BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

430g | QTY 5 | L 15cm | (V)



BRIOCHE



FB531

FRUITED TEACAKE

A generous 5" teacake with a light crumb and crust. Perfect for toasting.

110g | QTY 45 | Ø 12cm

FB216

FRUITED TEACAKE (PLANT-BASED)

Jam packed with fruit, our plant-based Fruited Teacake is a thing of beauty. Perfect to serve alongside a cup of tea for a truly British treat.

110g | QTY 45 | Ø 12cm | (V)

TEACAKES

FB532

LUXURY CRANBERRY TEACAKE

This luxury version of our traditional teacake is bursting with sweet cranberries giving a terrific taste.

110g | QTY 45 | Ø 12cm

FB217

LUXURY CRANBERRY TEACAKE (PLANT-BASED)

Our plant-based Luxury Cranberry Teacake is a fun twist on a classic. Filled with tart and sweet cranberries this teacake is ideal for a festive tea party.

110g | QTY 45 | Ø 12cm | (V)



FB5C20

BRIOCHE SCONE

The original brioche scone, a glazed top, packed with a generous amount of fruit, this is so much more than just a scone! Either split and top with cream and jam, or toast and served with stewed fruit. We would recommend our brioche scones are eaten the same day, just as you would a homemade scone.

140g | QTY 20 | Ø 9cm | (V)

Did you know?

Our brioche scone is our ingenious solution to the problem of finding a superb quality frozen scone. To solve this we've taken the best of both worlds by combining our fantastic brioche recipe with the best elements of a scone to create a product unique to us. This gives you all of the positives of a scone in terms of taste and appearance with the added benefit of being light and buttery. Absolutely delicious when toasted.



FB729

GUERNSEY GÂCHE

A traditional, richly fruited regional bread originating from the Channel Islands. The sweet flavour loaf is fantastic simply sliced and toasted. This plant-based loaf is perfect for taking those steps to becoming more environmentally friendly, without substituting the great taste. Dairy-free (plant-based).

440g | QTY 5 | L 15cm | (V)





FBHUF11

SALTED CARAMEL & APPLE LITTLE LOAF CAKE

Perfect to cure any sweet craving, our salted caramel and apple little loaf cake is a light option, perfect when served with some ice cream for a sweet dessert. spectacular at afternoon tea. Dairy-free (plant-based).

110g | QTY 32 | L 10cm | (V)

LITTLE LOAF CAKES

FBHUF12

BLUEBERRY & VANILLA LITTLE LOAF CAKE

Lightly flavoured with vanilla and generously jewelled with blueberries. Wonderful when served for breakfast, spectacular at afternoon tea or served with crème Anglaise for dessert. Dairy-free (plant-based).

95g | QTY 32 | L 10cm | (V)



FBHUF10

CHOCOLATE & ORANGE LITTLE LOAF CAKE

The perfect partner for coffee or a treat 'on the go' or as the base of a dessert. Indulge in our delicious dairy-free (plant-based) chocolate and orange little loaf cake.

110g | QTY 32 | L 10cm | (V)



FROZEN DOUGHS



FROZEN DOUGHS

If you want ultimate flexibility our frozen dough range is for you. Simple to use with endless opportunities. Add your own unique flair and you could offer your guests a different bread every day of the week (or even year). All starting from one single piece of dough.

Did you know?

If stretching by hand, we recommend 8" for our 150g, 10" for our 220g and 12" for our 300g dough pieces. This does give quite a large crust so experimenting with sizes is really useful. If you're able to use a pizza rolling machine you will be able to achieve a much larger and thinner crust.



BREAD DOUGH

We have a great selection of videos available, providing a whole range of ideas on how to use our frozen doughs. Your imagination is your only limitation in terms of what you can create with these hugely versatile products. Grab a cuppa and sit and watch our chef Neil demonstrate how easy they are to use and what fantastic results can be achieved even in a domestic kitchen. www.bit.ly/3pxKFYx

HOW TO USE OUR DOUGH



*Scan to
watch our
videos*



PIZZA DOUGH

We have two varieties of pizza dough, original and sourdough. The original version will give you a fantastic, light and airy pizza base, whereas the sourdough will give you a slightly thicker, more “breadly” finish. To use our pizza doughs at their best we’d recommend defrosting the balls overnight in the fridge before use and spray lightly with olive oil, keeping covered at all times (to prevent the dough from drying out). Once fully thawed, stretch them to your desired size.



