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ONE FAMILY.

EXPERIENCE THE ARTISAN DIFFERENCE.

**COTTAGE BAKERY® ARTISAN
BREADS AND ROLLS RECIPE GUIDE.**



MASTERING THE ART OF BREAD.

Cottage Bakery® Artisan Breads and Rolls has been synonymous with quality and innovation since 1954 — meeting your need to offer true, authentic parbaked artisan breads and rolls. Give consumers an unforgettable, multi-sensory experience with products made with a natural dough starter, hand scored and slow baked in natural-stone hearth ovens.

LET’S CREATE MENU MASTERPIECES.

Discover more at
richsusa.com/cottage-bakery-breads-rolls

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ITALIAN BRUSCHETTA

INGREDIENTS

- 1 Cottage Bakery
French Baguette [PC18660](#)
- 4 Firm Ripe Tomatoes
(medium to large)
- ½ Red Onion (chopped)
- 1 Celery Stalk (chopped)
- ½ tsp. Salt
- 1½ tsp. Oregano
- 4 - 5 Fresh Basil and Parsley Leaves
(chopped)
- ¼ C Olive Oil
- Balsamic Glaze

DIRECTIONS

1. Cut baguette diagonally
2. Brush sliced baguette with olive oil
3. Lightly toast bread
4. Combine rest of ingredients in a bowl
5. Top toasted bread with mixture
6. Drizzle with Balsamic glaze and serve

**THE ARTISAN BAKERY MARKET
IS EXPECTED TO GROW 4.1%
FROM 2019 - 2024.**

ARTISAN BAKERY MARKET RESEARCH REPORT,
MARKET RESEARCH FUTURE, 2020



BAKED POTATO SOUP BREAD BOWL

INGREDIENTS

- 1 Cottage Bakery
Sourdough Boule [PC18774](#)
- 1 tbsp. Onion (Minced)
- 1 tsp. Butter
- 2 tsp. Flour
- 1 C Whole Milk
- 1 Medium Russet Potato (diced)
- ¼ C Chicken Broth
- ½ tsp. Garlic Powder
- Salt and Pepper
- 1 oz. Sour Cream
- 1 oz. Shredded Cheddar Cheese
- 1 strip Bacon (cooked and chopped)
- 1 tsp. Fresh Chives (Minced)

DIRECTIONS

1. Over medium-high heat, sauté onion in butter, 5 minutes
2. Stir in flour, cook one minute
3. Whisk milk in slowly until flour is combined
4. Add chicken broth, garlic and potatoes. Bring to a boil, reduce heat and simmer until potatoes are fork tender, about 15 minutes
5. Mash the potatoes in the pot until soup is thickened and some chunks remain
6. Stir in sour cream, some of the cheddar and some of the bacon; salt and pepper to taste
7. Pour soup into hallowed boule; top with remaining cheddar and broil for 1-2 minutes. Garnish with bacon and chives and serve



PEANUT BUTTER BANANA SUB

INGREDIENTS

- 1 Cottage Bakery Thin Crust
Multigrain Sub Roll [PC 18911](#)
- 2 oz. Peanut Butter
- 1 Banana (sliced)

DIRECTIONS

1. Cut roll in half horizontally; toast if desired
2. Spread both cut sides with peanut butter
3. Arrange banana slices on bottom half
4. Replace top roll, cut into three pieces and serve



GRILLED VEGGIE SANDWICH

INGREDIENTS

- 1 Cottage Bakery Ciabatta Sandwich Roll [PC 18682](#)
- 2 oz. Herbed Goat Cheese
- ½ C Baby Spinach or Arugula
- 1 C Grilled Zucchini, Mushrooms and Red Pepper
- 1 tbsp. Aged Balsamic Vinegar
- Salt and Pepper

DIRECTIONS

1. Cut roll in half horizontally
2. Spread top half with herbed goat cheese
3. On the bottom half, layer greens then warm grilled veggies
4. Drizzle with balsamic; salt and pepper to taste
5. Replace top roll, wrap in parchment, cut in half and serve





EGG-CELLENT BREAKFAST SANDWICH

INGREDIENTS

2 slices Cottage Bakery Sourdough
Batard [PC 18804](#)
1 tbsp. Butter
1 Egg (beaten)
½ Avocado (sliced)
Salt and Pepper
3 slices Tomato
2 slices Sharp Cheddar

DIRECTIONS

1. Melt half of the butter in a frying pan and scramble eggs until firm
2. On one slice of bread, layer sliced avocado, scrambled egg, tomato slices, salt and pepper and cheddar
3. Add second slice of bread, butter the top and place sandwich butter side down in a hot skillet
4. While the first side is browning, butter the side facing up, flip sandwich to brown the second side
5. Slice in half and serve



