

# BREADBAR

8718 West 3rd Street Los Angeles, CA 90048

**7 days a week, 7am — 7pm**

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[www.breadbar.net](http://www.breadbar.net)



## BREAD: A DEFINITION

Over the centuries, bread has assumed countless varieties and embellishments, bearing a multiplicity of names. But the artisanal bread that is anchored in tradition has a stunningly simple core recipe: it consists of nothing more than flour, water, some salt and an agent of fermentation. The flour base is usually wheat, for only wheat contains a solid dose of the protein called gluten that enables the dough to rise. The water is often purified. The agent of fermentation is most often a natural leaven, called a sourdough, or a commercially prepared baker's yeast. Finally, the baker adds salt. And to that, BREADBAR also adds skill, integrity and great passion.

Such is our creed:

**BREADBAR, BREADCRAFT, BREADPASSION.**

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