*Easy to use for
fantastic results*

Once stretched, dock the base of the pizza using a pizza dough docker, leaving an un-docked rim around the edge for the crust. You can now spread your sauce and your choice of toppings & cheese. At this point, you should leave your dough to prove. You can bake without proving if essential but anything up to 2 hours will help in achieving a more bubbly crust. Finally, brush the edge of the pizza with olive oil to achieve a nice golden crust and then bake at the highest setting your oven will allow. Most non-pizza ovens will go to approx. 260°C, which will then bake a fantastic pizza in approx 6 mins.



STEP 1

Place the piece(s) of dough on a baking tray, cover loosely with oiled film and leave to thaw. This can be done, ideally in a refrigerator overnight, or if pushed for time in a cool room.



STEP 2

Once completely thawed, leave to prove in a warm place until doubled in size. The time will vary according to the room temperature, but a small dough piece will normally prove in about 30 minutes. If you're going to do any shaping, portioning of the dough into smaller pieces or twisting etc, now is the time to do it before you prove the dough.



STEP 3

Once proved, you can cut and top the dough. If you're cutting be sure to use a very sharp blade to give a neat finish. Your options at this stage are endless from topping with seeds, glazes or creating intricate patterns with cuts.

Visit specialitybreads.co.uk/how-to-use to see the making in action.

STEP 4

Bake until golden at 200°C (175°C for the brioche dough) or until the bread gives a hollow sound when tapped on the base. The small dough pieces will take on average between 12–15 minutes and the loaves will take approx 25–35 minutes. It's always better to slightly overbake than underbake so go for a little longer if you're unsure. For a more crusty bread, add a little steam to your oven. If you don't have a steam function a roasting tin half filled with boiling water will do a great job.



CIABATTA DOUGHS

Our ciabatta doughs work slightly differently as they have already been proved. They are even easier to use and simply require thawing for a minimum of 60 minutes in a warm room and then baking for approx 20–25 minutes until golden brown. A little steam will help create a thicker crust. Due to having already been proved we would recommend that you do not mould or shape these dough pieces.



DBALL150

PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 8" pizza with a good crust.

150g | QTY 90 | (V)



DBALL220

MEDUM PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are slightly larger than the 150g but are still pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 10" pizza with a good crust.

220g | QTY 70 | (V)

DBALL300

LARGE PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are the largest that we sell and are pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 12" pizza with a good crust.

300g | QTY 50 | (V)



PIZZA

SDBALLO1

**SMALL SOURDOUGH
PIZZA DOUGHBALL**

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. Contains British extra virgin rapeseed oil.

150g | QTY 90 | (V)



SDBALLO2

**MEDIUM SOURDOUGH
PIZZA DOUGHBALL**

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. These are slightly larger than the 150g version and make an approx. 10" pizza with a good crust. Contains British extra virgin rapeseed oil.

220g | QTY 70 | (V)



SDBALLO3

**LARGE SOURDOUGH
PIZZA DOUGHBALL**

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. These are the largest version that we sell and make an approx. 12" pizza with a good crust. Contains British extra virgin rapeseed oil.

300g | QTY 50 | (V)



DOUGH

FD11

LARGE MULTIGRAIN DOUGH PIECE

A 470g dough piece made with malted wheat, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

470g | QTY 36 | (V)



FD05

LARGE WHITE DOUGH PIECE

A 470g dough piece, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

470g | QTY 36 | (V)



LARGE DOUGH PIECES

FD63

LARGE BRIOCHE DOUGH PIECE

A 470g dough piece, our plant-based brioche dough is perfect for making a beautiful loaf, plait tin or portioning into any shape and size you require.

470g | QTY 36 | (V)



FD32

SPICED FRUITED BUN

An 80g light spiced dough made with currants, sultanas, mixed peel, and mixed spice. When baked it produces a roughly 70g bun. Simply pipe a cross using a flour and water paste onto the bun after proving to make the perfect hot crossed bun.

