Le Petit Breton

1999

BOULANGERIE ARTISANALE

CATALOGUE DE PRODUITS

WWW.BOULANGERIELEPETITBRETON.COM

(514) 271-3340

BOULANGERIELEPETITBRETON@GMAIL.COM

TABLE DES MATIÈRES

White breads 2
- Ciabatta 3
- White bania 4
- Baguettine 5
- Ficelle 6
- Cob 7
- Baguette 8
- Half Belgian 9
- White square 10
- Parisian 11
- Belgian 12
- Buttock 13
- Small rustic 14
- Large rustic 15
- Small quignon 16
- Large quignon 17
- Hunter 18

WHITE BREADS

Our white dough is created in full respect of the traditional French method. It relies on a short list of simple and high-quality ingredients including untreated unbleached flour, water, yeast, and salt. Our slow fermentation process extends to a minimum of eight hours, all the while allowing the bread to develop all its wheat flavors. Most of the ingredients we use are organic, which is to say free of pesticides and chemical fertilizers and handmade, thus respecting the dough's pace of growth.

CIABATTA

This famous Italian bread takes its name from its unique shape, ciabatta meaning slipper. Its beautiful airy crumb requires a good fermentation time and conscious care in the making. It is perfect for making sandwiches but even more enjoyable warmed up, dipped in a spicy vinaigrette or topped with a pinch of butter.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$1.90
	Frozen	$171.00

WHITE BANIA

White and brown banias

This is our handy bun that is particularly useful in the preparation of burgers. It is just as tasty in its version of white flour ubut or organic wheat. Try it grilled on a hot summer day or plain all year round.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$1.90
	Frozen	$171.00

BAGUETTINE

A sample size of its famous big sister, our baguettine is ideal for all sandwiches and subs. Its thin and crunchy crust paired with its airy and honeycombed crumb make it incredibly tasty. Treat yourself and enjoy it as it for any snack or light meal.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$1.95
	Frozen	$146.25

FICELLE

A slimmer version of our traditional baguette. As its name suggests, it is all grace and finesse. The ideal bread to dip a boiled egg in or to enjoy a quality breakfast of butter and jam.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$2.65
	Frozen	$159.00

COB

This elongated white bread is perfect for a table centrepiece, as each guest can grab their own piece. Like the white baguette looking-wise, it owes its name to its wheat cob shape which makes it particularly loved by children.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Frozen	$127.50
	Fresh	$4.25

BAGUETTE

Born in Paris, the baguette was originally meant to be hand broken: this is where its smooth texture derives from. Both crispy on the outside and soft on the inside, it is adapted for breakfasts and dinners, snacks, or meals, and will be sure to please all palates. Our French baguette keeps its crispiness all day long. It is nothing less than Montreal's finest baguette, even according to our various French customers. Heat it up at 150 degrees one minutes, in rainy afternoon or cold winter day.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$3.50
	Frozen	$122.50

HALF BELGIAN

Same joy in smaller size. Literally half of our Belgian, it offers more heartiness than the baguette. Perfect for snacking along or to prepare the fluffiest submarines.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Frozen	$90.00
	Fresh	$3.60

WHITE SQUARE

Our version of the traditional family bread. Our white loaf undergoes a slow baking process within the mould from which it takes on the shape. It comes particularly handy for breakfast toasts or lunch sandwiches and is best enjoyed sliced up, lightly toasted.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$5.75
	Frozen	$115.00

PARISIAN

A real magic trick in the world of breads: elongated like the baguette, but rounder shaped, the Parisian offers more crumb than its sister, lengthening the pleasure you'll have in savouring it.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$5.25
	Frozen	$94.50

BELGIAN

With its soft centre and two crispy ends, our Belgian has it all. Its elegant shape is a testimony of an artisanal making process and says of its airy texture. French speakers or not, all will adopt it in a bite.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$5.25
	Frozen	$78.75

BUTTOCK

Its airy and honeycombed crumb is a little lighter than that of our other breads, mostly because of the double fermentation it undergoes. It derives his name from its unforgettable shape, which just like its comforting flavour, makes it unforgettable.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Frozen	$89.25
	Fresh	$5.95

SMALL RUSTIC

The humbler version of our larger rustic. Prepared with the same untreated unbleached flour, it is kneaded with the same care by our conscientious bakers. Its dough considerably rises in the oven, making it a delicious crusty bread with a soft and chewy crumb.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Frozen	$111.00
	Fresh	$3.70

LARGE RUSTIC

Like the quignon in terms of size and taste, its exterior cut-out differs. The large diamond adorning our rustic bread as well as the flour sprinkling its crust will make you recognize it amongst all others. Its savoury white dough makes it truly enjoyable, even more in toasts and sandwiches.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$5.35
	Frozen	$96.30

SMALL QUIGNON

And the family grows: similarly shaped, textured and flavoured as its brother, the large quignon, our small quignon is more suitable for smaller families or for those who prefer their bread fresh every day.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$3.60
	Frozen	$108.00

LARGE QUIGNON

One of our best-sellers. And rightly so: its baguette ends, and loaf thickness combine best of both worlds. The perfect large bread ideal for a large family.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$5.25
	Frozen	$94.50

HUNTER

As its name suggests, this is a bread designed for hunters. Its whole kilogram of dough stores well and can be consumed over several days. It is recognizable by the lightly sprinkled flour all over crust. Its generous crumb perfectly contributes to the preparation of hearty and satisfying sandwiches.

- Untreated and unbleached flour
- Water
- Yeast
- Salt

Variations

Image	Types	Price
	Fresh	$7.45
	Frozen	$89.40