



> **par baked bread**
product catalog





What is Par Baked Bread?

Par baking is a technique in which a bread product is partially baked and then rapidly frozen to preserve its flavor. When ready for use, the par baked bread can be baked [in minutes] at normal temperatures according to directions for serving.

Sysco par baked bread can help you reduce the labor, equipment and preparation time required to create bread from scratch. Your customers will crave the hot, delicious artisan or crusty breads that will distinguish your operation from the competition. Learn how you can add variety to your menu with a simple ingredient change.



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Fried-Egg, Tomato & Pesto Breakfast Sandwich

welcome.



The Benefits of Par Baked Bread are Bountiful!

We do all the work to make it – now all you have to do is bake the bread! One of the best qualities about par baked bread is that you only bake what you need, there's virtually no waste. Just store it in the freezer where it has no risk of going stale until you're ready to bake. Offer fresh bread that's consistently delicious, wholesome, handcrafted – and easy to make too!



par baked is profitable



Research suggests that consumers are willing to pay more for sandwiches made with freshly baked breads, soups served with warm rolls, or salads that feature croutons made from richly textured artisan fare.*

Par baked breads can be baked on-demand, and within minutes

fill the front of house with an irresistible aroma. It's perfect for any menu application, requiring minimal direction for any level of kitchen staff. You can serve hot, freshly baked bread consistently every time.

Sysco offers a wide variety of par baked breads from dinner rolls and breadsticks to more distinctive breads like ciabatta, telera rolls, and flatbread. Ranging from pre-sliced sandwich breads to artisan carving loaves, we have a wide variety of breads for every application. We also have bread options in wheat and multigrain, vegan, and Kosher certified to meet your customers' dietary needs. Trending flavors such as Kalamata olive batards, Cranberry rolls or Asiago Cheese Ciabatta rolls, have quality inclusions throughout the product and will add a unique touch to your menu.

Artisan breads

Our BakerSource Imperial breads are rustic, old world style breads with differentiated crust and chewy, variable texture. The visible cell structure (large and small holes) creates a premium looking bread with a satisfying mouth-feel and taste. These all-natural breads contain no additives, preservatives, or conditioners will appeal to today's discerning consumer seeking sophisticated culinary experiences. Our breads are made using all natural leavenings, hand formed, given a slow natural fermentation to build flavor and then baked in a special European stone hearth oven to form a chewy, crunchy crust and moist interior. All of our artisan breads are made from the highest quality natural ingredients aged together to feature the natural flavors of the wheat and added ingredients.

Crusty breads

Our BakerSource Classic crusty breads are best in class European style products with a traditional offerings of rolls, baguettes and sandwich longs. Crusty breads are great quality, competitively priced and deliver a flavorful product to your patrons.

dinner rolls

These unique artisan rolls make for a beautiful breadbasket. An assortment of dinner rolls is a great start to any special meal. Our options include traditional crusty rolls, petit pains, soft rolls as well as pull-apart rolls.

Try using dinner rolls for unique applications, such as mini bread bowls, which make a great appetizer.











breadsticks

Soft, chewy, freshly baked breadsticks served at the beginning of a meal are a treat that will keep bringing customers back to your restaurant. They're perfect for dipping in olive oil or when served with a side of marinara sauce. Add your own spice blend to par baked breadsticks and then bake to create an unforgettable aroma in your restaurant.



Dinner Rolls & Breadsticks

	Artisan Dinner Rolls
	Petit Pains
	Crusty French Rolls
	Pull-Apart Rolls
	Whole Grain Dinner Rolls
	Specialty Flavored Rolls
	French Breadsticks
	Garlic Herb Breadsticks



sandwich rounds & longs

In a recent survey done by Datassential MenuTrends, 42% of those surveyed believe that a truly great sandwich starts with the bread. Par baked bread creates that always-fresh flavor that can make a sandwich go from good to excellent. Build better sandwiches with our sandwich rounds that include brioche rolls, French rounds, hamburger buns, slider buns, and Kaiser rolls. If you're looking to make a sub or hoagie, our sandwich longs include French sub buns, Italian sub buns, hoagie rolls, and demi baguettes.