80g | QTY 200



Shown here brushed with lemon curd straight after baking.



FD80

PLAIN SCONES PUCKS

Our frozen dough scone pucks are a quick and delicious way to bake off the most indulgent scones. Perfect for serving at an afternoon tea, layer with cream and jam for a more traditional scone, a perfect addition to your menu. Dairy-free (plant-based).



SCONE PUCKS

FD81

FRUITED SCONES PUCKS

Our frozen dough scone pucks are a quick and delicious way to bake off the most indulgent scones, the fruit makes this piece perfect served for a cream tea, layer with cream and jam for a more traditional scone, a great addition to your menu. Dairy-free (plant-based).



FD82

ROSEMARY & ONION SCONES PUCKS

Our frozen dough scone pucks are a quick and delicious way to bake off the most indulgent scones. Try something a little different with our rosemary and onion pucks, making this savoury option a unique tasty addition to your menu. Dairy-free (plant-based).







VIENNOISERIE

We're proud of our quality and when it comes to viennoiserie, we've partnered with a continental business that shares our values and creates amazing pastries for you.

Did you know?

Though viennoiserie is mostly associated with France, originally the pastries came from Vienna. In fact, the word viennoiserie in French directly translates to 'things from Vienna.' The pastries became popular in France after an Austrian military official, August Zang, opened a bakery in Paris called Boulangerie Viennoise. The pastries became a French sensation that we all know and love today.

112500703037

CURVED BUTTER CROISSANT

Traditional curved all butter croissant, perfect for continental breakfasts.

70g | QTY 80





126500854604

PAIN AU CHOCOLAT

Melt in the mouth all butter pastry filled with rich dark chocolate.

85g | QTY 90

VIENNOISERIE

Did you know?

Our Viennoiserie range doesn't need to be fully defrosted before baking. They can simply be taken out of the freezer and popped into an oven at 180°C for 10 minutes. In this time, they'll puff up and receive a glorious golden brown colour, and the chocolate in the Pain Au Chocolat will melt and ooze. Both the Croissant and Pain Au Chocolat are made with butter.

SERVING SUGGESTIONS

The phrase you cannot live on bread alone, certainly does not apply to us. We are happy to eat bread every day! However, we recognise that our breads will generally be turned into superb dishes using other ingredients. We've therefore put together a few recipes to provide you with a little inspiration. To see even more delicious recipes please visit our website specialitybreads.co.uk





THE LONDON BURGER



INGREDIENTS (SERVES 4)

4 Cola buns

For the burgers:

- 900g beef mince
- 6 long slices of gherkins, finely chopped
- Lots of freshly ground black pepper
- Salt

To serve

- 8 rashers of smoked streaky bacon (pan fried till crispy)
- 2 large tomatoes cut into 1cm slices
- Dash of balsamic
- Salt and pepper
- 4 eggs, fried to your liking (optional but highly recommended)
- Tomato ketchup
- Recommended sides
- Freshly made mushy peas
- Butter roasted chips

PROCESS

- 1 Mix the beef mince with the chopped gherkin and a good helping of freshly ground black pepper. Mix until fully combined and the gherkin and pepper is well distributed. Divide the mixture into 4 and form into burgers that are slightly larger than the bun, they will shrink slightly as they cook.
- 2 Place a frying pan over a high heat and add a splash of oil. Sprinkle each side of your burgers with salt just before cooking. Once hot add your burgers and fry for approximately four minutes on each side to form a delicious dark crust on the outside and just cooked through in the centre. Remove and rest in a warm place but leave the pan on the heat.
- 3 Slice your buns in half. Place in the pan to soak up the juices and toast till golden, remove and put to one side.
- 4 Add a splash of oil to your pan. Season your tomatoes with a good pinch of salt and pepper. Once your pan is hot add the tomatoes and fry for a minute on each side. Finish with a splash of balsamic, leaving the pan on the heat until the balsamic has reduced and coats the tomatoes.
- 5 To serve. Place the bottom of the Cola Buns on the serving dishes. Layer each base starting with the beef burgers, then the tomatoes, top with the crispy bacon and tomato ketchup. We recommended adding a fried egg to finish off before adding your bun tops. Serve with freshly made mushy peas and butter roasted chips for the perfect sides.



