



Peter's Yard use all natural, high quality ingredients to produce an award-winning sourdough crispbread that was recently described as 'the best biscuit for cheese out there' by the judges of the 2015 Great Taste Awards.

A team of craft bakers use naturally fermenting sourdough, fresh milk, Shipton Mill flour, salt and honey to create irresistibly 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 crispbread which is as versatile as artisan bread and the perfect partner 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"
- Authentic Swedish provenance
- All natural, high quality ingredients
- Crisp, light texture
- High in fibre, low in sugar and calories
- Versatility of sizes allows usage to extend across canapés, cheese crackers and as a light bread replacement
- Flavour complements rather than dominates the selected topping
- Selected by many Michelin starred restaurants and celebrity chefs



“ Serve Peter's Yard crispbread  
with cheese - it's the law! ”

Will Holland



**Product code 00127****Mixed case of small crispbread – Original, Spelt & Fig, Charcoal & Rye**

- This selection of crispbread offers a variety of taste, texture and shape that complements any well-balanced cheeseboard.
- Average 39 pieces (Or), 27 pieces (S&F) and 27 pieces (CH&R). 4 x each recipe per case (12 in total).
- All packs flow wrapped in PY card trays.

**Ingredients**

- Or: Milk, rye and wheat flours, honey, sourdough, salt and yeast.
- S&F: Milk, spelt and rye flours, fig, sourdough, honey, linseed, salt and yeast.
- **NEW** - CH&R: Milk, rye flour, sourdough, charcoal, salt and yeast.

**Product code 00122****Small crispbread – Original**

- The subtle taste and versatile nature of the crispbread makes it a fantastic canape base or cheese cracker – one that complements the flavour of the topping rather than overpowers it.
- Average 39 pieces per pack, 12 packs per case (each pack is flow wrapped in PY card tray).
- Diameter = 2 inches / 50mm.
- Ingredients: Milk, rye and wheat flours, honey, sourdough, salt and yeast.

**Product code 00107****Medium sized crispbread – Original**

- Great as a base for a light lunch, or to use as an alternative to bread in a bread basket. The subtle taste of rye makes this a perfect accompaniment to smoked salmon or gravadlax.
- Average 20 pieces per bag, 8 bags per case.
- Diameter = 4 inches / 100mm.
- Ingredients: Milk, rye and wheat flours, honey, sourdough, salt and yeast.

**Product code 00121****Medium sized crispbread with hole – Original**

- The unusual, charming shape makes these crispbread a centre piece when serving a selection of fine cheese or sharing a plate of charcuterie.
- 12 pieces per bag, 8 bags per case.
- Diameter = 5 1/4 inches / 135mm.
- Ingredients: Milk, rye and wheat flours, honey, sourdough, salt and yeast.

