



Peter's Yard use natural, high quality ingredients to produce an award-winning range of sourdough crispbread inspired by our love of Swedish baking. The Original recipe was described as 'the best biscuit for cheese out there' by the judges of the 2015 Great Taste Awards. It was awarded 3 stars, and named a Top 50 product out of 10,000 entrants.

Our team of bakers use naturally fermenting sourdough, organic fresh milk, organic flour, salt and honey to create irresistibly crisp, thin crispbread where, just like sourdough bread, no two pieces are ever alike.

The sourdough used in every batch is allowed to ferment for 16 hours, resulting in a light texture, dimpled appearance and subtle flavour. This results in crispbreads which are as versatile as artisan bread and the natural choice for cheese.



Key Features:

- Original recipe awarded 3 stars and Top 50 product in 2015 Great Taste Awards and the judges described it as "The best biscuit for cheese out there"
- All other recipes were awarded 1 star in the 2016 Great taste Awards
- Inspired by authentic Swedish recipes
- Made with our precious naturally fermenting sourdough
- Natural, high quality ingredients
- Crisp, light texture
- High in fibre and low in calories
- Minimum 9 months shelf life from baking
- Versatility of sizes allows usage to extend across canapés, crackers for cheese or as a light bread replacement
- Range of shapes, textures and flavours complement a well-balanced cheeseboard
- Selected by many Michelin-starred restaurants and celebrity chefs
- GMO Free
- Suitable for vegetarians



265g – 3 Individually wrapped trays of assorted small sized sourdough crispbread. Packed 6 to a case.

Code: 00133

3 distinctly different sourdough crispbread recipes; Spelt & Poppy Seed, Charcoal & Rye and Original designed to complement a perfect cheeseboard.

Ingredients: Original – Milk, rye and wheat flours, sourdough, honey, salt and yeast.

Charcoal & Rye – Milk, rye and wheat flours, sourdough, honey, butter, charcoal, sea salt and yeast.

Spelt & Poppy Seed – Spelt flour, milk, sourdough, poppy seeds, muscovado sugar, sea salt and yeast.



Code: 00114



105g small crispbread in box. Packed 12 to a case.

Perfect for canapes or cheese. Serving tray contains 40 small crispbreads on average.

Ingredients: Milk, rye and wheat flours, sourdough, honey, salt and yeast.

Code: 00125



100g small sized crispbread in box. Packed 12 to a case.

Perfect as a biscuit for cheese. 28 crispbreads on average.

Ingredients: Water, rye and wheat flours, sourdough, honey, sunflower seeds, poppy seeds, whole buckwheat, oat groats, salt and yeast.

Code: 00123



100g small sized crispbread in box. Packed 12 to a case.

Perfect as canapes or as a biscuit for blue cheese. 30 crispbreads on average.

Ingredients: Milk, spelt and rye flours, fig, sourdough, honey, salt and yeast.

Code: 00134



90g small sized crispbread in box. Packed 12 to a case.

Perfect with a strong hard cheese such as cheddar. 27 crispbreads on average.

Ingredients: Milk, spelt and rye flours, sourdough, honey, caraway, sea salt and yeast.

Code: 00135



90g small sized crispbread in box. Packed 12 to a case.

Perfect with pâté or cheese. 26 crispbreads on average.

Ingredients: Milk, spelt and rye flours, sourdough, honey, pink peppercorns, sea salt and yeast.

Code: 00140



90g small sized crispbread in box. Packed 12 to a case.

Perfect with a soft goats cheese or a ripe Brie. 28 crispbreads on average.

Ingredients: Milk, rye and wheat flours, sourdough, honey, butter, charcoal, sea salt and yeast.

Code: 00102



300g medium sized crispbread in silver tin. Packed 6 to a case.

Ideal for storing the medium crispbreads or as a gift. Contains about 30 crispbreads.

Ingredients: Milk, rye and wheat flours, honey, sourdough, salt and yeast.

Code: 00101



200g medium sized crispbread in bag. Packed 12 to a case.

Perfect for breakfast, lunch or to serve alongside cheese. Each pack contains 20 crispbreads on average.

Ingredients: Milk, rye and wheat flours, honey, sourdough, salt and yeast.

Code: 00120



220g medium sized crispbread with hole in box. Packed 8 to a case.

The unusual, charming shape makes these crispbread a centre piece when serving a selection of fine cheeses or a sharing plate of charcuterie. Each pack contains 12 crispbreads on average.

Ingredients: Milk, rye and wheat flours, honey, sourdough, salt and yeast.

Code: 00109



350g large crispbread with hole, in a box. Packed 5 to a case.

Traditional Swedish crispbread "wheels" for breaking and sharing, contains 5 crispbreads.

Ingredients: Milk, rye and wheat flours, honey, sourdough, salt and yeast.