



## TOUR DE FRANCE

The Tour de France is the mother of all our bread families, the point of departure for BREADBAR's breadcraft. Elegant and unaffected, the Tour de France is the most versatile of the BREADBAR doughs, fusing readily with countless complements, including fruits, nuts, vegetables, and even meats. The Tour de France breads present a robust crust with a conspicuous crispiness, and a voluptuous crumb that is emphatically cream in color – never white. Most recognizable in the form of the classic baguette, the Tour de France family is a universal companion to nearly all foods and flavors.

**BREADBAR**