



“I thought I had tried the best sourdough in the world in San Francisco  
- that was until I tasted Wild Hearth’s.  
It is so exceptionally good I am proud to say I serve it to our guests in the restaurant.  
Comrie is the new home of remarkable sourdough”.

*andrew fairlie*

ANDREW FAIRLIE, 2 STAR MICHELIN, GLENEAGLES - SPRING 2018

Wild Hearth is unique.

My lifelong passion, we are a wood-fired artisan bakery on the edge of the Scottish Highlands dedicated to the world of natural sourdough.

Our reconditioned World War Two Nissen hut houses a state-of-the-art oven, fired exclusively with waste wood from timber milling.

Our breads and pastries are slowly and carefully created by hand from organic flours and wild ‘starters’ for the optimum depth of flavour, balance and lightness. In fact, apart from baguette and ciabatta where we use a tiny amount of baker’s yeast in addition to sourdough, everything we make is sourdough, even our croissant. Some of our breads have a gentle acidity, while others have no detectable sourness. All have a complexity of flavour that comes with a natural ferment, carefully managed to preserve the essential flavour of the grains we work with.

We don’t take shortcuts. Our wood-fired oven takes 12 hours to fire from cold. Our starters ripen for around 16 hours before we mix our doughs. Our doughs rise on average for seven hours in our warm bakery before being baked, and our pastries much longer.

Everything we do is for the pleasure of real baking - natural, nourishing and delicious.

*John Castley*  
Founder

## Breads

### White sourdough

An almost white sourdough with a touch of stoneground wholemeal. Distinguished by its beautifully caramelised crust and light, open structure. As big family, made in a variety of sizes and shapes, from 150g mini-boules to our 2.1kg monsters.

Ingredients: Organic white **wheat** flour, water, organic stoneground wholemeal **wheat** flour, sea salt, malted **barley** flour





### Stoneground wholewheat

A nutty, moist and tender wholemeal loaf that is not afraid to admit it. A true wholefood made entirely from stone-milled organic wheat, water and salt.

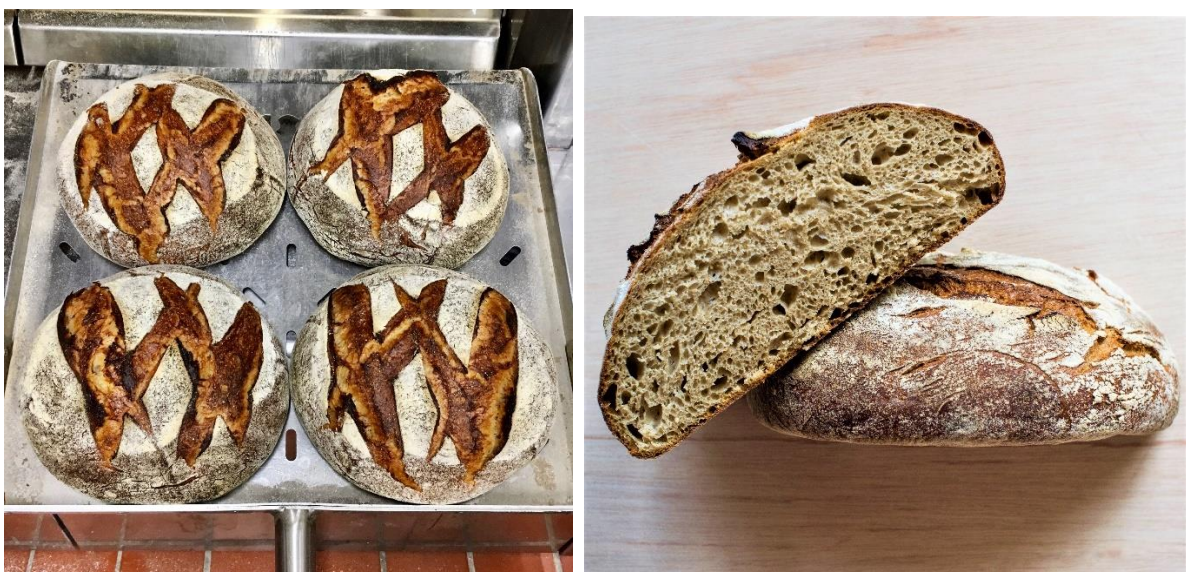
Ingredients: Organic stoneground wholemeal **wheat** flour, water, sea salt



### Rustic French Country Loaf

A classic French country sourdough loaf made from stoneground organic wheat, sifted to remove only the coarse bran, with a touch of wholemeal rye flour. Another excellent keeper.

