

Peter's Yard is an artisan Swedish bakery run by native Swede Peter Ljunquist, who is passionate about good bread.



PRODUCT CODE 00119

Food Service pack of small crispbread in Peter's Yard card tray and clear bag.

39 small crispbread in tray, 12 per case.

Perfect for canapés or with cheese.

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

For light canapes dress up the small crispbread with a variety of toppings such as smoked salmon and dill, prawns and caviar, or rich foie gras and a small slice of beetroot.



Small Diameter = 2 inches / 50mm

PRODUCT CODE 00107

Food service pack of medium sized crispbread

20 crispbread per clear bag, 8 bags per case.

Perfect with cheese or serve with smoked salmon or pate to start.

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

The subtle taste of rye makes this a perfect accompaniment to smoked salmon or gravadlax



Medium Diameter = 4 inches /100mm

PRODUCT CODE 00121

Food service pack of crispbread with hole

12 crispbread in a clear bag, 8 per case

The perfect partner for cheese.

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

The unusual, charming shape makes these crispbread a centre piece when serving a selection of fine cheese or a sharing plate of charcuterie.



Crispbread with hole Diameter = 5 1/4 Inches/135mm



PETER'S YARD

Peter's Yard sell a unique range of award winning, Swedish crispbreads to the top-end independent food retail and restaurant trade.

Skilled craft bakers make the crispbread in the UK using a traditional Swedish recipe selected by Peter himself.

The all-natural, simple ingredients comprise naturally fermenting sourdough, fresh milk, Shipton Mill flour, salt and honey.

These thin, crispy rye crackers are the perfect host to smoked salmon, artisan cheese and any number of sweet and savoury toppings.

Key Features:

- Award winning product in the 2013 Great Taste Awards
- Authentic Swedish provenance
- All natural, high quality ingredients
- Crisp, light texture
- High in fibre, low in sugar and calories
- 12 months shelf life from baking
- 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

