

Grateful Bread

At Grateful Bread we use only the very best organic and all-natural ingredients with no preservatives or chemicals added. We mill our own organic whole grain flours in-house on our Austrian stone flour mill, and we use natural starters and long fermentation times to extract the full flavor from the grains, giving our bread its distinctive crust, crumb, depth and character.



	Item	Description	Item#	Size
	<p>Ciabatta Large</p> <p>Ciabatta Med</p>	<p>Our rustic Italian ciabatta arrives fully baked and is handcrafted in true artisan style. It has a soft, airy interior and a thin crispy crust after being baked in our stone hearth oven. It includes organic whole wheat milled in-house. It's perfect for paninis, table bread, or as an accompaniment to any dish.</p>	<p>0016937</p> <p>0016938</p>	<p>40.5 oz, 5 per case</p> <p>24 oz, 7 per case</p>
	<p>French Baguette</p>	<p>Our approx. 23" - 25" long authentic French baguette arrives fully baked. It is handcrafted in true artisan style using a long fermentation process, giving it a wonderfully complex flavor. Its crispy golden crust comes from being baked in our stone hearth oven.</p>	<p>0016941</p>	<p>12.4 oz, 10 per case</p>
	<p>Mini Rosemary Sour Boule w/ Sea Salt</p>	<p>Our approx. 4.5" diameter Mini Rosemary Sea Salt Sourdough Boule arrives fully baked. It's a slow fermented sourdough bread made with our 24-year-old natural starter, giving it a truly authentic sourdough flavor. It is topped with fresh rosemary & coarse sea salt and baked in our stone hearth oven.</p>	<p>0007494</p>	<p>6.5 oz, 24 per case</p>

	<p>Mini Sourdough Boule</p>	<p>Our approx. 4.5” diameter classic Mini Sourdough Boule arrives fully baked. It is a slow fermented sourdough bread made with our 24-year-old natural starter, giving it a truly authentic sourdough flavor. It’s soft on the inside and crispy on the outside after being baked in our stone hearth oven.</p>	<p>0007491</p>	<p>6.75 oz, 24 per case</p>
	<p>Rosemary Sourdough Batard w/ Sea Salt</p>	<p>Our approx. 12.5” long Rosemary Sea Salt Sourdough Batard arrives fully baked. It is a slow fermented sourdough bread made with our 24-year-old natural starter, giving it a truly authentic sourdough flavor. It is topped with fresh rosemary & coarse sea salt and baked in our stone hearth oven.</p>	<p>0007489</p>	<p>18.75 oz, 8 per case</p>
	<p>Sourdough Batard</p>	<p>Our 12” long classic Sourdough Batard arrives fully baked. It is a slow fermented sourdough bread made with our 24-year-old natural starter, giving it a truly authentic sourdough flavor. It’s soft on the inside and crispy on the outside after being baked in our stone hearth oven.</p>	<p>0007492</p>	<p>18.5 oz, 8 per case</p>