

Trucs et astuces: tips!

Our products do not contain any dough enhancers, fats, preservatives or other bread improvers. Here are a few tips to keep our products fresh for even longer:

Breads - All our bread can be frozen. We provide special freezer bags for this purpose. Take frozen bread out of the freezer 1,5 hours before use. If desired, you may heat the bread in the oven, once defrosted.



Baguettes - Do not leave baguettes in a plastic bag for too long (unless you want to freeze them) as the crust will become soft more quickly. This applies to other crusty breads also.

Croissants - Croissants and other puff pastry products are best kept at room temperature, in a paper bag. For a crispier crust the following day you can briefly heat them up in the oven. Croissants can be kept in the freezer in a plastic bag.



Pastries - Always keep pastries in the refrigerator. It is best not to keep pastries with (red) fruit too long, as the moisture in the fruit will make the pastry go soggy. Macarons should be served at room temperature.

Madeleines and other soft cakes

Soft cakes, such as madeleines, are best kept in a plastic bag or a closed biscuit tin.



Ouvert
Monday to Saturday 7am - 7pm

*Le Fournil de Sébastien -
artisan French bakery*

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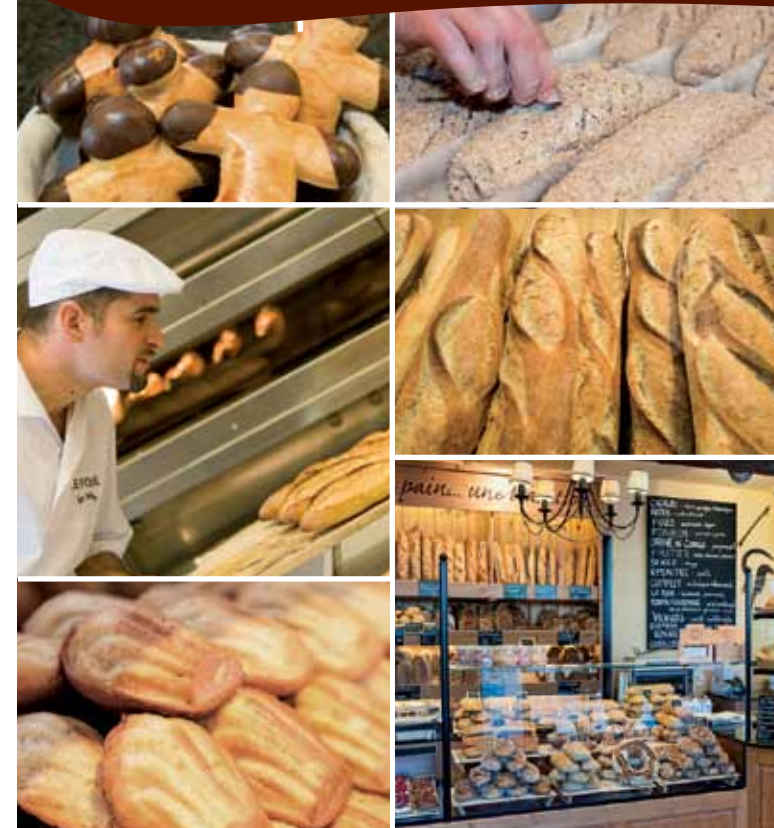
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Le Fournil de Sébastien Hilversum

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I make all my products from start to finish

Sébastien: I make all my products from start to finish. I pride myself in the fact that I don't use any pre-made mixes or semi-finished ingredients. This is why we have made it possible to take a peek behind the scenes and see directly into the production area from the shop. I don't use any artificial ingredients (dough enhancers, fats, preservatives or other bread improvers), and all my bread is made with liquid sourdough. The slow rising process, and the stone floor oven, give my bread its soft, wonderfully aromatic texture in a deliciously crispy crust.

Sourdough. I make my own sourdough. It gives my bread its delicious flavour, and helps it stay fresh longer. Sourdough does wonders for the intestines.

It breaks down phytates from food intake, helping the intestines absorb more minerals. Unfortunately 'sourdough bread' is not a protected term.

Even if only a tiny bit of sourdough is used, bread can be called 'sourdough bread'. Mine is 100% sourdough bread!



Flour. The flour I use is 'pure': unadjusted and not 'enhanced'. In much of today's wheat, artificial enhancers are added, leading to more resistance and yield. The downside is that it is more difficult to digest. This is why I use only pure French flours,



such as tradition française flour. This flour must meet strict requirements: no artificial ingredients, no freezing, and the only additional ingredients allowed are water, salt and sourdough. It has taken years of dedication and experience to get our Baguette Tradition just right.... famously crispy on the outside and soft and aromatic on the inside.

Another one of our favourites is our award-winning semi-wholewheat country loaf 'La Tourte'. This bread is made with stone-ground flour. **NRC Handelsblad, a major Dutch newspaper, recently awarded this bread the 'number one worth a detour prize'.**



From the street and inside the shop you can see my bakers at work

Spelt. Spelt is a 'primeval grain': it has never been modified. Gluten in spelt flour differs in composition from gluten in wheat flour. This is why spelt bread is easier to digest than wheat bread. Spelt bread is also suitable for people with a sensitive digestive system. Spelt is not a protected name. Even bread containing a small percentage of spelt flour can be called spelt bread. **"I use 100% white spelt flour for my spelt bread"**



About Us

The people behind Le Fournil de Sébastien are Frenchman Sébastien Roturier, artisan baker, and his Dutch wife Susan. From 1996 to 2007 they ran the family owned bakery in the Vendée area in the West of France. After opening their first bakery in Amsterdam in 2007, they went on to set up a second shop in Hilversum.

Sébastien & Susan Roturier



Rye. Rye contains less gluten than wheat. Rye bread is rich in fibre and very tasty. By nature, rye bread is moist and quite dense. Rye is often mixed with wheat. But not at Le Fournil de Sébastien: **My rye bread is made with 100% rye.**

Apart from baguettes and numerous pains spéciaux I make sandwiches with varying fillings. And of course there is no such thing as a French bakery without all sorts of viennoiseries: croissants, pains au chocolat, pains aux raisins, chaussons aux pommes, and much more. Try our delicious range of tarts, chocolate macarons, madeleines, and much more. From the Vendée area I brought two specialities: Brioche, a soft sweet bread which goes really well with hot chocolate. And Préfou, a type of garlic bread that is traditionally served warm with an aperitif. In January, for Three Kings' Day, I always make the traditional Galette des Rois, in which a small porcelain figurine called a 'fève' is hidden, much to the children's delight.