Ingredients: Organic sifted stoneground wholemeal **wheat** flour, water, organic stoneground wholemeal **wheat** flour, Scotland The Bread organic wholemeal **rye** flour, sea salt, malted **barley** flour





## Seriously fruit and sesame loaf

A deliciously moist fruit loaf absolutely packed full of raisins and currants, flavoured with fresh orange and ginger, and generously crusted with toasted sesame seeds. Stays moist for days.

Ingredients: Organic white **wheat** flour, raisins, currants, water, stoneground organic wholemeal **wheat** flour, **sesame** seeds, sunflower oil, sea salt, malted **barley** flour, fresh orange & ginger Purée



## Swiss Highland Rye

Our Swiss Highland Rye should probably be called Scottish Lowland Rye because it's made with 100% wholemeal rye flour grown and milled in Scotland. Based on traditional bread from the Walliser region of southern Switzerland, where it is protected by Appellation d'Origine Contrôlée (AOC) status, our Swiss Highland Rye has exceptional flavour and keeping quality. Insulated German bread tins give this bread thin crusts and a moist crumb.

Ingredients: Scotland The Bread organic wholemeal **rye** flour, water, sea salt



## Ciabatta

The classic Italian 'slipper bread'. Light, airy, rustic, moist, and full of character.

Ingredients: Organic white **wheat** flour, water, organic wholemeal **rye** flour, organic stoneground wholemeal **wheat** flour, sea salt, malted **barley** flour, baker's yeast (0.1%)



## Baguette

A proper French baguette with a sourdough twist. Minimal mixing and skilful handling retain the flour's natural creamy yellow colour and popcorn aroma. The 'holey grail' of breads.

Ingredients: Organic white **wheat** flour, water, organic stoneground wholemeal **wheat** flour, sea salt, malted **barley** flour, baker's yeast (0.1%)





## Fig and Walnut Loaf

A white sourdough loaf with the subtle sweetness and perfume of organic dried figs and the purplish tinge and nutty flavour of walnuts. Delicious with cheese, or by itself.

Ingredients: Organic white **wheat** flour, water, organic stoneground wholemeal **wheat** flour, organic dried figs, walnuts, sea salt, malted **barley** flour



## Sourdough Baps

Sourdough baps are 90g, so more substantial than the ubiquitous morning rolls available in Scotland. They are cut rather than rounded, proofed in trays of 35 and grow together as they rise. The result is a square bap/roll, which was traditional particularly in Glasgow, though we hold back on the traditional black top crust! They are rolled and dusted with 'rice cones' (coarsely ground rice), for a textured top.

Ingredients: Organic white **wheat** flour, water, organic stoneground wholemeal **wheat** flour, sea salt, malted **barley** flour



## Pastries

All our pastries are sourdough but you wouldn't guess it – we go to great lengths to achieve extraordinary flavour and lightness without excessive sourness. A 15-hour final rise exclusively with sourdough results in a depth and complexity of flavour that will spoil you for yeasted pastries forever.

### Sourdough croissant

Made with French butter, our sourdough croissant are light and full of delicious buttery flavour.

Ingredients: Organic white **wheat** flour, French **butter** (24% by weight), water, sugar, eggs, salt



### Deluxe almond croissant

A truly indulgent almond croissant with a plump log of house made marzipan subtly flavoured with orange zest, topped with toasted flaked almonds and icing sugar

Ingredients: Organic white **wheat** flour, **butter**, sugar, almond meal, water, eggs, flaked almonds, salt, orange zest





### **Pain au chocolat**

We set out to make the ultimate pain au chocolate, and that means using the ultimate chocolate: single-origin bean-to-bar chocolate made the UK by Pump Street Chocolate. They import cocoa beans directly from farms or cooperatives in the country of origin. After tasting their full range, we chose Ecuador 60% dark milk Hacienda Limon from Los Rios Province as the perfect fit – rich and full-bodied, with just a touch of creaminess to complement our sourdough pastry.

Ingredients: Organic white **wheat** flour, **butter**, chocolate (12.5% by weight) (cocoa beans, cane sugar, organic cocoa butter, **milk** powder (minimum cocoa solids 60%)), sugar, eggs, salt



### **Cinnamon Scroll**

Moist, buttery, sticky, and topped with cinnamon sugar.

