



ARTISAN TWIST



BY PANESCO

PANESCO
FOOD.COM

ARTISAN, TWISTED BY HAND

The artisan twist baguettes are the result of an authentic **recipe** and infinite **dedication**.
Marked with the 'hand-twist' **signature**, this **range** is ideal to pair up
with the best creations of bread-loving **chefs**.







HANDMADE BREADS START WITH A GREAT RECIPE

It's the artisanal process that defines the taste of our baguettes.

After having selected the right wheat flour to mix with water, a poolish is being used to start the rising process and give the bread that delicate aroma.

Unlike traditional yeast, this authentic preferment has got the time to evolve over night and develop taste. The result is a sensory delight, hailed and praised in French baking traditions since 1840. The dough is made even more compelling by adding a subtle hint of liquid rye sourdough. This enhancement sets the acidity balance just right. After extended hydration and multiple hours of rising and resting, the dough evolves into its final stages where its sublime flavour and unique texture are fully established.





THE SIGNATURE OF PERFECTION

At the end of the process, the dough is subjected to the strict eye of the Master Baker. If every single criteria has been met - if the resilience as well as the smoothness are impeccable - the dough will be approved and get its typical twist. Performed by our Master Bakers, this proverbial signature of perfection brings the 'Artisan Twists' to the final step, the baking.

Like true artisan breads, the baguettes are baked in a stone oven where the intense heat transmission results in a delicate crispy crust.

The result; a baguette range excelling in taste, texture and appearance made by caring craftsmen for bread-loving chefs.



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A VARIETY OF AUTHENTICITY

We offer a versatile range of Artisan Twist half-baguettes and baguettes. All of them carefully prepared according to their own original recipe, twisted by hand and baked on stone.

We have the **white baguette and half-baguette**; both irresistible classics suitable for any food pairing. The more robust **multigrain baguette and half-baguette** bringing that yesteryear burst of flavour.

Our two 'gourmand' recipes with savoury inclusions complete our range in full delight. The **Diavolino half-baguette**, enriched with tomato, chili pepper and a hint of Tabasco will bring spiciness to the table. Our other speciality **half-baguette** regards a dedication to the French Cuisine as the **roasted onions** instantly evoke the ambiance of a French bistro.

ARTISAN TWIST WHITE

- ◆ Classic taste
- ◆ Perfect for foodpairing
- ◆ Full-baguette



ARTISAN DEMI TWIST WHITE

- ◆ Classic taste
- ◆ Perfect for foodpairing
- ◆ Half-baguette

ARTISAN TWIST MULTIGRAIN

- ◆ Robust with a crunch
- ◆ Flavour burst of yesteryear
- ◆ Full-baguette



ARTISAN DEMI TWIST MULTIGRAIN

- ◆ Robust with a crunch
- ◆ Flavour burst of yesteryear
- ◆ Half-baguette

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ARTISAN DEMI TWIST DIAVOLINO

- ◆ Spiciness
- ◆ Enriched with tomato
- ◆ Chili pepper and Tabasco
- ◆ Half-baguette



ARTISAN DEMI TWIST ONION

- ◆ French Cuisine
- ◆ Roasted Onions
- ◆ Gourmand bread
- ◆ Half-baguette





FOR BREAD-LOVING CHEFS

The effort and care we put into our baguettes match perfectly the devotion of the chef; the artist of the kitchen that adores pure ingredients, superior products and aims to only serve the very best.

Like our Master Bakers, true chefs endure in the fine-tuning of their recipes until that final moment, when a confident smile appears on their face and apply the final garnish, their final twist.

Invite these artisan baguettes into your kitchen and let them enthuse you to create your own culinary master pieces.

It's your turn to twist!



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**MAY WE INVITE YOU TO
TWIST YOUR CREATIONS?**





A DATE WITH THE MIDDLE-EAST

INGREDIENTS

- 1 5001856 Artisan Demi Twist Onion
- 2 Spread of hummus
- 3 Moroccan Medjoul dates
- 4 Salad with vinaigrette

METHOD

- ◆ Cut the Artisan Demi Twist Onion halfway so the gooey centre reveals itself.
- ◆ To make the hummus, puree the following ingredients in a food processor until smooth: chickpeas, tahini paste, olive oil, lemon juice, garlic, paprika powder. Finish of your home-made hummus with pepper and salt.
- ◆ Slice the Moroccan Medjoul dates into equal parts.
- ◆ Layer the hummus and dates onto the bottom part of the half-baguette and top with fresh salad and vinaigrette.





RADISH KISSED BY THE SEA

INGREDIENTS

- 1 5001855 Artisan Demi Twist Multigrain
- 2 Fresh fish salad
- 3 Pieces of red apple
- 4 Touch of fennel

METHOD

- ◆ Cut the multigrain half-baguette halfway and then again in two.
- ◆ Make a fish salade based on your fish of choice, mayonnaise, lemon juice, some olive oil, a touch of Dijon mustard, some finely chopped spring onions and celery. Add salt and black pepper.
- ◆ Chop the peeled apple in equal parts and slice the washed radish.
- ◆ Assemble the half-baguettes and add fennel for a finishing touch.





DANCE

THE MANGO

INGREDIENTS

- 1 5001857 Artisan Twist White
- 2 Avocado-yoghurt
- 3 Baked chicken strips
- 4 Touch of coriander

METHOD

- ◆ Cut the white baguette in slices and toast them until golden.
- ◆ Make the creamy avocado yoghurt for the base. Take one large avocado cut into pieces, a cup of whole-milk Greek yogurt, a bit of fresh cilantro, some chopped chives and flat-leaf parsley and a twist of lime juice. Mix all of this in the blender and finish with salt.
- ◆ Put a dash of oil in the pan and fry the chicken strips until tender with crispy edges.
- ◆ Chop the mango in small equal squares.
- ◆ Layer the toast with all the goodness and finish with a few coriander leaves and chili powder.

PRODUCT OVERVIEW

5001853

ARTISAN DEMI TWIST WHITE

115 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'

PART BAKED

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001857

ARTISAN TWIST WHITE

350 g — ± 52 cm
15 PCS C/S — 32 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'

PART BAKED

Impressive, artisan baguette from wheat flour and a touch of liquid rye sourdough. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001855

ARTISAN DEMI TWIST MULTIGRAIN

125 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'

PART BAKED

Impressive, artisan multigrain half-baguette from wheat flour with barley malt and a touch of liquid rye sourdough. Enriched and decorated with linseeds, sesame seeds, sunflower kernels and oat flakes. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001858



5001854

5001856

5001858 ARTISAN TWIST MULTIGRAIN

400 g — ± 52 cm
15 PCS C/S — 32 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED



Impressive, artisan multigrain baguette from wheat flour with barley malt and a touch of liquid rye sourdough. Enriched and decorated with linseeds, sesame seeds, sunflower kernels and oat flakes. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001854 ARTISAN DEMI TWIST DIAVOLINO

125 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED



Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with tomato, chili pepper and a hint of Tabasco. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001856 ARTISAN DEMI TWIST ONION

125 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED



Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with roasted onion. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



HUNGRY
FOR MORE?

**CONTACT
YOUR SALES
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