CROQUE MONSIEUR WITH MUSTARD AND CHIVE VINAIGRETTE



INGREDIENTS (SERVES 4)

4 thick slices of Crumpet Loaf

For the filling

- 2 tbsp. butter
- 6 slices of prosciutto
- 100g gruyere cheese
- 4 tsp. Dijon mustard
- 4 tbsp. of room temperature Béchamel sauce

Mustard and Chive Vinaigrette

- ½ tbsp. wholegrain mustard
- ½ tbsp. white wine vinegar
- ¼ tsp. caster sugar
- 1 tsp. lemon juice
- ½ tbsp. chives, finely chopped
- 2 ½ tbsp. rapeseed oil
- Recommended to serve
- An apple and rocket salad

PROCESS

- 1 Heat a griddle pan till hot and preheat the oven to 200°C. Spread the butter over the bread on one side and place butter side down in the pan until toasted and golden. Place the bread toasted side down on a baking tray and spread 2 slices with the Dijon mustard, these are your bases.
- 2 Divide the cheese between the bases, dot over the béchamel sauce and top each with 3 slices of ham before adding the top slice of bread to each sandwich, toasted side up.
- 3 Place the tray in the oven for 8–10 minutes until the cheese and sauce is bubbling hot.
- 4 While the sandwiches are cooking make the vinaigrette. In a bowl mix everything together until emulsified, or shake in a jar. Check the seasoning and place in a jug to serve.
- 5 Once ready add the croque monsieur to a serving dish. Serve the vinaigrette on the side to drizzle over the sandwich and we recommend serving with a delicious apple and rocket salad to bring everything together.

INDIAN LAMB SPICED SLOPPY JOES WITH COOLING CUCUMBER & MINT SAUCE, ROASTED AUBERGINES & CRISPY ONIONS

INGREDIENTS (SERVES 4)

4 Tennessee grillhouse buns, split in half

- 2 tbsp rapeseed oil
- 1 large onion, finely chopped
- 2 red chillies, sliced
- 3 tbsp good quality Madras paste
- 500g minced lamb
- 300ml good quality tomato passata
- 2 tbsp sundried tomato puree

For the aubergines:

- 2 aubergines, sliced
- 2 tbsp rapeseed oil
- 1 tbsp cumin seeds
- 1 tbsp cracked coriander seeds
- 2 garlic cloves, crushed
- 1 red or green chilli, finely sliced

For the cucumber relish:

- 1/2 cucumber, finely diced
- Small bunch of mint, chopped
- Good pinch of sugar
- 2 tbsp white wine vinegar
- 2 tbsp creamy yogurt

PROCESS

- 1 Heat the oil in a pan and cook the onion over a medium heat for 8 minutes or until softened. Stir in the chillies, Madras paste and cook for 5 minutes.
- 2 Turn up the heat and add the minced lamb. Brown the meat then add the passata and puree. Stir well and gently simmer for 45 minutes. Season to taste.
- 3 Toss the aubergine ingredients all together and season well with salt and black pepper. Griddle the aubergines until just soft.
- 4 Mix the cucumber relish ingredients together and season to taste.
- 5 Serve the spiced lamb and aubergines stuffed in the Tennessee grillhouse buns and serve with the cucumber relish, creamy yogurt and crispy onions.





PRODUCT INFORMATION
24
SEE PAGE



SALT BEEF BUNS WITH RADICCHIO SLAW, BLUE CHEESE SAUCE & SKINNY SKIN ON FRIES

INGREDIENTS (SERVES 4)

4 Alabama grillhouse buns, split in half

- 32 wafer thin slices of salt beef
- 1 bunch watercress, washed and picked
- 8 gherkins, sliced thinly

For the radicchio and radish salad:

- 2 red chicory heads, or small bunch red radicchio, washed and shredded finely
- 1 bunch radishes, sliced finely
- 1 small red onion, sliced finely
- 2 tsp Dijon mustard
- 1 tbsp white wine vinegar
- 3 tbsp extra virgin olive oil
- 2 tbsp chopped chives

For the blue cheese sauce:

