

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

March

2019

DEAR CUSTOMER:

Our Store is open seven days a week for your convenience. Our home grown bakers supply our Store with a large variety of freshly baked bread and rolls, which contain **NO PRESERVATIVES** and **0 GRAMS of TRANS FATS!** *Leftover bread is donated to local shelters each day.*

Our Store hours are:

Mon - Fri 6:30 a.m. - 6:00 p.m.
Saturday 6:30 a.m. - 4:00 p.m.
Sunday 8:00 a.m. - 1:30 p.m.

Our Office hours for placing orders are:

Mon - Fri 8:30 a.m. - 4:00 p.m.
Saturday 8:30 a.m. - 2:00 p.m.

ADVANCED ORDERS FOR ST. PATRICK'S DAY...



Special orders for *Raisin Irish Soda Bread & Chocolate Irish Soda Bread* must be placed by **March 15th at 4 PM.**

We will have a limited number of loaves for sale in our store on March 16th & 17th

STORE SUPERVISOR ...Larry Finizio

BREADWORKS SPOTLIGHT:

While visiting my aunt in Lawrenceville last week I decided to take her out for lunch. We went to Industry Public House. I had been there before and enjoyed it so I was eager to go back. They use a variety of Breadworks products, but the main ones are the Brioche Bun and the Rustic Deli White. My aunt opted for the "Worker Burgher" that had goat cheese, caramelized onions, arugula, mushrooms and herb aioli on the Brioche Bun. Last time I went, I had the burger so I

decided to try the "Model "T"urkey" which had turkey, wild boar bacon, lettuce, onion, tomato and garlic aioli on a Breadworks Rustic Deli White. These sandwiches were beyond delicious! We topped them off with an order of the pot roast French fries which are to die for! Industry Public House has been around since 2012 and now has another location in Robinson Township. I recommend you give either location a try!

FAVORITE RECIPES ... Fred Hartman

Last month we wanted to hear from you as to how you use our bread. We received many different recipes that incorporate our bread in various ways. The winning recipe was shared with us from Michael Lorenz. His winning recipe was a **Buffalo Chicken Grilled Cheese** *What you need:* cooked chicken, cream cheese, hot sauce, ranch, cheese, blue cheese crumbles, celery, and **Breadworks Rustic Sour Dough**

Here is how to make it:

- Cut the Rustic Sour in to ½ to ¾ in thick slices
- Place chicken in a bowl and mix it with ranch and hot sauce.
- Mix together in a separate bowl, cream cheese, blue cheese crumbles and celery.
- Butter one side of the bread and place it on the griddle. Slather the other side of the bread with the cream cheese mixture.
- Place the chicken on top of the slice of bread and add cheese.
- Cook on medium heat for 4-5 minutes or until the bread gets toasted and the cheese melts.

SHARE WITH US...

We still want to know what do you use our bread for? If you have a special creation you make with our bread let us know! We love to hear the different ways our customers use our bread. Who knows, it may be

featured in our Newsletter next month! If your special recipe is picked, you'll receive a **\$10 off coupon** to our Breadworks store! Stop in and give our Store Supervisor Larry your recipes.

WELCOME NEW CUSTOMERS...

We want to welcome businesses that now serve our bread at their restaurants. We hope you are as excited to visit them as we are! **Café 808, Olive Oils Pizzeria, 40 Bar & Grill, Zooky's Sports Tavern, Original Milano's Pizza, Calavera Tap & Taco, and Bonfire Food & Drink** are all serving our delicious products at their restaurants. Make sure to stop in to these restaurants and try them out!

SPECIAL BREADS FOR SPECIAL DAYS

Mar. 16&17 th	St. Patrick's Day.....	Irish Soda Bread
April 20 th	Easter....	Sweet Egg Bread & Buccelatto
May 12 th	Mother's Day.....	Chocolate Babka
June 16 th	Father's Day.....	Chocolate Babka
Oct. 19 th	Our Birthday.....	Chocolate Babka
Nov. 26 th -27 th	Thanksgiving.....	Pumpkin Bread
Nov. 27 th	Thanksgiving.....	Sweet Egg Bread
Dec. 23 rd - 24 th	Christmas.....	Sweet Egg Bread
Dec. 31 st	New Year's.....	Chocolate Babka

THE HISTORY OF BRIOCHE BUNS ...

Did you know the earliest recorded history of the word *Brioche* dates back to 1404? Brioche can come in all different forms. There is a Brioche loaf, muffin and bun. Breadworks is known for their Brioche Buns. It has butter, eggs, and milk in it. Those ingredients are what gives the Brioche Bun the sweeter taste and the golden top. The egg wash is applied after the bun is done proofing.

Brioche is considered a Viennoiserie in that it is made in the same basic way as bread but has the richer aspect of a pastry. Some people bake brioche with fruit or chocolate chips and serve it as a dessert.

Breadworks sticks to the classic and makes our Brioche Burger Buns which are a popular choice for restaurants and retail customers. We also offer a Wheat Brioche bun which is slightly less sweet and has oats on top of the bun. Next time you're looking for a great bun to use for a burger or a sandwich—pick up the Brioche Bun!

BREAD KEEPING TIPS...

Since our breads **DO NOT CONTAIN ANY PRESERVATIVES**, we always recommend eating them the same day, while freezing any extra. Here are some tips for keeping bread successfully: Freeze the bread while it is as fresh as possible. Bread that goes in the freezer old will come out old. If freezing any longer than a day, it is best to put the bread into a plastic bag. We sell our freezer bags in the store for 5 cents a bag! Slicing down a whole loaf at a time and freezing it is great. This way, you can pull out as many slices as you need at a time and leave the rest frozen. Thaw bread at room temperature, out of the plastic bag. Bread thawed in a bag retains moisture built up through condensation and becomes soggy. For extra crispness, pop the bread in a 400 degree oven for a few minutes until crispy. Never refrigerate bread; that range of temperature will speed up the staling process.

OUR WEBSITE...

Don't forget to visit our website to help you with your bread choices...www.breadworkspgh.com. It is also linked to our FACEBOOK page!

ON THE FUNNY SIDE...

