



Bakery Vacek & com.

Long-lasting tradition

Bakery Vacek started in 1990 with the idea to enlarge and vary the choice of baked products in Hlinsko. The varied products have gradually supplied Hlinsko grocery stores with more choice. They slowly reached bigger popularity and started to produce healthy food bakery. In 2002 a new workshop was built with an original bread oven, where the traditional leaven bread used to be baked as long ago as in 1938.

Hlinsko Bread is made by classical natural method of three-degree leavening according to an old baker's recipe, the way our ancestors made it without any chemicals, artificial leavening or yeast. That's why the bread can last longer than the yeast one, it is healthier, sweet-smelling bread of high quality. Its special taste is enhanced by a bricked steam oven where bread is loaded manually with a baker's shovel. It is made from Czech wheat and rye flour, water, leavening, salt and caraway. The flour comes in sacks from the mill in Janderov near Chrudim, which mills flour by a traditional method of cylindrical roller mill with three stools.

The bread can be bought fresh right out of the oven since early morning from Monday to Saturday in Vacek Bakery and in many Hlinsko bakeries and shops, e.g. Coop Jednota Hlinsko, Grocery Navrátilová, Švanda Butcher's, Novák's Butcher's, Grocery Ann Rytych, Grocery Daniel or Bistro Duo A.

The following product was certified "HlineckoQuality":

- Hlinsko Leavening Bread



Kontakt:
Pekařství Vacek a spol., v.o.s.
Provozovna:
Květná 1430, 539 01 Hlinsko
Tel.: +420 777 700 055
Provozovna:
Wilsonova 389, 539 01 Hlinsko
Tel.: +420 777 760 055
E-mail: info@hlineckepekarny.cz
www.hlineckepekarny.cz

Hlinecko Quality



Unlike any yeast bread **Hlinsko Leavening Bread** is rising for a long time and this natural fermentation ensures that all the sacharides and proteins are formed there. Thanks to this procedure the bread is easier to digest and all the mineral substances are more effective. It is also a source of vitamin B and fibre.

The leavening is formed in three degrees. The original leavening where microflora has already been developed is added with small amounts of rye flour and water so that culture microbes prevail. The last degree of leavening reaches right acidity, baking cardinality, flavour and aroma needed for bread dough of high quality. Part of the leavening is then separated and used for the following day, the other part is mixed with flour and baker's concert can start – loaves of bread are being rolled up and placed in bread baskets strewn with flour. Having risen the dough is spread with thin film of water and placed in the oven to be baked. Water prevents cracking and ensures shiny crust. The dough is placed into the oven by a skillful baker and there goes the first loaf, another follows and again and again until the whole oven is full. The steam oven enables manipulation with each loaf for proper baking and after that freshly baked bread is ready to be delivered to your table.

Nowadays there are not so many bakeries that make bread according to traditional recipes, because this procedure is time-consuming and more expensive than making bread from yeast. However, the old procedure is a never-ending carousel which doesn't need any chemical additives and the bread is healthy and tasteful.