- 4 tbsp good quality mayo
- 4 tbsp crème fraîche
- 150g blue cheese, crumbled

PROCESS

- 1 Slice the salt beef into wafer thin slices, you will need at least 8 thin slices per burger bun. Arrange the salt beef, watercress and gherkins in the Alabama grillhouse buns.
- 2 Toss the chicory/radicchio, radish and red onion together. Whisk the mustard, vinegar, oil and chives together and season to taste. Drizzle over and toss together well. Spoon into a serving dish.
- 3 To make the blue cheese sauce, simply place all the ingredients together in a small pan and gently heat until cheese has melted. Season to taste.
- 4 Serve the salt beef stack with the slaw, warm blue cheese sauce, gherkins and skinny skin on fries.



CRISPY DUCK BURGER



INGREDIENTS (SERVES 2)

2 Shokupan buns

For the duck burger

- 3 duck breasts, skin removed and minced or pulsed in a food processor briefly
- 8 tbsp. fresh breadcrumbs
- 1 tsp. chilli flakes
- 1 bunch of spring onions, green parts only, finely sliced
- Pepper and salt

Crispy duck

- 1 large duck leg
- Salt
- Freshly ground mixed peppercorns

Asian fennel slaw

- ½ fennel bulb, finely sliced
- 6 radishes finely sliced
- ¼ small white cabbage, finely sliced
- 1 bunch of spring onion, white parts only, finely sliced
- 2 tbsp. rice wine vinegar
- 3 tbsp. rapeseed oil
- Juice of 1 lime
- 1 tbsp. soy sauce or fish sauce

To serve

- Hoisin sauce

PROCESS

- 1 Preheat the oven to 180°C. Place the duck leg on a roasting tray and prick the skin all over with a fork. Give a good sprinkle of salt and ground mixed peppercorns and place in the oven for 45–50 mins until crispy and just falling off the bone.
- 2 To make the burgers. Add all the ingredients to a large bowl with a large pinch of pepper, not salt at this stage. Mix well to combine. Divide into 4 equal portions and shape into burgers slightly wider than the buns, they will shrink slightly as they cook. Sprinkle each side of your burgers with salt just before cooking.
- 3 Heat a frying pan over a medium-high heat. Add a splash of oil and once hot add your burgers. Fry for approx. 3–4 mins on each side until deep golden and just cooked through. Place to one side to rest, but keep warm.
- 4 For the slaw. Place all the ingredients into a bowl and mix well to combine. Check seasoning.
- 5 To serve. Place the bottom of the Shokupan Buns on the serving dishes. Layer each base starting with the duck burgers, then the crispy duck, top with the fennel slaw and a good helping hoisin sauce. Place the bun lid on top and serve with extra slaw on the side.



BLACK BEAN AND BEET BURGER SERVED WITH MARINATED FETA AND CARPACCIO OF BEETROOT AND SKINNY CHIPS



INGREDIENTS (SERVES 6)

6 glazed brioche buns (plant-based)

For the burgers

- 1 large red onion finely chopped
- 2 cloves garlic crushed
- 200g cooked beetroot
- 240g canned black beans rinsed
- 2 tbsp sundried tomato paste
- 50g walnut halves
- 2 tbsp vegan mayonnaise
- 2 tbsp gram flour
- 250g cooked puy lentils
- 250g cooked wholegrain rice
- 1 ½ tbsp rapeseed oil
- Freshly ground salt and black pepper
- Garnish with beet leaves

For the marinated feta

- 350g plant-based feta style cheese, broken into large pieces
- 200ml extra virgin olive oil
- 1 tbsp thyme leaves
- 1 small clove of garlic cut into thin slivers
- Freshly ground black pepper

For the beetroot carpaccio

- 6 small to medium beetroots washed
- 3 tablespoons extra virgin olive oil
- Salt and freshly ground black pepper

