

TATTE BREAD

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

SOURDOUGH

TATTE'S SIGNATURE
SOURDOUGH BREAD

Tangy and crusty with a hint of coarse wheat.

Ingredients:
unbleached unbromated winter wheat flour (enriched with malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, sourdough culture (flour, water), salt

MULTIGRAIN

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.

Ingredients:
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.

CHALLAH

TENDER. SWEET. MOIST

Our challah is used in some of our best dishes. Available in plain, sesame, raisins, walnuts and poppy.

Ingredients:
unbleached, unbromated wheat flour, water, eggs, pressed canola oil, yeast, sugar, salt

COUNTRY CORNMEAL SOURDOUGH BATARD

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.

Ingredients:
stone ground corn flour, bread flour, dark rye flour, diastatic malt powder, instant yeast, sourdough starter, honey, water, salt, butter

BAGUETTE

OUR RUSTIC FRENCH
BAGUETTE

With a crunchy crust and fine crumb.

Ingredients:
unbleached, unbromated wheat flour, water, yeast, salt

EPI

Using our baguette dough, we create a beautiful bread in the traditional shape of a wheat stock.

HERB FOCACCIA

TENDER. LIGHT, SAVORY

Our light and airy ciabatta topped with red onion, herbs de provence and parmesan cheese.

Ingredients:
Wheat Flour, Water, Salt, Yeast, EVOO, Red Onion, Herbs De Provence, Parmesan Cheese

SUMMER 2018