Flank Steak Banh Mi

Yield: 4 servings

Pickled Carrots

- 4 carrots, cut into matchsticks
- 1 serrano or bird's eye chile pepper
- 2 garlic cloves
- 1 bay leaf
- ½ cup apple cider vinegar
- ⅓ cup water
- ¼ cup granulated sugar
- 1 tablespoon salt
- 1 teaspoon whole black peppercorns

Steak

- 2 (8- to 10-ounce) flank steaks
- ½ cup apple cider vinegar
- 3 tablespoons canola oil
- 2 tablespoons sambal oelek

Sandwiches

- 4 French sub buns, split lengthwise, leaving ½ inch uncut
- 6 tablespoons mayonnaise
- 2 jalapeño peppers, thinly sliced
- ½ cup thinly sliced daikon radish
- 1 cup thinly sliced cucumber
- 1 cup loosely packed fresh cilantro sprigs

1. For Pickled Carrots: Place carrots and chile pepper in small bowl. In a saucepan, heat remaining ingredients to boiling over high heat; pour over carrots. Cover and refrigerate up to 5 days.

2. For Steak: Marinate flank steaks in vinegar, oil and sambal oelek at least 2 hours or up to 8 hours. In a hot pan (preferably cast iron), sear steak on each side for 4 to 5 minutes; let stand 5 minutes, then thinly slice against the grain and keep warm.

3. For each Sandwich: Spread inside of 1 bun with 1½ tablespoons mayonnaise; fill with steak, pickled carrots, jalapeños, daikon radish, cucumber and cilantro.

Sandwich Rounds & Longs

	French Rounds
	Brioche Rolls
	Hamburger Buns
	Slider Buns
	Kaiser Rolls
	French Sub Buns
	Italian Sub Buns
	Hoagie Rolls
	Demi Baguettes

loaf breads

Our loaf breads have a moist interior with a chewy, crunchy crust. Made with the finest ingredients, our loaf selections include batards, baguettes, Parisian bread, table loaves, and carving loaves. These make excellent table breads and are perfect for delicious panini sandwiches and garlic bread. Rustic baguettes are also great for bruschetta and other appetizers, and a pair of baguettes on a cutting board with butter is quite a statement to your customers. Offered in different tier levels, you can choose the bread that will best enhance your menu for a positive impact on customers and bake it on demand.



Grilled Chicken BLT with Basil Mayo

Yield: 4 Servings

- 8 slices hardwood smoked bacon (about 8 ounces)
- ½ cup olive oil mayonnaise or regular mayonnaise
- 3 tablespoons chopped fresh basil leaves
- 1 tablespoon fresh lemon juice
- 1½ teaspoons Sriracha chile sauce
- 1 package (about 1¼ pounds) thin sliced boneless, skinless chicken breast fillets
- Nonstick cooking spray
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 loaf (16 ounces) French baguette
- 4 green leaf lettuce leaves
- 2 Roma tomatoes, each cut lengthwise into ⅛-inch-thick slices
- 1 firm-ripe avocado, thinly sliced

1. Prepare outdoor grill for direct grilling over medium heat. In large nonstick skillet, cook bacon over medium heat 6 to 8 minutes or until crisp, turning occasionally. Transfer bacon to paper towels to drain.

2. In small bowl, stir mayonnaise, basil, lemon juice and chile sauce until well combined; set aside.

3. Spray both sides of chicken with nonstick cooking spray; sprinkle with salt and pepper. Place chicken on hot grill rack. Cover and cook 8 to 10 minutes or until chicken loses its pink color throughout and internal temperature reaches 165°F, turning once halfway through cooking.

4. Cut baguette horizontally in half, then cut loaf crosswise into 4 equal pieces. Evenly spread mayonnaise mixture on bottom halves of baguette. Layer chicken, lettuce, tomatoes, bacon and avocado over mayonnaise mixture; replace top halves of baguette.

Guide to Great Garlic Bread

The secret to garlic bread that's neither too greasy nor too dry is having the correct proportion of butter to bread. Adjust the amount of garlic butter according to the size of the loaf of bread.