PROCESS

- 1 Preheat the oven to gas mark 7/220°C. Place the beetroot on a roasting tin lined with baking parchment and toss with one tablespoon of olive oil. Roast in the oven for approximately 1½ hours until charred and browned. Allow to cool then slice very thinly on a plate and season with salt and freshly ground black pepper, scatter over a little olive oil.
- 2 Place the feta in a Kilner jar and sprinkle over the herbs and garlic. Drizzle over the olive oil and lightly season with black pepper. Close the lid of the jar and gently tip the jar to cover the feta with all the ingredients. Leave to marinade for 30 minutes at room temperature.
- 3 In a food processor blend briefly all the burger ingredients except for the lentils and rice.
- 4 Tip the blended mixture into a bowl then gently fold in the lentils and rice.
- 5 Shape the mixture into 6 equal patties. Chill for at least 1 hour.
- 6 Preheat oven to 220°C. Heat a large frying pan with the rapeseed oil until medium to hot, add the burgers and fry for 2 minutes until well coloured. Gently turn over and finish off cooking in the oven for 5/6 minutes or until heated through.
- 7 Cut the Plant-Based Brioche in half while the burgers sit in the pan for at least 5 minutes to firm up. Once ready, transfer the burgers to the bottom brioche half. Layer the beetroot carpaccio, marinated feta and beet leaves on top of the burger. Then pop the lid of the Plant-Based Brioche on top.
- 8 Serve with skinny chips.



SOUTH AMERICAN FLATBREADS WITH STICKY LIME, CHILLI CHICKEN & CASHEW NUTTY DRESSING

PRODUCT INFORMATION
35
SEE PAGE



INGREDIENTS (SERVES 4)

4 Chimichurri saboroso flatbreads

For the marinade for sticky lime and chilli chicken:

- 40g brown sugar
- 1 lime, juice and zest
- 2 tbsp soy sauce
- 1 tbsp mirin
- 1 tbsp garlic rapeseed oil
- Pinch dried chilli
- 425g chicken fillets
- Rapeseed oil for cooking

For the cashew nutty dressing:

- 100g cashew nuts, toasted
- 2 tbsp maple syrup
- 4 tbsp rapeseed oil
- 1 garlic clove, crushed
- 1 tbsp soy sauce
- 1 fresh red chilli, roughly chopped
- Small bunch coriander

To serve:

- Cucumber and carrot noodles, roasted baby carrots and lime halves

PROCESS

- 1 Mix all the marinade ingredients except the chicken in a medium bowl and season with pepper. Stir in the chicken and leave to marinate for at least 20 minutes.
- 2 Place each marinated chicken fillet onto a pre-soaked bamboo skewer.
- 3 Heat a little rapeseed oil in a large griddle pan over a medium heat. Add the skewers in a single layer and cook in batches for approximately 2–3 minutes each side or until cooked through.
- 4 To make the nutty dressing, simply put all the ingredients into a small processor and pulse until roughly chopped and you have a chunky texture. Season to taste.
- 5 Warm the Chimichurri saboroso flatbreads and top with carrot and cucumber noodles. Top each with 3 chicken skewers and a good drizzling of cashew nutty dressing. Serve with lime halves for squeezing over and a side of baby roasted carrots.

HOW TO BUY

We pride ourselves on only employing the best people so that our customer service equals the superb quality of our bread.



NATIONAL ACCOUNTS

We understand that you want to stay ahead of the competition, with products that stand out and have a real point of difference. We love a challenge, so give us a call and we'll see what we can do. If the core ingredients are flour, salt, water and yeast then we're more than likely able to help.

Our National Accounts Manager, Graham Graves, is always on hand to take your call and help with your plans. Call Graham on 07788 254194.

STOCKISTS

If you like what you see and would potentially like to stock our fantastic breads please contact us on either 01843 209442 or email us at info@specialitybreads.co.uk.

CHEFS

If you're passionate about great bread and would like to sample some of our breads and sweet bakes free of charge, please contact your region's Sales Manager. Call or email and we will arrange for samples to be delivered to your establishment by courier.

BREAD PAIRINGS

If you are looking for inspirational bread pairings, please email us on info@specialitybreads.co.uk with details. Our bakers have expert knowledge on all our breads, sweet bakes and frozen dough and will be more than happy to point you in the right direction.

EXPORTS

If you are interested in talking to us about export opportunities, please contact Graham on 07788 254194.





GRAHAM GRAVES
National Accounts Manager

Passionate about all things bread, Graham manages our national accounts. There's nothing he enjoys more than working to create bespoke SKUs for our clients.

