



TAKE  
ARTISAN  
**Toast**  
TO  
TOP-OF-MIND



Lantmännen  
Unibake





A close-up, vertical stack of several slices of different breads. From top to bottom, the slices include: a slice of white bread with a golden-brown crust; a slice of dark, crusty bread with visible seeds; a slice of light-colored bread with a soft texture; a slice of bread with a golden-brown crust and several seeds; and a slice of bread with a golden-brown crust and many seeds. The text is overlaid in the center of the stack.

Take advantage of a rising trend with LTO ideas that feature tempting flavor combinations and, naturally, the best breads. Build your menu, and your bottom line, with Euro-Bake® breads and Top Toast.



# THE *Many* SIDES OF *Toast*

From locally sourced ingredients to the latest flavor trends, artisan toast is classic comfort food that's quickly becoming an easy and delicious way to carry a spectrum of ingredients across the menu. Fresh, indulgent or health-focused, use this Top Toast recipe inspiration to easily play to the tastes of customers and your pantry.

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## TOP TOAST RECIPES



Sweet Farmhouse  
Country Toast with  
Figs & Honey



Peruvian  
Garlic Toast



Brussels  
Sprouts Salad  
on Grilled Toast



Blood Orange  
Parfait Toast  
with Walnuts



Classic Grilled  
Breakfast Toast

SWEET FARMHOUSE  
**Country  
Toast**  
WITH FIGS & HONEY

USING LOCAL HONEY  
AND BEE POLLEN IS IDEAL  
FOR CALLING OUT LOCAL  
FARMS, LEVERAGING THE  
FARM-TO-TABLE TREND.

**TOP** *with* Mascarpone cheese spread, quartered fresh figs, sliced  
toasted almonds, a drizzle of balsamic vinegar-honey mixture and  
a sprinkling of local bee pollen.

TOAST TIP: *slice 3/4" thick*

Featuring



**EURO-BAKE®**  
Farmhouse Country Loaf  
(7683)





**RECIPE #1**

*Sweet Farmhouse Country Toast  
with Figs & Honey*





PERUVIAN  
**Garlic**  
TOAST

AS CONSUMERS  
CONTINUE TO SEEK  
BIGGER, BOLDER FLAVORS,  
THE POPULARITY OF  
PERUVIAN CUISINE  
IS GROWING.

**TOP** *with* lemon aji verde (jalapeño, cilantro, red onion, lemon zest and juice, olive oil and cotija cheese), medium-rare hangar steak seasoned with aji Amarilla, thinly sliced watermelon radish, roasted cherry tomato halves and queso fresco crumbles.

Featuring



**EURO-BAKE®**  
Roasted Garlic Loaf  
(7693)



RECIPE #2  
*Peruvian Garlic Toast*



BRUSSELS  
*Sprouts*  
*Salad*  
ON GRILLED TOAST

BITTER GREENS  
ARE MAKING THEIR  
WAY ACROSS MANY MENUS.  
HERE, THEY MAKE THEIR  
DEBUT IN A NEW SAVORY  
AND APPROACHABLE FORM.

**TOP** *with* a mixture of halved, crispy fried Brussels sprouts seasoned with salt, pepper and garlic powder, shallots, diced avocado, bacon crumbles, lemon zest, a squeeze of lemon juice and grated Parmesan.

TOAST TIP: *slice thick*

Featuring



**EURO-BAKE®**  
Crusty Sports Loaf

Item no longer available.  
Recommend Sprouted Grain Loaf  
(7648) as substitute.







**RECIPE #3**

*Brussels Sprouts Salad  
on Grilled Toast*



B L O O D   O R A N G E  
**Parfait**  
**Toast**  
W I T H   W A L N U T S

GREEK YOGURT BOASTS  
ADDITIONAL HEALTH  
BENEFITS WITH ADDED  
CHIA SEEDS ON BREAD  
THAT CAN STAND UP TO  
THE MOISTURE.

**TOP** *with* vanilla Greek yogurt and chia seed spread (mixed and left overnight), lemon zest, blood orange and navel orange segments, mint chiffonade, dried cranberries and chopped walnuts.

**TOAST TIP:** *cool slightly before topping*

Featuring



**EURO-BAKE®**  
Swiss Muesli Loaf  
(7692)





RECIPE #4

*Blood Orange*

*Parfait Toast with Walnuts*



CLASSIC  
**Grilled  
Breakfast**  
TOAST

RICH, SAVORY  
THREE-CHEESE ASIAGO  
BREAD PERFECTLY  
PAIRS WITH A FULL  
BREAKFAST FEATURING  
CLASSIC FLAVORS.

**TOP** *with* whole, grilled asparagus spears, crispy pancetta, roasted cherry tomato halves, a fried egg, cracked black pepper, grated Parmesan cheese and a drizzle of extra virgin olive oil.

**TOAST TIP:** *slice thick and char lightly on the grill*

Featuring



**EURO-BAKE®**  
Three-Cheese Asiago Bread  
(7660)





**RECIPE #5**

*Classic Grilled  
Breakfast Toast*





# TOP THE Best Toast OUT THERE



THE TRUE FOUNDATION OF ARTISAN TOAST IS THE BREAD, so beginning with the best is a necessity. Just thaw, and in about 15 minutes, you've got fresh-baked, scratch-quality artisan loaves that prove Euro-Bake® breads are the top choice for topping.

#### ITALIAN-STYLE FARMERS' LOAF (7686)

Italian bread made in the traditional way with durum wheat flour and natural sour culture from the Altamura Region of Italy.

#### SWISS MUESLI LOAF (7692)

True European-style breakfast bread with hazelnuts, sunflower seeds, pumpkin seeds, apple pieces, raisins, dates, cranberries, flax seeds, wheat germ, and a muesli-cereal crust.

#### FARMHOUSE COUNTRY LOAF (7683)

Wholesome multigrain bread features the sweetness of carrot, banana, and apple and the protein of soy flour and toasted soy grits.

#### CRUSTY SPORTS LOAF (7682)

Item no longer available.  
Recommend Sprouted Grain Loaf as substitute.

#### JALAPEÑO CHEDDAR LOAF

(Loaf: 7658; Demi Loaf 7675)

Item no longer available  
Jalapeno bread with a mildly spicy and savory crust topped with additional cheddar cheese.

#### TAMPA BAY SOURDOUGH

(Loaf: 6580; Demi Boule: 6585)

The use of San Francisco sourdough provides authentic tang and texture in every bite.

#### THREE-CHEESE ASIAGO BREAD

(Loaf: 7660; Demi Loaf 7665)

Asiago, Parmesan and Romano and durum-semolina flour create a zesty, Asiago-topped favorite.

#### THREE OLIVE HERB DE

#### PROVENCE LOAF (7690)

Made using a natural starter, a blend of three Greek olives and herbs de Provence offer savory Mediterranean flair.

#### ROASTED GARLIC LOAF (7693)

Roasted whole-clove garlic infuses this artisan loaf for fragrant, well-rounded and widely loved flavor.

#### ROSEMARY OLIVE OIL DEMI LOAF (6577)

Rosemary and olive oil combine to complement a small artisan loaf made with natural sourdough.

#### THREE-SEEDED OVAL (7680)

Hearty, artisan multigrain bread features a crust with satisfyingly crunchy sunflower, sesame and flax seeds.

#### CIABATTA LOAF (76150)

A classic ciabatta loaf with an open-cell structure and flour-dusted top. Perfect for bruschetta and more.

To learn more about Euro-Bake breads,  
visit [www.EuroBakeUSA.com](http://www.EuroBakeUSA.com)

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