Ingredients: Organic white **wheat** flour, **butter**, water, sugar, egg, brown sugar, golden syrup, salt, cinnamon





### Seasonal Danish Pastry

Apples from Comrie Community Orchard, berries from Perthshire and the Tay Valley, organic dried figs in the depths of winter, our house-made candied peel... whatever the time of year we source amazing fruit and combine it with a delicious pastry cream and a streusel crumble to create the ultimate fruit Danish.

Ingredients: Organic white **wheat** flour, fresh or dried fruit, **butter**, sugar, water, **milk**, eggs, cornstarch (**wheat**), almond meal



**Wild Hearth Stollen only available at Christmas, made with Scottish whisky**



**Hot Cross Buns only available before Easter**



## Testimonials

‘Wild Hearth Bakery produces the best authentic artisan breads in Scotland hands down. Their sourdough loaves are truly outstanding and are a mainstay of our bread offering at Balgove Larder.’

WILL DOCKER, OWNER, BALGOVE LARDER, ST. ANDREWS – SPRING 2019

‘The consistency of both the quality and service makes Wild Hearth a fantastic addition to our offering. Our customers are queuing up on delivery days and loving Wild Hearth's sourdough loaves.’

FRASER REID, OWNER, FRASER’S FRUIT AND VEG, DUNDEE – Spring 2019

‘Truly the best bread I have ever tasted. It is clear to see the wealth of knowledge, passion and attention to detail have gone into creating Wild Hearth’s sourdough breads and pastries. It is a real privilege to use such extraordinary products.’

DANIEL MOUNTFORD, OWNER/HEAD CHEF, FRIEND OF MINE RESTAURANT, BRIDGE OF ALLAN – SPRING 2019

‘After years of making our own bread for our guests, trusting someone else to make bread for the restaurant was a momentous shift in policy. I require outstanding quality, a perfect crust, an even internal texture, aerated structure and, of course, the unmistakable sourdough flavour. Wild Hearth Bakery was the only choice I needed to consider. The consistency of every product inspires complete confidence. Furthermore, buying their products has given back to our brigade extra time that used to be spent on bread-making, allowing us to focus on what we do best: cooking Michelin starred cuisine for our diners. Making bread was one job in a long list of tasks: we gave it as much time as we could, but we will never be able to compete with a bakery whose sole focus is bread. I’m convinced that choosing sourdough bread from Wild Hearth Bakery has been one of the best cooking decisions I have taken.’

GEOFFREY SMEDDLE, THE PEAT INN, 1 MICHELIN STAR, CIS CHEF OF THE YEAR 2018 – SPRING 2019



# Awards

## Scottish Rural Awards 2018

Winner, Artisan Food Category



## Scottish Bread Awards 2019

Five entries: three gold medals (including Show Champion) and two silver medals.



## Prices

White sourdough (450g)	£3.00
White sourdough (630g)	£3.50
White sourdough (900g)	£4.50
White sourdough (1.3kg catering size)	£6.50
White sourdough (2.1kg catering size)	£10.50
Tinned White Sourdough (1kg)	£4.50
Sourdough Baps tray of 35 (90g each)	£24.50
Yorkshire wholewheat (650g)	£3.50
Yorkshire wholewheat Tinned (800g)	£4.00
Rustic French Country – small round (630g)	£3.50
Rustic French Country – large round (900g)	£4.50
Rustic French Country – small long (630g)	£3.50
Rustic French Country – large long (900g)	£4.50
Seriously fruit and sesame (700g)	£5.00
Seriously fruit and sesame (1220g catering size)	£9.00
Swiss Highland Rye (800g)	£4.50
Fig and Walnut (650g)	£5.00
Ciabatta (350g)	£2.50
Ciabatta (700g catering size)	£5.00
Baguette (250g)	£2.50
Cultured butter sourdough croissant	£2.00
Deluxe almond croissant	£2.50
Pain au chocolat	£2.50
Cinnamon Scroll	£2.50
Seasonal Danish	£2.50
Vegan croissant (94g)	£2.00
Vegan croissant (70g)	£1.80
Vegan cinnamon scroll	£2.50

**To order please email [orders@wildhearthbakery.com](mailto:orders@wildhearthbakery.com)**