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 07788 254194



DAVID WILLSON
UK and South West Sales Manager

Our UK Sales Manager, David is responsible for the Independent Sales Team and also takes care of the South West. With many years of experience in the foodservice industry he has a particularly good eye for spotting emerging trends.

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KEVIN HALL
Scotland & Ireland Sales Manager

The point of contact for our customers in Scotland, Ireland and the Channel Islands. Kevin has a lifelong passion for all foods, particularly regional specialities.

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ANDY WICKS
South West Sales Manager

Andy is very passionate about foods and delivering quality products to our customers.

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 07540 106611



































GARY SIMPSON
North & Wales Sales Manager

Originally spending 20 years in wholesale Gary's always been a food enthusiast and is continually looks forward to bringing great bread to Wales, Midlands and the North.



gary@specialitybreads.co.uk
 07827 055565

code	description	€ weight	case amount	layer/pallet	page
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ROLLS & BUNS

FB100	Rustic baguette 	250g	15	8/48	31
FB101	Tennessee grillhouse bun	80g	45	8/48	25
FB103	Deli sandwich roll 	100g	40	8/48	30
FB160	Rustic brioche	100g	40	8/48	23
FB200	Alabama grillhouse bun	80g	45	8/48	24
FB202	Potato burger bun glazed 	90g	45	8/48	23
FB205	Potato burger bun seeded and glazed 	90g	45	8/48	23
FB206	Potato hot dog roll large 	95g	36	8/48	23
FB209	Rustic brioche bun (plant-based) 	100g	40	8/48	23
FB210	Large glazed brioche hot dog roll (plant-based) 	95g	36	8/48	22
FB211	Glazed brioche bun (plant-based) 	90g	45	8/48	22
FB213	Brioche bun glazed seeded & sliced (plant-based) 	90g	48	8/48	22
FB219	Alabama grillhouse bun (plant-based) 	80g	45	8/48	24
FB220	Tennessee grillhouse bun (plant-based) 	80g	45	8/48	25
FB232	Soft morning roll* 	70g	56	8/48	26
FB233	Cola bun glazed & sliced' 	65g	48	8/48	25
FB234	Shokupan bun glazed & sliced' 	70g	48	8/48	24
FB235	Alabama grillhouse bun glazed & sliced' 	80g	48	8/48	24
FB236	Tennessee grillhouse bun glazed & sliced' 	80g	48	8/48	24
FB301	White sub loaf 	420g	10	8/48	31
FB303	Brown sub loaf 	420g	10	8/48	31
FB304	Multigrain sub loaf 	420g	10	8/48	31
FB361	Large glazed brioche hot dog roll	95g	36	8/48	22
FB400	Sourdough roll 	100g	40	8/48	27
FB402	White cottage loaf roll 	130g	40	8/48	26
FB431	Pan rustic 	100g	40	8/48	27
FB461	Glazed brioche bun	90g	45	8/48	22
FB480	Traditional English roll 	100g	40	8/48	26
FB601	Sourdough & onion roll 	100g	40	8/48	27
FB661	Brioche bun glazed seeded & sliced	90g	48	8/48	22
FB680	Round ciabatta roll 	100g	40	8/48	28
FB681	Large ciabatta roll 	130g	30	8/48	28
FB682	Individual ciabatta roll 	100g	40	8/48	28
FB683	Rosemary focaccia roll 	100g	40	8/48	29
FB686	Sundried tomato & basil focaccia roll 	100g	40	8/48	29
FB687	Olive & oregano focaccia roll 	100g	40	8/48	29
PAN03	Malted ciapanini 	100g	40	8/48	30
PAN04	Ciapanini 	100g	40	8/48	30






FLATBREADS

FBFL01	Sourdough saboroso flatbread 	130g	25	16/112	34
FBFL02	Chimichurri saboroso flatbread 	130g	25	16/112	35

MINI BREADS

FB214	Glazed mini brioche slider (plant-based) 	30g	60	16/112	38
FB760	Glazed mini brioche slider	30g	60	16/112	38
FB828	Mini white tin loaf 	55g	48	16/112	39
FB830	Mini onion tin loaf 	55g	48	16/112	38
FB831	Mini multigrain tin loaf 	55g	48	16/112	39

