

Gourmet News

Bittersweet Bakery opens store doors

East Granby, Conn. – With a focus on handmade breads, Bittersweet Bakery here was opened May 5 by an industry veteran with 23 years of experience.

The store features handmade breads made onsite with unbleached, unbromated flours including whole grain, eight-grain and organic varieties.

While its signature items include Ciabatta, Focaccia, Three Cheese, French, Multigrain, Rye and Sourdough breads, a full line of cakes and baked goods are also baked in a European oven with stone shelves, noted Owner Larry Macari.

The bakery, located in former nursery on four acres, features more than breads, cakes and cookies. Keeping with the handmade theme, the bakery features desserts and a private-label line of whole bean coffee that is micro-roasted in Vermont. A limited selection of artisanal Vermont cheeses are also available. The four cheeses are sold by the pound or in a tray with fresh fruit and bread.

Macari found the cheeses he is carrying at the Wakefield, VT., farmers; market: Cobb Hill cheese, Hartland, Vt.: Woodcock Farm, Weston, Vt.: and Westminster Dairy, Westminster, Vt. The cheeses range from sheep to Asiago – style to rich La Luna raw milk cheese – which Macari compares to a Gouda.

“They’re very small farms,” he noted. The cheesemakers ship their cheeses overnight direct to Bittersweet. The cheeses “have a nice look. You can tell they’re not mass produced,” said Macari. “They go along with the menu. Cheese and wine are great, but cheese and coffee are great too,” he said.

Sandwiches, including paninis, are also part of the menu, he noted.

Located in an old renovated barn near a pond, the bakery features a metal counter and in-store seating for 20 people. Future plans include adding an outdoor seating area for 50 people next year, said Macari.

The project is a long-time dream of Macari’s. “It’s very different from what I was doing before,” said Macari. For 23 years Macari worked for Diana’s Bakery as treasurer and general manager. In his new venture, “it is strictly me,” he said.