

# TATTE BREAD



EVERY DAY, 4:30PM TILL CLOSE. TATTE HARVARD SQUARE

## MONDAY

Country Cornmeal Sourdough Batard  
Country Sourdough Boule  
Pain De Mie Loaf  
Baguette  
Seeded Epi  
Multigrain

## TUESDAY

Country Cornmeal Sourdough Batard  
Country Sourdough Boule  
Pain De Mie Loaf  
Baguette  
Seeded Epi  
Multigrain  
Caramelized Onion Francese

## WEDNESDAY

Country Cornmeal Sourdough Batard  
Country Sourdough Boule  
Pain De Mie Loaf  
Baguette  
Seeded Epi  
Multigrain

## THURSDAY

Country Cornmeal Sourdough Batard  
Country Sourdough Boule  
Pain De Mie Loaf  
Baguette  
Seeded Epi  
Multigrain

## FRIDAY AND SATURDAY

Country Cornmeal Sourdough Batard  
Country Sourdough Boule  
Pain De Mie Loaf  
Baguette / Seeded Epi  
Brioche / Challah  
Multigrain  
Caramelized Onion Francese (*Fridays*)

## SUNDAY

Country Cornmeal Sourdough Batard  
Country Sourdough Boule  
Pain De Mie Loaf  
Baguette / Seeded Epi  
Multigrain  
Caramelized Onion Francese

## SPRING 2017

WWW.TATTEBAKERY.COM

(617) 441-4011 | TATTE HARVARD SQUARE, 1288 MASS AVE, CAMBRIDGE 02138

<p><b>COUNTRY CORNMEAL SOURDOUGH BATARD</b></p> <p>—</p> <p>This is our signature loaf made with stone ground corn flour from Vermont. This loaf contains our sourdough starter as well that gives it the characteristic crust and flavour.</p> <p><i>Ingredients:</i> stone ground corn flour, bread flour, dark rye flour, diastatic malt powder, instant yeast, sourdough starter, honey, water, salt, butter</p> 	<p><b>SEEDED EPI</b></p> <p>—</p> <p>Using our baguette dough, we create a beautiful bread in the traditional shape of a wheat stock with a delicious seed mix.</p> <p><i>Ingredients:</i> bread flour, wheat flour, water, sea salt, yeast, poppy seeds, pepitaa, sunflower seeds, sesame seeds and nigella seeds</p>	<p><b>BRIOCHE</b></p> <p>—</p> <p>An enriched bread made with butter to create a rich and dense taste.</p> <p><i>Ingredients:</i> butter, milk, eggs, yeast, salt, sugar and flour</p>	<p><b>CHALLAH</b></p> <p>TENDER. SWEET. MOIST</p> <p>—</p> <p>Our challah is used in some of our best dishes. Available in plain, sesame, raisins, walnuts and poppy.</p> <p><i>Ingredients:</i> unbleached, unbromated wheat flour, water, eggs, pressed canola oil, yeast, sugar, salt</p>	<p><b>BAGUETTE</b></p> <p>OUR RUSTIC FRENCH BAGUETTE</p> <p>—</p> <p>With a crunchy crust and fine crumb.</p> <p><i>Ingredients:</i> unbleached, unbromated wheat flour, water, yeast, salt</p>
<p><b>SOURDOUGH</b></p> <p>TATTE'S SIGNATURE SOURDOUGH BREAD</p> <p>—</p> <p>Tangy and crusty with a hint of coase wheat.</p> <p><i>Ingredients:</i> unbleached unbromated winter wheat flour (enriched with malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, sourdough culture (flour, water), salt</p>	<p><b>PAIN DE MIE</b></p> <p>SOFT SANDWICH BREAD</p> <p>—</p> <p><i>Ingredients:</i> winter wheat flour, whole milk, water, sugar, butter, salt, yeast</p>	<p><b>CARAMELIZED ONION</b></p> <p><b>FRANCESE</b></p> <p>—</p> <p>A fragrant and rustic Italian loaf made with whole wheat flour. It contains our sourdough starter and has caramelized onions folded into the dough.</p> <p><i>Ingredients:</i> bread flour, whole wheat flour, rice flour, instant yeast, diastatic malt, salt, water, sourdough starter, caramelized onions</p>	<p><b>MULTIGRAIN</b></p> <p>—</p> <p>Our multi-grain loaf has 5 different grains and 5 different flours to create a loaf that is healthy but retains a soft crumb that everyone loves.</p> <p><i>Ingredients:</i> bread flour, dark rye flour, stone ground cornmeal, rice flour, whole wheat flour, yeast, sourdough starter, water, salt, oil, honey, flax seeds, sunflower seeds, pumpkin seeds, sesame seeds, rolled oats</p>	
<p>WWW.TATTEBAKERY.COM   (617) 441-4011   AVAILABLE EVERY DAY, 4:30PM AT OUR HARVARD SQUARE LOCATION</p>				