



P R E S S R E L E A S E

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COUNTRY HOMES AND INTERIORS (Mars 1995)

The cream of London's food shops

Bread

Sally Clarke opened her bread shop only six years ago, and is now one of the best known bakers in London. Her range of some 25 breads includes the popular horseshoe shape with apricot, malt crunch, honey butter and unbleached flours at £1.30. I was very taken with the honey, seed and whole-wheat: a bloomer loaf with honey, germinated wheat, malt crunch, butter, unbleached white flour, pumpkin and sunflower seeds and oats on top, £1.10. Clarke's are at 122 Kensington Church Street, W8, 071-229-2190.

Bagatelle, 44 Harrington road, SW7, 071-581-1551, have traditional French breads, including white, walnut and raisin bread, all made with French flour, as well as a range of pâtisserie and take away delicacies.

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