

OCTOBER 10, 2018

BREAD WINNER

Breads are winners: From breadbaskets to sandwiches to dinner rolls, bread certainly knows how to star! So how can we make mealtimes easier and more craveable for consumers? Spice up your mealtime offering with mouth-watering savory breads!

- **Restaurant Hospitality** cites evidence that traditional bread baskets are evolving to showcase the menu and differentiate that operation from competition. Creating a unique bread offering sets the tone for the meal.
- **Hartman Group** found that 43% of consumers look to grocery stores to meet their lunchtime food requirements. Showcase a unique bread or roll alongside salad bars or hot lunch offerings to capture add-on sales. Foodservice operators have long known that breadbaskets and desserts impact the diner's perception of the meal: An interesting breadbasket makes a good first impression, while a delectable dessert caps the memory. **Lawrence Foods** can help make that impression count!



MENU IDEA

GARLIC PULL-APARTS

Use biscuit or bread dough for this tasty treat. Cut dough into 1" pieces. Toss with Garlic Spread; add fresh herbs if desired. Sprinkle with Romano cheese and bake in a loaf pan or tube pan. Make it shareable for the table!

BAKERY CASE IDEA



ASIAGO TWISTS

Brush bread dough sticks with Asiago Parsley Spread; shape into knots and bake until golden.

ORDERING INFORMATION

Garlic Spreads

We've got a spread that suits your needs

- #147000 Refrigerated Spread
- #147008 Low Moisture Spread
- #147013 Ambient Spread

Asiago Parsley Spread

Item # 170001

Cheddar Jalapeño Spread

Item # 170003

All spreads are packed in 2 gallon pails.

PRODUCT INFORMATION

Origin: United States

Kosher: OU Certified

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DECEMBER:
Sweeten Seasonal Sales

JANUARY:
Smitten by Sweets

FEBRUARY:
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