



PRESS RELEASE

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Well bread

Over the past five years there has been a revolution in the bakery world. Judy Abrahams picks some interesting examples

No longer is the choice of bread a dismal selection of boring white slices, leavened by wholesome dough from health food stores and Continental bakeries. Today good bread is widely available. There is Italian bread from the ovens of La Fornaia, and French dough from ex-Gavroche pastry chef Philippe Dade distributed around town, high-class produce from specialist bakeries such as the recent arrival from Oxford, Maison Blanc (120 Holland Park Avenue, W11), and from some supermarkets

Bagatelle

Established a year ago by disciples from the Paris bakery, Lenôtre, this boulangerie/pâtisserie/traiteur has established a reputation for making some of London's best baguettes - the secret is French flour. A new loaf is Londonien (English white bread made with butter).

44 Harrington Road, SW7 (071-581-1551). Monday-Saturday 8am-8pm, Sunday 8am-3pm.

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