

# SOUR BREAD & SOUR BUTTER

One of York's best artisan bakeries and delicatessens, all the bread baked at Haxby Bakehouse is made using traditional methods of slow fermentation. Low yeasted overnight sponges, natural Sourdough levain or a combination of the two means the bread they produce is full of flavour without the use of any artificial flour improvers, preservatives or emulsifiers.

We are serving their signature sour bread with sour butter, the perfect way to start any meal.

## COOKING & SERVING INSTRUCTIONS

Pre-heat the oven to 200°C (180°C Fan). Place the bread on a pre-heated baking tray in the oven for 8-10 minutes until heated through. To enjoy the butter at its best, simply remove from the refrigerator 30 minutes before serving.

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## ALLERGEN INFORMATION

Sour Bread: **Cereals (Gluten)**. May contain Sesame.

Sour Butter: **Milk**

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For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergies in our dishes.

Keep all food refrigerated, unless stated otherwise.

Refer to the serving instructions for the use-by date.

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