

multigrain

INGREDIENTS *Wheat Flour, Whole Wheat Flour, Rye Flour, Sunflower Seed, Flax Seed, Sesame Seed, Cracked Wheat, Cracked Rye, Cracked Barley, Cracked Corn, Millet, Steel Cut Oats, Water, Yeast, Salt*

FORMS *Boule, Sliced Pan Loaf, Dinner Roll*



Great multigrain. Great city.

Utica Bread Multigrain is produced using a technique known as a “hot soak”. The cereals and seeds are covered with boiling water and allowed to steep overnight before production. This moist mixture gives the bread a crumb unlike anything else we produce. Multigrain is both dense and slightly chewy, while still being soft and moist. The addition of cracked grains increases the depth of flavor over those breads that we produce from wheat flour alone.

The seeds add texture and flavors of their own, further enhancing the deep, rich qualities of our Multigrain Bread.

This bread has a great shelf life, due in part to the moistness of the hot soaker. One of our healthiest offerings, Multigrain is loaded with flavor and falls low on the glycemic index and has the best nutritional profile, pound for pound of any of our daily breads.

A SIMPLE USAGE FOR MULTIGRAIN

Possibly our most versatile sandwich bread, when baked in the pan loaf version, and sliced. Amazing simply toasted with good butter and strawberry jam.

MORE IDEAS FOR MULTIGRAIN

Utica Bread Multigrain makes delightful croutons. We like to cut (or just tear) it into large chunks. Drizzle with good olive oil and toss with Herbs de Provence. Don't toast too far, leaving a good amount of the natural chewiness of the bread.

It is lovely spread with garlicky hummus and tomato, sprouts and vegetables for an open faced veggie delight. And Multigrain makes a lovely stuffing for your holiday table (we love mixing it 50/50 with our Deli Rye) for a dressing that is overflowing with flavor!!



MULTIGRAIN