

We Try Some of Pain D' Avignon's Breads of the Month

The Serious
Eats Team

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 **SLIDESHOW:** *We Try Some of Pain D'Avignon's Breads of the Month* >>

Talk about good bread in Boston and only a few names come to mind. Iggy's. Sel de la Terre. **Pain D' Avignon**. The latter recently celebrated its 20th anniversary and has launched a brand new "bread of the month" club, a mail-order service that delivers fresh bread via 2-day delivery direct to your door.

The Cape-based bakery focuses on European-style crusty, flavorful, open-holed loaves in a variety of flavors. (Take a look at our [behind the scenes tour of the bakery here](#)). Each delivery features a few seasonally-themed loaves.

We recently received a sample of five of their breads to taste. After two days' travel, they were a bit on the stale side, but ten minutes in the 350-degree oven freshened them right up. **Check out the slideshow for our thoughts.**

To subscribe to Pain D' Avignon's Bread of the Month Club, call 508-778-8588.

Subscriptions are \$150 and up.

Chocolate and Hazelnut Heart-Shaped Bread (February)



Hearts and chocolate for valentine's day, get it? Lots of rich chocolate chips, which almost, but not quite, overwhelm scattered chunks of hazelnut, make this a definite dessert bread. The heavy chocolate and crisp crust reminded us of a chocolate-chip bagel, but with a more open, slightly sour crumb.

Multigrain Light Pull-apart Rolls (April)



The hearty whole-wheat-and-grain pull-apart rolls brought to mind the chunky wheat breads of our childhood while sesame seeds on top were nicely toasted for a burst of flavor.

Rosemary Focaccia Buns (May)



They look like kaiser rolls, but ripping one opens reveals an airy, open hole structure, glossy with extra-virgin olive oil and mildly scented with rosemary. The crust is thin and crackly. If you've ever thought that putting a burger on focaccia sounds like a good idea, these buns would be the ideal candidate to test the theory.

Sourdough Rustic Loaf (October)



Our favorite of the bunch, the sourdough rustic loaf is mild and chewy on the inside and perfectly crispy out (the crust got the most compliments) with just enough sourdough tang to make for a killer sandwich or some top-notch buttered toast. Pain D' Avignon calls this an "Eastern European-style bread," which might be one reason why the Yugoslav-owned bakery gets it so right.

Raisin-Pecan Pull-apart Rolls (November)



These rolls are sweet and heavy. Like your aunt's fruitcake, they're real rib-stickers. And as with the heart-shaped chocolate and hazelnut loaf, the sweet ingredients sometimes overwhelm the nuts. But there were plenty of fruit-and-grain fanatics in the office for whom these could become a staple.