LOAVES











FB137	Couronne 	400g	8	8/48	42
FB212	Brioche loaf (plant-based) 	270g	9	16/112	44
FB215	Large brioche loaf (plant-based) 	430g	5	16/112	44
FB237	Crumpet loaf* 	—	5	16/112	44
FB301	White sub loaf 	420g	10	8/48	43

 Plant-based















* New for Jan 2024

† New for Apr 2024














LOAVES CONTINUED

FB303	Brown sub loaf 	420g	10	8/48	43
FB304	Multigrain sub loaf 	420g	10	8/48	43
FB533	Mediterranean tomato bread 	600g	8	8/48	45
FB534	Mediterranean olive bread 	600g	8	8/48	45
FB560	Brioche loaf	270g	9	16/112	44
FB670	Ciabatta 	220g	20	8/48	42
FB701	Sourdough loaf 	270g	15	8/48	42
FB729	Guernsey gâche* 	440g	5	16/112	45
FB960	Large brioche loaf 	430g	5	16/112	44
FBS270	Large focaccia sheet 	—	5	8/48	43
FBS275	Large rosemary focaccia sheet 	—	5	8/48	43

SWEET & FRUITED

FBI60	Rustic brioche	100g	40	8/48	49
FB209	Rustic brioche bun (plant-based) 	100g	40	8/48	49
FB210	Large glazed brioche hot dog roll (plant-based) 	95g	36	8/48	49
FB211	Glazed brioche bun (plant-based) 	90g	45	8/48	48
FB212	Brioche loaf (plant-based) 	270g	9	16/112	50
FB213	Brioche bun glazed seeded & sliced (plant-based) 	90g	48	8/48	48
FB214	Glazed mini brioche slider (plant-based) 	30g	60	16/112	48
FB215	Large brioche loaf (plant-based) 	430g	5	16/112	50
FB216	Fruited teacake (plant-based) 	110g	45	8/48	51
FB217	Luxury cranberry teacake (plant-based) 	110g	45	8/48	51
FB361	Large glazed brioche hot dog roll	95g	36	8/48	49
FB461	Glazed brioche bun	90g	45	8/48	48
FB531	Fruited teacake	110g	45	8/48	51
FB532	Luxury cranberry teacake	110g	45	8/48	51
FB560	Brioche loaf	270g	9	16/112	50
FB661	Brioche bun glazed seeded & sliced	90g	48	8/48	48
FB729	Guernsey gâche* 	440g	5	16/112	52
FB760	Glazed mini brioche slider	30g	60	16/112	48
FB960	Large brioche loaf	430g	5	16/112	50
FBHUF10	Chocolate & orange little loaf cake* 	110g	32	16/112	53
FBHUF11	Salted caramel & apple little loaf cake* 	110g	32	16/112	53
FBHUF12	Blueberry & vanilla little loaf cake* 	95g	32	16/112	53
FBSC20	Brioche scone* 	140g	20	16/112	52

FROZEN DOUGH

DBALL150	Pizza doughball 	150g	90	10/50	60
DBALL220	Medum pizza doughball 	220g	70	10/50	60
DBALL300	Large pizza doughball 	300g	50	10/50	60
FD05	Large white dough piece 	470g	36	10/50	62
FD11	Large multigrain dough piece 	470g	36	10/50	62
FD32	Spiced fruited bun* 	80g	200	10/50	63
FD63	Large brioche dough piece* 	470g	36	10/50	62
FD80	Plain scone pucks* 	—	—	10/50	63
FD81	Fruited scone pucks* 	—	—	10/50	63
FD82	Rosemary & onion scone pucks* 	—	—	10/50	63
SDBALL01	Small sourdough pizza doughball 	150g	90	10/50	61
SDBALL02	Medium sourdough pizza doughball 	220g	70	10/50	61
SDBALL03	Large sourdough pizza doughball 	300g	50	10/50	61

VIENNOISERIE

112500703037	Curved butter croissant	70g	80	10/70	66
126500854604	Pain au chocolat	85g	90	10/50	67



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For all allergen & nutritional information please visit our website