



I make a selection of tin loaves and hand-shaped specialities including:

❖ **Blythburgh Bloomer**

- a tantalisingly tasty loaf, with a sprinkling of poppy seeds

❖ **Suffolk Seedy**

- a hand-shaped loaf made with Special Blend flour (half wholemeal and half white) with pumpkin, sunflower, sesame, linseed, and poppy seeds

❖ **Great Granary**

- my most popular loaf, full of malted grains

❖ **Fairly French**

- white baton made with French flour: 'vive la différence'

❖ **Sleepless in Suffolk**

- left overnight to rise and using very little yeast, this loaf has loads of taste and texture: it makes delicious toast

❖ **Fabulous Focaccia**

- topped with olives, crushed garlic, fresh thyme and flakes of sea salt; then drizzled with olive oil

❖ **Southwold Sourdough**

- a hand-shaped loaf with an open texture, no added yeast at all: it's amazing!

❖ **Wonderful White**

- if you think white bread is boring and tasteless, try this one!

❖ **Special Spelt**

- a nutty and tasty flour, sometimes tolerated by those who can't usually eat wheat

❖ **Cheesy Choice**

- a Special Blend or French White loaf with cheddar cheese and fresh thyme

❖ **Roasted Rye**

- a mix of rye and wheat flour with roasted onions and caraway seeds

❖ **Stunning Stoneground**

- a stoneground wholemeal loaf, just full of goodness

❖ **Gorgeous Garlic**

- a flat bread loaded with crushed garlic, fresh thyme and flakes of salt, drizzled with olive oil

❖ **Tasty Tomato**

- made with French flour, mixed with sun-dried tomato and either fresh basil or pumpkin seeds: lovely for lunch

❖ **Waveney Walnut**

- a hand-shaped loaf made with Special Blend flour and lots of walnuts: great with cheese

❖ **Oh So Oaty**

- a delicious mixed wheat loaf with oatmeal and rolled oats

❖ **Simple Soda**

- a yeast-free, hand-shaped soda bread made with 100% stoneground wholemeal flour

❖ **Ben's Bread**

- a mix of rye, spelt and wheat flours that create a bread made by my friend Ben who has a fantastic bakery in East London

❖ **Charming Ciabatta**

- a hand-shaped flat loaf made with great Italian flour: bene!

❖ **Fruit and Nut Case**

- you'd be mad to miss these! This loaf is made with walnuts and a variety of mixed fruit, not too sweet - good at any time of day

❖ **Ravi's Rye**

- a wheat and rye sourdough with caraway seeds: scrummy with savouries such as cheese or paté

❖ **Perfect Pumpkin**

- black olives and pumpkin seeds: a perfect combination ...

❖ **Reydon Rye**

- a seedy sourdough made with just rye flour: dense and distinctive

❖ **Sophisticated Soda**

- an exceptionally tasty soda bread with oats and honey: it's hard not to eat it all in one go!

❖ **Pippy's Pepper**

- a flavoursome French white loaf with roasted red peppers and slivers of roasted garlic

❖ **Not Quite Kosher**

- a braided challah loaf enriched with egg and a little sugar

❖ **Hello Halloumi**

- a Mediterranean style loaf with halloumi cheese and mint: a refreshing change

❖ **Barbrook's Blend**

- the best of both worlds: a mix of wholemeal and white flour makes this loaf extra special!

I am happy to do rolls or loaves of whatever size and shape meets your needs – you only need to ask!

I also do a range of artisan cakes, biscuits, scones and breakfast cereals: all hand-made with the best quality ingredients:

- ❖ Scones – plain; cheese or fruit
- ❖ Oat and fruit biscuits
- ❖ Macaroons
- ❖ Spelt digestive biscuits
- ❖ Fruit, nut and seed flapjack with drizzled chocolate
- ❖ Millionaire's shortbread
- ❖ Malt loaf
- ❖ Florentine slice
- ❖ Double chocolate cake
- ❖ Lemon trickle cake
- ❖ Carrot cake
- ❖ Chocolate, fruit, and nut tiffin

- ❖ Prune and sultana tea loaf
- ❖ Cherry and almond cake
- ❖ Chocolate brownies – salted caramel; triple chocolate; traditional nut; orange; Bailey's
- ❖ Banana and cranberry cake
- ❖ Coffee and walnut cake
- ❖ Lime and coconut cake
- ❖ Apricot and marzipan cake
- ❖ Granola – roasted fruit, nuts and seeds
- ❖ Muesli – high fruit and nut content
- ❖ Croutons

Please get in touch for more details or to discuss your particular requirements.

For further information, please contact:

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