



CATALOGUE DE PRODUITS



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SOURDOUGH BREADS

Le Petit Breton bakery offers you a complete range of sourdough breads. Each one undergoes a fermentation process ranging from 5 to 24 hours for the dough is made. This process is essential to the development of the aroma and taste and ensures a better bread conservation. Have a taste of our products, all carefully created by our bakers committed to high-quality organic flours, live sourdoughs and slow fabrication process ensuring a generous, fragrant, and tasty bread.



INTEGRAL

The appeal of our integral bread lies in its stone-ground wheat flour. This is what makes this bread so nourishing, natural, and integral, without compromising neither on quality nor taste.

- Stone-ground whole-wheat flour
- Sourdough
- Water
- Salt

Variations




Image	Types	Price
	Frozen	\$157.50
	Fresh	\$5.25

FIG AND WALNUT





Almost a dessert, it well rounds off any meal, thanks to the sugar released from its abundance of dried figs. This revamped country-style bread can also be enjoyed any time of the day and tastes even better by itself, as is. Its sourdough, rye flour and walnuts constitution make for the uttermost perfect balance. It is particularly appreciated by our customers for breakfast, with a knob of butter or part of a cheese platter to be shared.



- Untreated and unbleached flour
- Organic Rye flour
- Sourdough
- Water
- Salt
- Dried figs
- Walnuts

Variations

Image	Types	Price
	Frozen	\$198.00
	Fresh	\$4.95

COUNTRY STYLE LOAF





This sourdough's clever blend of rye flours is quite charming. Toasted, it releases its sweet notes. Plain, it goes well along any good hearty sandwich.

- Untreated and unbleached flour
- Organic Rye flour
- Sourdough
- Water
- Salt

Variations



Image	Types	Price
	Frozen	\$183.75
	Fresh	\$5.25

RYE BAGUETTE





The perfect and convenient way to discover the unique taste of rye in the bakery world. Expect only one thing: to be pleasantly surprised.

- Untreated and unbleached flour
- Organic Rye flour
- Sourdough
- Water
- Salt

Variations



Image	Types	Price
	Frozen	\$174.00
	Fresh	\$4.35





RYE HUNTER

From the Auvergne tradition, here is a rustic bread with a thick crust and deep veins running through rye flour. Its dense and moist brown crumb makes for its sweet and sour taste, giving the rye hunter its pleasantly surprising flavour. Its size has it staying around for a while and enjoyed over several days. Cut into thin slices for the perfect accompaniment to all local dishes, cheeses, and seafood. Try it out!

- Untreated and unbleached flour
- Organic Rye flour
- Sourdough
- Water
- Salt

Variations

Image	Types	Price
	Frozen	\$119.25
	Fresh	\$7.95

SOURDOUGH BAGUETTE





Here is a true work of art which, lucky us, can also be eaten! Its slow fermentation gives it its flower-shaped look, which our artisan bakers take great care in fully letting bloom all the way to your hands and palate.

- Untreated and unbleached flour
- Sourdough
- Water
- Salt

Variations



Image	Types	Price
	Frozen	\$148.75
	Fresh	\$4.25

SESAME SOURDOUGH LOAF




Enhanced by the unique taste of sesame while respecting the tedious fermentation process of sourdough bread, our sesame loaf can be enjoyed either simply sliced up or lightly toasted.

- Untreated and unbleached flour
- Sourdough
- Water
- Salt
- Sesame seeds

Variations



Image	Types	Price
	Frozen	\$163.50
	Fresh	\$5.45





SOURDOUGH LOAF (650 GRAMS)

One of the largest sizes for our traditional sourdough loaf. Perfect for the sweet and voracious tooth or any large family.

- Untreated and unbleached flour
- Sourdough
- Water
- Salt

Variations



Image	Types	Price
	Frozen	\$123.00
	Fresh	\$6.15

SOURDOUGH LOAF




It uses the same quality ingredients as our white breads. It has a beautiful honeycomb structure, a highly moisty crumb, and the tangy sourdough taste which you will not soon forget.

- Untreated and unbleached flour
- Sourdough
- Water
- Salt

Variations



Image	Types	Price
	Frozen	\$154.50
	Fresh	\$5.15

