

BREAD, SOUP BOWL

Crusty and slightly sour, our bread bowl is perfect with hearty soups and stews and should be placed on your soup/salad bar. Also makes the perfect size for a family of two that wants a smaller loaf of sourdough bread.



ITEM #: 7058 | NET WT: 8 oz | PACK SIZE: 18/case

INSTRUCTIONS:

- Keep bread frozen until needed.
- When ready, remove breads for daily production, place bowls on parchment paper/pan and allow to THAW at room paper temperature for 1-2 hours.
- Pre-heat oven to 375 degrees and bake 5-10 minutes until crust is refreshed.
- Allow bread to cool completely before cutting and bagging.



INSTRUCTIONS FOR HOLLOWING BREAD BOWL:

- With serrated knife, CAREFULLY cut a circle from the top. Make sure the knife goes three-quarters down inside of bread bowl. Do not go to bottom!
- Gently pull out the core or plug and replace it back inside the bread bowl.
- Place in a small poly bag with a twist tie.
- Place in a basket at the SOUP BAR!

BAKING TEMPERATURE 375°

BAKE TIME 5-10 MINUTES

THAW, PREP & BAKE

INGREDIENTS:

Flour (wheat flour, malted barley flour), water, semolina, contains less than 2% of the following: sea salt and dried yeast, calcium propionate and dried malt. Contains Wheat. Made on shard equipment with Milk, Egg and Tree Nuts. Made in a facility that processes peanuts.

SERVING INSTRUCTIONS FOR THE CUSTOMER:

- Take the bread from the poly bag and place in a 375 degree pre-heated oven to crisp up the inside and out. Pour your soup into bread bowl and enjoy!
- For more liquidy soups like French Onion, lay cheese on the bottom or top of bread bowl and heat.

BAKE THE PERFECT LOAF:

Take into account that oven temperatures will vary. Watch closely until you have the suitable time and temperature for baking the perfect bowl!



Perfectly Baked



Overly Baked

Nutrition Facts

Serving Size 2oz (57g)
Servings Per Container 4

Amount Per Serving
Calories 150 **Calories from Fat 0**

	% Daily Value*	
Total Fat <1g		1%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 410mg		17%
Total Carbohydrate 31g		10%
Dietary Fiber 1g		5%
Sugars <1g		

Protein 5g

Vitamin A 0% • Vitamin C 0%

Calcium 6% • Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrates 4 • Protein 4

For more information, serving suggestions and recipes, contact Companion Customer Care at:

314.352.4770 | customer care@companionstl.com | companionbaking.com