STRAWBERRY STACKED FRENCH TOAST

INGREDIENTS

2 slices Cottage Bakery Cranberry
Walnut Batard [PC 19663](#)
1 Egg
¼ C Whole Milk
¼ tsp. Ground Cinnamon
½ tbsp. Sugar
1 tbsp. Butter
¼ C Cream Cheese
½ C Fresh Strawberries
(hulled and sliced)
1 tbsp. Powdered Sugar
1 tbsp. Dried Cranberries
1 tbsp. Chopped Walnuts

DIRECTIONS

1. In a shallow bowl, whisk egg, milk, cinnamon and sugar
2. Soak bread in egg mixture, pressing down to submerge; flip and press to coat second side
3. In a frying pan, melt butter over medium heat, add bread slices and cook until bottom is brown; flip, brown the second side. Transfer French Toast slices to a plate
4. Spread one piece with cream cheese, layer with sliced strawberries, then top with second piece of bread
5. Dust with powdered sugar, garnish with cranberries and walnuts and serve



GREEK CHICKEN SANDWICH

INGREDIENTS

- 1 Cottage Bakery Kalamata Olive Batard [PC 18819](#)
- 2 Romaine Lettuce Leaves
- 4 oz. Grilled Chicken (sliced)
- ½ Medium Tomato (chopped)
- ½ Small Cucumber (chopped)
- ¼ Small Red Onion (chopped)
- 1 oz. Pitted Kalamata Olives (chopped)
- 1 oz. Greek Dressing
- 2 oz. Crumbled Feta

DIRECTIONS

1. Cut batard in half horizontally
2. In a small bowl, toss tomato, cucumber, red onion and olives with Greek Dressing
3. On the bottom half of the roll, layer lettuce, grilled chicken, vegetable mixture and feta
4. Place top half of the roll on the sandwich, cut in half and serve

**42% OF CONSUMERS
THINK MEDITERRANEAN
CUISINE IS VERY HEALTHY.**

DATASSENTIAL 'SIMPLY SMARTER' WEBINAR, JAN. 2021

JALAPEÑO GRILLED CHEESE

INGREDIENTS

2 slices Cottage Bakery Jalapeño
Cheddar Batard [PC 18786](#)

1 tbsp. Butter

½ Small Sweet Onion
(sliced and caramelized)

3 slices White Cheddar

DIRECTIONS

1. Top one slice of bread with caramelized onions and cheese
2. Add second slice of bread, butter the top and place sandwich butter side down in a hot skillet
3. While the first side is browning, butter the side facing up, flip sandwich to brown the second side; cover pan to melt cheese
4. Cut in half and serve



B.L.T.A. SUB

INGREDIENTS

- 1 Cottage Bakery Thin Crust Multigrain Sub Roll [PC 18911](#)
- 1 tbsp. Mayonnaise
- 4 slices Bacon (cooked)
- 2 Romaine Lettuce Leaves
- 1 Medium Tomato (sliced)
- ½ Avocado (sliced)
- Cracked Black Pepper

DIRECTIONS

1. Cut roll in half horizontally
2. Spread mayo on bottom half of the roll; add black pepper to taste
3. Layer bacon, lettuce, tomato and avocado
4. Top with second half of roll, serve



CHICKEN AND PESTO PANINI

INGREDIENTS

- 1 Cottage Bakery Ciabatta Flat Loaf [PC 18703](#)
- 3 tbsp. Mayonnaise
- 3 Chicken Breasts (cooked and thinly sliced)
- 2 C Baby Spinach
- $\frac{3}{4}$ C Pesto
- 6 slices Provolone

DIRECTIONS

1. Cut loaf in half horizontally
2. Spread mayo and pesto on both cut sides of ciabatta
3. Layer bottom half with spinach, chicken and provolone
4. Top with other half of bread
5. Heat in panini press until cheese is melted and bread is toasted
6. Cut into segments and serve



SMOKED SALMON SANDWICH

INGREDIENTS

- 1 Cottage Bakery Ciabatta Sandwich Roll [PC 18682](#)
- 2 oz. Dill Cream Cheese
- 3 oz. Sliced Smoked Salmon
- 1 slice Red Onion
- 6 slices Cucumber

DIRECTIONS

1. Slice roll in half horizontally
2. Divide cream cheese equally between both cut sides
3. On the bottom half of the roll, layer cucumber, salmon, red onion
4. Top with other half of roll, serve



GARLIC CAPRESE TOAST

INGREDIENTS

- 1 Cottage Bakery Roasted
Garlic Batard [PC 19421](#)
- 2 tbsp. Olive Oil
- 2 Whole Garlic Cloves
- 8 oz. Whole Milk Mozzarella
- 2 Large Tomatoes
- Fresh Basil
- Salt and Pepper

DIRECTIONS

1. Cut bread into slices
2. Drizzle with olive oil and toast until light golden brown
3. Place two slices of mozzarella on toast
4. Top with two tomato slices
5. Garnish with a few basil leaves
6. Season with salt and pepper

