

Mag St.
Sourdough
Loaf

Your daily bread

REVIEW	
FOOD Delicious	SERVICE Good
AMBIENCE Standard	COST Reasonable
VERDICT ★★★	

The first retail outlet of Mag St. Bread Co. serves up doughy goodness in mind boggling versions



Cruffins and Kouign Amann



Roasted Tomato Focaccia

JOANNA LOBO

joanna.lobo@mid-day.com

IT WAS a thing of beauty: a round, bowl-like bread, heavy in weight but soft at the touch. It has lines carved in it giving it a weathered, beaten look and is dusted with flour on top, providing a stark contrast to the dark, caramel-y crust. The hard shell reveals a softer, mildly sour bread inside. This is the Mag St. Sourdough Loaf (₹350), one of the products of Mag St. Bread Co.

If you follow head baker Rachele Andrade's Instagram feed, as we do, you will know that this is one of their specialty products, one that she takes immense pride in baking.

Mag St. Bread Co. (MSBC), the bakery arm of Magazine St. Kitchen, launched their first retail space yesterday. The tiny space is part of the new avatar of Out of the Blue. We visited them in the early afternoon to find that word had already spread; the empty shelves were testimony to the fact that they were running out before they could even stock the products.

We picked up one of everything that remained and walked out with paper bags filled with baked goodies, wishing we had a bread basket to take with us and a picnic to head to.

The Almond Croissant (₹125) was a sweet but delicious overdose of almonds, from the crunchy slivered nuts on the top to the frangipani spread on the inside. Of the four Pullman Loaves, we tried the Brioche Pullman Loaf (₹150) — a soft, buttery bread with the darkest crust. We ate it plain by dipping it into our evening tea.

From the Viennoiserie section,

we tried the Cruffin with Vanilla Custard (₹125) and Kouign Amann (₹125). The Cruffin was our favourite, that hybrid of a croissant and muffin, stuffed with sweet, creamy custard and dusted with sugar. It was sweet, but not overpowering.

The Kouign Amann was a roundish, crusty bread containing layers of butter and sugar folded in to create a melt in the mouth, crumbly texture and flavour. The Roasted Tomato Focaccia (₹70) had a pleasant hint of sourness and a faint garlicky aftertaste. Every mouthful was a fresh burst of tomatoes.

Every ingredient used in the bread is locally sourced. The shelf life is 48 hours (not refrigerated), preferably wrapped in butter paper; the sweeter breads have a shorter shelf life. We hear they will soon be starting a bread subscription service, which will offer a different set of breads each day of the week, delivered to the doorstep. Give us this day our daily bread, indeed.

The
Croissants
PICS/ JOANNA
LOBO

AT Out of the Blue,
Union Park, Khar (W).
TIME 9 am to 1 am or
till stocks run out
LOG ON TO www.facebook.com/MagStreetKitchen

The
Baguette
basketViennoiserie
section

Mag St. Kitchen Co. didn't know it was us. The Guide reviews anonymously and pays for meals. Exceptional ★★★ Excellent ★★ Very Good ★★ Good ★ Average

WHAT'S ON TONIGHT

Meet the gentle (wo)men



7 PM ONWARDS Catch a play that follows the lives of various drag kings who perform in the city. The Gentlemen's Club AKA Tape is set in the thriving underground club scene in Mumbai, where the main act pays homage to Shammi Kapoor and the golden era of Indian cinema. It is performed by a motley crew of women, and Puja Sarup and Sheena Khalid are the brains behind the play, along with members of The Patchworks Ensemble, a new theatre group.

AT Prithvi Theatre, 20, Juhu Church Road.
COST ₹300 **CALL** 26149546

Beat meets melody



8 PM ONWARDS Rajasthani percussionist Sattar Khan and Belgian dancer cum choreographer Yentl de Werdt will search for a common language in rhythm and beat at a unique concert. It is a spontaneous dialogue between music and dance with no noise from outside. Their time signatures will cross and overlap during the course of the show. It will be followed by an improvised performance between the choreographer and local musicians from the city. But the highlight of the event is the confluence.

AT The Mumbai Assembly, St Veronica Road, Bandra (W).
COST ₹300
CALL 9820373073