

Food4MaccDirect

Real Bread from a Local Baker



Malted Macc



Honey & Oat Macc

Food4MaccDirect is offering a range of real bread from local baker Phil Shaw in Macclesfield. Phil is keen to keep alive the tradition of quality bread, proving that there is a **real, sustainable and responsible alternative** to the mass-produced loaf.

Our **Real bread** is made from stone ground flour from Walk Mill in Cheshire, where the wheat is grown in the fields surrounding the water mill for reduced food miles.

All the breads are **hand-crafted and slow-fermented**, sometimes for up to 24 hours, before being baked. This contrasts with a speedily produced standard supermarket loaf taking as little as 90 minutes to make using the industrial Chorleywood Bread Process.

The slow-fermentation and quality ingredients give a **remarkable depth of flavour** to the bread and makes it easier to digest. All the breads stay moist and tender over several days and will freeze well.

There will be a different bread available each collection, on a rota basis. Each bread costs **£2.50 for Food4MaccDirect members and £2.75 for non-members**. The choice of bread is shown below:

Malted Macc: This is a 100% soft white malted granary loaf with a golden coloured crumb and whole malted grain, giving a nutty background flavour and good keeping properties. It is made with Walk Mill unbleached white malted flour, water, rapeseed oil, yeast, sea salt and honey. (500g)

Seeded Macc: This is a 100% soft white loaf with mix of seeds, and has a firm textured white crumb topped with white poppy seeds. It is made with Walk Mill unbleached white flour, water, rapeseed oil, sea salt, mixed seeds (including sesame seeds) and yeast. (500g)

White Macc: This is a 100% soft white loaf with a white open crumb. It is made with Walk Mill unbleached white flour, water, sea salt, rapeseed oil and yeast. (650g)

Honey & Oat Macc : A traditional loaf packed with flavour, made with 50% White flour and 50% malted flour, stone ground from Walk Mill in Cheshire. Baked in a tin, this slightly sweet loaf is great for toast first thing in the morning. Added ingredients: baker's yeast, sea salt, local honey and Scottish oats. (600g)

Send an e-mail to orders@food4maccdirect.co.uk to order your bread and register your interest in becoming a full member of **Food4MaccDirect** or a member of the Bread and Cakes Buying Group.