Creating a compound butter for garlic bread is one way to keep the flavor consistent every time. Compound butter is made by whipping butter with flavoring, then reforming it, usually in plastic wrap or parchment paper, and chilling until it is firm enough to be sliced. The mixture can be pre-measured and stored in the precise amount needed for each serving.

Garlic bread is traditionally broiled, baked, or toasted. It can also be grilled to achieve the perfect balance of a crispy outside and soft, warm inside. Place bread, starting with butter side down, on a grill

until lightly golden. Turn each slice over and sprinkle with any added garnish such as herbs or cheese and grill for an additional 20 seconds.

Traditionally, garlic bread is made with butter, but olive oil can be used instead. When using fresh garlic, mash it into a paste to ensure even distribution of flavor. Fresh herbs like oregano and parsley and a spice like paprika can be added for flavor. Try grated Parmesan, Asiago, or mozzarella cheese melted over the top to turn any humble garlic bread into a masterpiece.



Loaf Breads

	Batards
	Baguettes
	Parisien
	Table Loaves
	Carving Loaves



Boule - Named after its rounded shape, boule bread is ideal for appetizers, layered sandwiches or hollowed out for bowls of soup, chowder or chili.

Specialty Breads

	Ciabatta
	Focaccia
	Panini
	Telera
	Flatbread

specialty breads

Specialty breads do exactly what their name implies – they add a unique element to whatever your bread application might be. Included in this category are breads such as ciabatta, focaccia, panini, telera, and flatbread.

By using par baked varieties, you can get distinctive flavors for gourmet sandwiches, pizzas, breakfast items, and bread baskets without having to bake your bread from scratch.

Five Sandwich Ideas for Specialty Breads

The sandwich is still America's most popular meal. For handheld convenience that's more than just fast food try using distinctive breads. We've profiled five breads and ways to use them for an unforgettable sandwich.

Ciabatta - Ciabatta has a crisp crust, a soft porous texture and is light to the touch. Combine ciabatta with prosciutto, sliced figs, and a salty cheese like Fontina.

Focaccia - Slice this bread in half horizontally and fill with hummus, chopped olives, and spinach.

Telera - The rounded shape, crunchy crust and soft interior of telera bread can be sliced open and stuffed with mashed avocado, red pepper flakes, olive oil, and sprouts.

Flatbread - Flatbreads are perfect for wrap sandwiches. Stuff them with ingredients like turkey breast and parsley leaves, then top with Sriracha mixed with mayonnaise.

Panini - Cut panini bread horizontally and fill it with deli ingredients such as meat, cheese, and vegetables. Serve it warm after having been pressed by a warming grill.



breakfast sandwiches

Extend your bread applications into breakfast by creating sandwiches for on-the-go consumers. Breakfast sandwiches are increasing by double digits year over year on the menus of top limited service restaurants. One third of consumers eat breakfast sandwiches at least once a week (Source: Technomic, 2013 Menu Monitor). Distinctive breads like ciabatta and focaccia are the perfect foundation for a hearty breakfast sandwich that can hold any creative combination of ingredients.

Fried-Egg, Tomato & Pesto Breakfast Sandwich

Yield: 4 servings

Pesto

- 2 cups loosely packed fresh basil leaves
- ¼ cup pine nuts, pepitas or sunflower seeds
- ½ cup Parmesan cheese
- 3 garlic cloves, crushed with press
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ⅓ cup olive oil

Sandwiches

- 4 ciabatta rolls, sliced horizontally
- 4 large eggs
- ¼ cup butter
- 8 large cherry or Roma tomatoes
- Pepitas and/or sunflower seeds for garnish (optional)
- 2 cups loosely packed arugula
- 6 tablespoons mayonnaise

1. For Pesto: In food processor, purée all ingredients except oil. With processor running, stream in oil and process until emulsified. Cover and refrigerate up to 5 days.

2. For each Sandwich: Toast 1 ciabatta roll; fry 1 egg, sunny side up, in 1 tablespoon butter. Over bottom half of ciabatta, layer tomatoes; top with egg, drizzle of pesto, pepitas, if desired, and arugula. Spread top half of ciabatta with 1½ tablespoons mayonnaise and close sandwich.



