



MEDITERRANEAN BREAD

FOCACCIA BREAD 57010 and others



Focaccia is a flat oven-baked Italian bread, which may be topped with herbs or other ingredients. It is related to pizza, but not considered to be the same. LBC sell in 5" square or 4", 5", 7" round tags with tomatoes or black olives.

PITTA 19160 Packet 6

It's so easy to make delicious Snacks and tasty pitta pockets. For a healthy, low carb, light meal, why not stuff a Pitta with fresh salad and your own homemade Hummus. For another vegetarian delight, why not stuff some with crispy iceberg and Baba Ganoush. Or you can use grilled meats, fish, or even roasted vegetables. It's really versatile bread, and much easier to prepare than a sandwich. LBC do in white or wholemeal. Order early to avoid disappointment.



BLACK OLIVE BREAD / SUN DRIED TOMATO



This loaf can have black olive or sun dried tomato, and or bloomer or Tin Shape. The slice thickness varies with 1.0cm, 1.3cm, 1.5cm and 2.0cm available.



MEDITERRANEAN LOAF OR SAVOURY PROVENCAL 55100



The savoury Mediterranean loaf guaranteed to knock the socks off your customers. Serve it with a meal instead of the regular breadbasket. You could also slice it up and serve it on a platter to accompany hors'deurves. It has 5 seeds including pumpkin and sun dried tomato; bloomer or tin and sliced to your preferred thickness

NAAN BREAD 19160 Packet 2

This product is perfect for the summer months when grilling is in high gear, and barbecue in fashion. I chose to stuff the bread with some grilled flank steak topped with some sour cream/cilantro sauce...Alternatively, the bread is good as a base for all sorts of dips (hummus, baba ganoush...etc.).



KHOBEZ 19170 Packet 5



Khobez is a large flat bread baked in a special oven. The dough is rolled out like a pizza dough then it is positioned on a round board and slapped on to the inside wall of the large round stone oven. It is "paper" thin and from LBC is square ?

CIABATTA 57150

Take five minutes today to make the starter, and tomorrow you can bake two loaves of this marvellous, slightly sour, rustic Italian bread. This is how we produce this authentic loaf with plenty of olive oil. All this helps to produce the characteristics holes in the dough.

