

# PRESS RELEASE

Mariner's  
bread™

Shipshape and ready !.....The best tasting  
"low-salt content" bread

"0.4g of salt / 100g"

The famous "**Pain Brié**" (nothing to do with Brie cheese), made in Normandy since the 16th Century, is recognisable by its tight white crumb, smooth golden crust and...excellent conservation time...These qualities made it a favorite with the sailors of Honfleur during their cod fishing expeditions to New Foundland .

Made from a flour originating in the Beauce region of France and the famous salted butter of Isigny Sainte-Mère, the "**Mariner's Bread**" is a natural "**Pain Brié**" with a very **low salt content** and **free** of any additives or conservatives. Thinly sliced, it is delicious either "as is" or slightly toasted.

An Honfleur Baker in 1886, my great-grandfather **François**, made his "**Pain Brié**" with the help of a "**brie**", a large stone on which he crushed the dough with the help of a long wooden lever in order to extract all the air.

Techniques have evolved and the brie is no longer used nowadays...but this 120-year old family recipe allowed me to develop an excellent low salt bread faithful to the quality of yesteryear, which is not only a pleasure for the taste buds but also good for your health !

If one day you go to Honfleur...do not forget to taste the "**Pain Brié**" with salted butter, local shrimps and a glass of Pays d'Auge farm cider...then stroll the little streets bordered by half-timbered houses ... and make a stop at the Old Honfleur Museum down rue de la Prison ...great-granddad's brie is still there !



François's "brie"  
Honfleur Museum

