

Feedback

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from

JUVELA[®]

Getting the most from your JUVELA Bread!

The JUVELA Gluten-Free Bread Range has been developed to be as comparable to traditional bread as possible. Offering variety and quality, the range includes ready-to-use whole and sliced loaves and rolls and a part-baked range of whole loaves and rolls - all of which are available in white and fibre.

The white varieties offer a delicious soft textured crumb and golden crust and the fibre, a delicious nutty flavour with a moist crumb and rich dark crust.



The JUVELA Gluten-Free Bakery

The entire JUVELA Gluten-Free Bread Range is baked to order in our dedicated gluten-free bakery situated in Liverpool. A team of experienced bakers produce and pack up to 16,000 loaves a day!

The production method used is very specialised due to the 'unusual' nature

of gluten-free bread and is in fact very similar to the method you would use at home in your own kitchen.

The emphasis is on superior quality and the successful process is very hands-on! A far cry from mass production through large scale industrial equipment!

The Ready-to-Use Range

The sliced loaves are ideal for sandwiches or toast, great for soldiers to dip in your egg! The whole loaves are perfect for those who like a thicker slice or a chunk to dunk!

The rolls, round in shape, are suitable for sandwiches, burgers or split for instant mini pizza bases!



Although the ready-to-use range can be eaten straight from the packet, we recommend that it is 'refreshed' before use to return it to its original oven-baked freshness. This can be done either in the microwave or conventional oven.

We recommend the microwave method for optimum results. All refreshing instructions are detailed on pack. Refreshing is not necessary if toasting the bread.

The Part-Baked Range

The part-baked range is ideal if you want fresh, warm crusty bread but haven't the time to make your own. The part-baked loaves are delicious served piping hot, torn into chunks and dipped in soups and sauces or with a ploughman's lunch with wedges of creamy cheese and pickles! The part-baked rolls are the traditional oval Vienna shape, making them ideal for open sandwiches, mini garlic breads or bruschetta.

Nothing beats oven fresh bread spread generously with butter!

The part-baked range is ONLY suitable for use in a conventional oven as the baking of the bread is being completed rather than just being refreshed. All baking instructions are detailed on pack.

Storage

The special packaging used with the entire bread range keeps it fresh for up to 13 weeks from the day it is baked. Once opened, the bread should remain fresh for 3 days. Simply transfer the bread to a sealed bag or container and place in a cool, dry place (preferably not the fridge as this may dry the bread out).

Freezing

The instructions on all the bread state that it is not suitable for home freezing. Although we do not encourage you to freeze the bread, we appreciate that sometimes it may be necessary. If the bread is to be frozen it is very important that it is removed from the special packaging and placed into a freezer bag. It is a good idea to freeze the bread in portion sizes.



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Getting Fresh with Juvela Bread!

Wholesome hearty snacks to warm you through on cold winter days

French Onion Soup & Gruyere Croutons

Serves 2

Simple yet stylish, this version of the French classic is perfect for a light lunch or satisfying supper.

INGREDIENTS

50g (2oz) butter
3 large onions, sliced
1tbsp caster sugar
2 garlic cloves, peeled and crushed
150ml (6froz) dry white wine
600ml (1pint) hot, fresh vegetable stock*
1tbsp Worcestershire sauce
1 JUVELA Gluten-Free Part Baked Roll†
50g (2oz) Gruyere cheese, finely grated
Salt and freshly ground black pepper



METHOD

Melt the butter in a large pan and add the onions. Sprinkle in the sugar and cook over a high heat for 10-15 minutes, stirring frequently until the onions are a caramel brown colour. Add the garlic and cook for a further 30 seconds.

Pour the wine into the pan and cook vigorously for a couple of minutes. Stir in the hot stock and Worcestershire sauce, bring to the boil, and then reduce the heat and simmer for 15-20 minutes until the onions are tender.

To make the croutons, cut the roll into thick slices and grill each side until golden. Top each crouton with grated Gruyere and return to the grill until cheese is melted. Serve the soup piping hot topped with croutons.

Nutrition Information – per serving: Calories 590, Fat 24.8g (of which saturates 16.1g), Carbohydrate 54.5g (of which sugars 25.1g), Fibre 4.4g, Calcium 375mg

†Currently only available in the UK, not ROI. JUVELA Gluten-Free Rolls can be used in place of Juvela Gluten-Free Part-Baked Rolls.

Creamy Mushrooms on Toast Serves 2

Lightly sauteed mushrooms bound in a creamy mustard sauce and served on thickly sliced JUVELA Gluten-Free bread

INGREDIENTS

25g (1oz) butter
1 garlic clove, peeled and crushed
150g (6oz) chestnut mushrooms, thickly sliced
1 tsp wholegrain mustard*
4tbsp soured cream
Salt and freshly ground black pepper
2 thick slices JUVELA Gluten-Free Unsliced Loaf (white or fibre)
1tbsp fresh chives, finely chopped



METHOD

Melt the butter in a large pan. Stir in the garlic and mushrooms and cook over a medium heat, stirring occasionally, until mushrooms are softened. Stir in the mustard and soured cream and season well.

Lightly toast the bread and then spoon the mushroom mixture onto the toast. Sprinkle with chives and freshly ground black pepper, and an extra dollop of soured cream if desired.

Nutrition Information – per serving (150g): Calories 248, Fat 16.8g (of which saturates 9.8g), Carbohydrate 18.8g (of which sugars 3.7g), Fibre 3.2g, Calcium 108mg

†Currently only available in the UK, not ROI. JUVELA Gluten-Free Sliced Loaf can be used in place of JUVELA Gluten-Free Unsliced Loaf.

*Check in The Gluten-Free Food & Drink Directory for a suitable brand

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