

Graeme's Homemade Breads and Dips

(2014)

Tel: 081 332 453 346

How to order:

Below are the breads I'm baking at the moment. They are personally baked to order on the day of pick-up. I need one day's notice before you need them. Breads are not available for pick-up before 12 noon. Please order via the number above so I can get in touch with you directly.

I can't do delivery, so you need to pick-up from my address in West Surabaya, 5 minutes east of Papaya Supermarket. Please pay in exact cash at the time of pick-up. Address supplied when you order.

About the breads:

I use the best flours I can obtain in Surabaya. The whole wheat and chickpea flours are stone-milled.

I know these breads are not cheap, but the ingredients aren't either and my profit margin is tiny given the time involved to make these especially for you. These breads are at least double the weight of other breads baked in Surabaya.

As these breads are handmade they may show small variations in appearance, size, colour and shape in each batch, but all have roughly the same weight for their type.

The breads contain only 5 ingredients at most: flour, yeast, extra virgin olive oil, sea salt and mineral water (other than for the breads that contain added seeds or grains). *Nothing else added!*

No additives

No preservatives

No improvers

No trans-fats

Homemade sourdough starters where used

Hand shaped

In the seeded breads I use caraway, corn meal, flax, onion seed, oat, poppy, sesame and sunflower. Other seeds may be available.

Bread life and storage

Crusty loaves are best stored in a paper bag and eaten fresh on the day they are baked. Other breads should be stored at cool room temperature in a plastic bag, bread bag, or well ventilated bread bin, to prevent the bread from drying out.

In our hot and humid weather, you may need to store bread in the fridge, tightly wrapped, if your house is not air-conditioned.

They freeze well for up to one month.

Reviving bread

To revive the crust on bread, place in a moderately hot oven on a rack. On a second rack below, place a dish of water. This will gently warm the bread and make the crust lovely and crunchy again.

Leftovers

The suitable ones make excellent toast or bruschetta.

The photos below are of the actual breads I have baked.



Beer Bread (whole wheat flour, stout or pilsner) Rp70,000



Doris Grant Seeded Loaf 1 kg (whole wheat flour, sesame, poppy, flax, oats, sunflower) Rp70,000



Irish Soda Bread (bread flour, baking soda) Rp50,000



Moroccan Khobz (whole wheat flour, coarse semolina) Rp60,000 ea.



White Boule (bread flour) Rp60,000



Whole Wheat (whole wheat flour, corn dusting) Rp70,000



Whole Wheat Chickpea (whole wheat flour, chick pea flour, corn dusting) Rp70,000



Whole Wheat Seed Dome (whole wheat flour, seeds) Rp70,000



Focaccia (bread flour, olive oil, rosemary) Rp70,000



Long Ferment (bread flour, olive oil) Rp70,000 (Requires 2 days' notice.)



Small Pita (bread flour, olive oil) Rp70,000 for 8 pieces



Ciabatta Bread (bread flour) Rp70,000

Graeme's Dips



These authentic home-made dips make great party food. They keep well for a week in the fridge.

Zaalouk is Moroccan, made from grilled eggplants, tomatoes, garlic, lemon juice and spices. Rp60,000 for 500 gm tub.

Hummus from the Middle East is made from chickpeas, tahini sesame seed paste, garlic, lemon juice, salt and pepper. Rp60,000 for 500 gm tub.

Baba Ghanoush from the Middle East is made from grilled eggplants, tahini sesame seed paste, garlic, lemon juice and cumin. Rp60,000 for 500 gm tub.

Please order at least a day before.

***I hope you will give my breads and dips a try and I
appreciate helpful feedback!***