FLOUR POWER PRICE AND ORDER FORM

NAME:	DATE:
ADDRESS:	
PHONE NO:	

BREAD	Price	Order
French Seed Batard	\$5	
Classic French bread with Linseed and Sesame seeds. (550g)		
Pane Maggiore Wheat Sourdough		
Mediterranean style bread with an open crumb. Mild sourdough. Great with	\$5	
dippings or olive oil. Perfect for Bruscetta. (550g)		
Packhouse Sourdough		
60% wheat and 40% Rye Flour. Typical German every day bread. Contains	\$7.50	
cracked wheat malt. (780g)		
German Country Loaf		
70% Rye and 30% Wheat, Rye Sourdough. (Contains sugar cane syrup 2.75%).	\$7.50	
Rustic bread, good combination with ham and salami etc. (780g)		
Fitness Loaf		
Half Rye and half wheat flour. 50% organic wholegrain with a rye sourdough.	\$8.50	
Delicious bread with Hazelnuts, Millet, Sunflower seeds and Lentils. Great		
source of minerals and fibre. Good for toasting. (780g)		
100% Organic Wholegrain Rye Sourdough		
Our strongest sourdough. Moist crumb with high acidity. Great with smoked		
fish or blue cheese. (900g)		
SMALL GOODS		
Ciabatta Bun	ć1	
Italian style wheat bun with open crumb.	\$1	
Italian Olive Focaccia	\$3 (2 for \$5)	
Round flat bread with black olives. Enriched with Extra Virgin Olive oil.	\$5 (2 IUI \$5)	
German Pretzel		
Traditional German Pretzel, wheat with an aromatic pre-dough. Best consumed	\$3	
fresh with butter. Or try it with camembert.		
Pretzel Cheese Stick		
Same as German Pretzel shaped as a small baguette shape and topped with		
grated cheese.		

SWEET THINGS		
Yogurt Lemon Mini cake Small Bundt cake shape. Sponge with lemon jucie and zest. Great snack for a coffee table	\$1.50 (4 for \$5)	
ANZAC Biscuits Traditional chewey biscuit. Keeps for months	\$2	
Lemon Cake Sponge cake with lemon juice and zest. Lemon juice icing	\$3.50	
German Apple Cake Traditional German cake with apple pieces. (Also as Feijoa Cake when in season)	\$3.50	
Amandine Classic French pastry. Pastry Crust filled with Frangipane. Filling contains Ground Almonds, Butter (lots of it), Sugar and Eggs. Topped with sliced Almonds and icing sugar	\$4.50	

Weights are pre-baking.

Orders for Saturday delivery or Pick up at the market must be received by Thursday 9 a.m. Orders with larger quantities by arrangement only.

Order via email to TheBaker@FlourPower.co.nz or 09 408 0110 Bank Account details will be send with confirmation email. EFTPOS and Card payment available at pick up.