**4X - GROWTH OF
SPECIALTY TOAST
ORDERS, LIKE AVOCADO
TOAST, SINCE 2010.**

DATASENTIAL 'SIMPLY SMARTER' WEBINAR, JAN. 2021



PULLED PORK SANDWICH

INGREDIENTS

- 1 Cottage Bakery Thin Crust French Demi Sub Roll [PC 18731](#)
- 4 oz. Pulled Pork
- 1 oz. Barbecue Sauce (house made or store bought)
- ½ C Shredded Cabbage and Carrots
- 1 oz. Coleslaw Dressing (house made or store bought)
- 1 Dill Pickle (thinly sliced)

DIRECTIONS

1. Slice roll in half horizontally
2. In a small bowl, mix pulled pork and barbecue sauce
3. In a second small bowl, mix cabbage and carrots with coleslaw dressing
4. On the bottom half of roll, layer pulled pork mix, coleslaw and pickle slices
5. Top with second half of roll, cut in half and serve



LOBSTER DIP BREAD BOWL

INGREDIENTS

- 1 Cottage Bakery Sourdough Boule [PC 18774](#)
- 8 oz. Cream Cheese, softened
- 4 oz. Sour Cream
- ½ tsp. Old Bay Seasoning
- ½ tbsp. Worcestershire Sauce
- ½ tsp. Tabasco Sauce
- 6 oz. Lobster Meat (cooked and shredded)
- 2 oz. Shredded Cheddar
- 1 Scallion (sliced)
- Flaky Salt and Cracked Black Pepper

DIRECTIONS

1. Pre-heat oven to 375 degrees
2. Hollow out boule, reserving removed bread for dipping
3. Stir together cream cheese, sour cream, Old Bay seasoning, Worcestershire sauce and Tabasco sauce in a medium bowl until combined; fold in lobster meat
4. Spoon dip into boule, sprinkle with cheddar and bake until cheese is bubbly and dip is warmed through; about 15 minutes
5. Sprinkle with salt, pepper, scallions and serve



PORK BANH MI

INGREDIENTS

PORK

- 1 lb. Pork Tenderloin (thinly sliced)
- 2 tbsp. Soy Sauce
- 2 tbsp. Fish Sauce
- 3 tbsp. Brown Sugar
- 2 tbsp. Lemongrass (minced)
- 1 tsp. Garlic (minced)
- 2 tsp. Sesame Oil
- 1 tbsp. Vegetable Oil
- Salt and Pepper to Taste

PICKLED VEGETABLES

- $\frac{3}{4}$ C Daikon Radish (shredded)
- $\frac{3}{4}$ C Carrot (peeled and shredded)
- $\frac{1}{4}$ C Rice Vinegar
- 1 tbsp. Granulated Sugar
- 1 tbsp. Water

SANDWICHES

- 1 Cottage Bakery French Demi Baguette [PC 18831](#)
- $\frac{1}{4}$ C Mayonnaise
- $\frac{1}{4}$ C Cilantro Leaves
- $\frac{1}{2}$ C Cucumbers (thinly sliced)

OPTIONAL

- 2 tbsp. Chilies (thinly sliced)

DIRECTIONS

PORK

1. Place soy sauce, fish sauce, brown sugar, lemongrass, garlic, sesame oil and vegetable oil in a large bowl
2. Whisk to combine
3. Add pork and toss to coat
4. Cover and refrigerate for at least 30 minutes or up to 1 day

PICKLED VEGETABLES

1. Combine rice vinegar, sugar, water and salt
2. Add the carrots and daikon radish
3. Toss to coat
4. Let sit for at least 10 minutes

SANDWICH

1. Heat pan to medium-high heat
2. Add pork in a single layer to the pan
3. Cook 3-4 minutes per side or until browned
4. Place pan in the oven and cook for 6-8 minutes longer (or until desired level of doneness)
5. Remove pork from the oven and let rest for 5 minutes
6. Thinly slice pork
7. Spread mayonnaise evenly over bottom pieces of bread
8. Divide sliced pork evenly and place on top of mayonnaise
9. Top pork with pickled vegetables and serve



AWAKE THE ARTISAN IN YOU.

The Cottage Bakery portfolio is synonymous with quality, indulgence and innovation. Because the experience is baked right in.

PRODUCT CODE	PRODUCT NAME
18660	French Baguette
18774	Sourdough Boule
18911	Thin Crust Multigrain Sub Roll
18682	Ciabatta Sandwich Roll
18804	Sourdough Batard
19663	Cranberry Walnut Batard
18819	Kalamata Olive Batard
18786	Jalapeño Cheddar Batard
18703	Ciabatta Loaf
19421	Roasted Garlic Batard
18731	Thin Crust French Demi Sub Roll
18831	French Demi Baguette

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