

Breads

of Fairfield City Centre



A City of Many Loaves



*There is no doubt
that bread is a
kitchen table staple
but at Fairfield City
Centre it is an exotic
buffet of choice.*

At Fairfield City Centre there are 18 bakeries representing every corner of the globe. Most of the bakeries offer fresh bread straight from the oven.

You will never be short of bread at Fairfield City Centre. So if you are craving bread why not visit the many bakeries and enjoy some of the authentic breads that are on offer.



~ Breads of Fairfield City Centre ~

NAAN

Environmentally Friendly!

Did you know Afghans carry the bread in cloth bags, never in plastic?

Nan-e Afghani is the national bread of Afghanistan, it's also known as Naan. Black cumin or caraway seeds are often sprinkled for decoration as well as for taste. Lengthwise lines are scored in the dough to add texture to the bread.



BAGUETTE

Bonjour!

History tells us this tasty bread can be traced back to the court of Louis XIV, the “Sun King”. The Baguette is one of France’s best known exports. It has all of that “French Chic” from its distinguishable length and crispy crust. Most people know this bread as the “French stick”, perfect with paté, a cheese platter and a glass of red.



PIDE

What a Delight!

This versatile bread is perfect for all occasions. Also known as Turkish bread, it can be eaten for breakfast, lunch and dinner, or at anytime. Tear it, slice it, fill it, fry it, bake it, toast it, grill it or barbecue it. You can use it as a scoop or to mop up your plate.





KHUBZ

Arabian Nights!

Fairfield's large Arabic community love their bread. Just like the tale of Arabian Nights, legend has it that an ancient Arabic cookbook had six recipes for this flatbread. It's baked in a tannur (clay oven) the equivalent of Aladdin's magic lamp!



LAVASH

Prince of Persia!

To make lavash bread you need a strong arm. Traditionally, the dough is rolled out flat and slapped against the hot walls of a tannur.

When fresh, this Iranian bread is flexible like a tortilla. It's great for sandwiches and wraps.

Also known as "cracker bread" it dries out quickly and becomes brittle and hard so it's perfect for dips.



ROSCA DE CHICHARRÓN

Latino Legacy!

Rosca de Chicharrón is a favourite amongst Argentinians and Uruguayans. This bread is filled with delicious pork crackling and used to accompany any meal. Enjoy a piece in the afternoon with the well known herbal tea called "Mate".

AIYSH

The Land of the Pharaohs!

Aiysh means “Life”. No wonder the Pharaohs had hieroglyphics of bakeries in their tombs preparing them for the “after life”. This bread is suitable with any kind of meal. Did you know that the Egyptian bread is one of the oldest breads known to mankind?



CIABATTA

Ciao Bella!

Ciabatta translated means “slipper” and that is what this loaf looks like. Every Italian grandma has a recipe for this bread. Nonna’s secret ingredient is a generous amount of olive oil. A thin crispy crust gives it crunch and it is a must with a hearty soup.



SAMOON

Baghdad’s Best!

Iraqis eat many varieties of breads. The Samoon is the traditional bread of Iraq and is different to the Khubz. This boat shaped bread is unique in taste and has a soft texture. Give Samoon a try when you next make sandwiches, you will be pleasantly surprised.





LEBANESE BREAD

Phoenician Phenomenon!

Who would have guessed that it takes 20 seconds to bake Lebanese bread in a 400 degree oven?

This bread is not too hot to handle, as it's cooled on a powerful conveyer belt and is ready to eat in seconds.

Something to ponder when you next sink your teeth into your favourite kebab.



HALLULLA

Si Gracias!

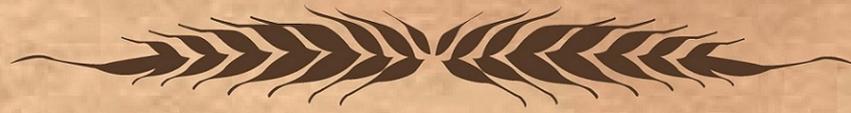
Chileans are self confessed bread-o-holics and Hallulla is the most popular bread amongst them. This flat topped bread is distinctive because of its fork prick design. This bread is superb for tasty sandwiches.



POGAČA

Balkan Beauty!

The origin of this bread is disputed. Croatians claim it as theirs, whilst other Balkan nations such as Bosnia, Serbia and Bulgaria say it's theirs! However, all of them can agree upon that this bread is a sensation on your taste buds.



Fairfield Bakeries



1	Al-Rafidain Bakery	14 Harris Street, Fairfield	0431 317 123	10	Handmade Forum Bakery	Fairfield Forum Shopping Centre	9727 5510
2	Baalbek Bakery	Rear 23 The Crescent, Fairfield	9727 4038	11	Hoi An Bakery	Shop 6/73-79 The Crescent, Fairfield	0478 819 948
3	Baghdeda Iraqi Bakery	Shop 3/4 Station Street, Fairfield	0449 960 884	12	Hot Burek	113 The Crescent, Fairfield	9726 1161
4	Baraka Bakery	Shop 8A Civic Centre Arcade, Fairfield	0420 499 055	13	Iraqi Traditional Bakery	83 Ware Street, Fairfield	0450 565 757
5	Bong Heng Hot Bread	43 The Crescent, Fairfield	0449 079 179	14	JJ Bakery	85 Ware Street, Fairfield	9727 9222
6	Brother's Bakery (NSW)	Shop 9/7 Nelson Street, Fairfield	0450 507 877	15	Kym Bakehouse	Neeta City Shopping Centre	8773 7258
7	Brother's Bakery	Shop 2/52-68 The Crescent, Fairfield	0405 197 000	16	La Torre Cake Shop	Shop 1/9 Nelson Street, Fairfield	9724 4565
8	Fairfield Bakery	39B Smart Street, Fairfield	9726 1902	17	New Sydney Bakery	Shop 1B, 104-110 Ware Street, Fairfield	0450 187 993
9	Fairfield Bakery 2	Shop 2/13 Nelson Street, Fairfield	8749 3594	18	Paula Continental Cakes	Shop 2/9 Barbara Street, Fairfield	9726 2379





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FairfieldCity
Celebrating diversity