

ARTICHOKE & TYPEWRITER

Wildflour Bakery blog

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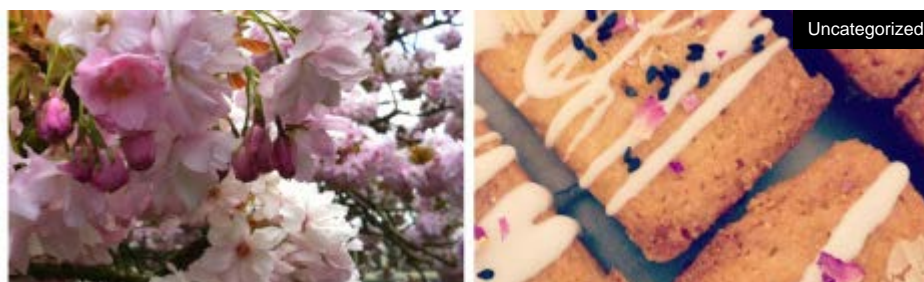


COFFEE & WHISKEY PAIRING, ADVENTURES IN FLAVOUR

Featured

1 Comment

One of the very first accounts that I won when I started Wildflour Bakery was an espresso bar in Maynooth, then named Boss Hogg and under the ownership of one [...]



CHERRY BLOSSOM

Featured

Leave a comment

For me, cherry blossom season is the most exquisite time of the year. It heralds spring, filling the world with pink and white blossoms; it is nature's festivity. The cherry [...]



A VERY GOOD YEAR

Featured

8 Comments

Happy New Year! I have a feeling that 2014 is going to be a fantastic year for Wildflour Bakery, even better than 2013, which was a very good year indeed. [...]

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SALT

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14 Comments

Salt: one of the most base and essential dialectical in nature, alchemical by design essential to the human body. Too little will much will [...]

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Uncategorized

SPRING COTTAGE ORGANIC FARM

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I first met Rosie O'Sullivan when I took a stall at Honest2Goodness market in Glasnevin. Rosie had a neighbouring stall for her organic fruit and vegetables and I immediately fell [...]



Chocolate, Uncategorized

BROOKLYN

Featured

10 Comments

On visiting New York I had presupposed that Manhattan would be the biggest draw, especially in terms of food. I found myself in Brooklyn almost entirely by chance, owing to [...]



Chocolate, Roasted White Chocolate, Tea

This Mothers' Day I received one of my loveliest

WINTER CITRUS

Featured

9 Comments

commissions to date. I was given the task of designing a cake for four mothers who would be celebrating Mothering Sunday [...]



ROASTED WHITE CHOCOLATE

Featured

6 Comments

Roasted white chocolate is the sophisticated alter ego of the flaccid, frumpy, sugary stuff we have come to know and hate. Think of it like the secret self of the [...]



SMOKE

Featured

3 Comments

To my mind, there is little more heavenly and evocative than the flavour of smoke. Smoke adds a depth and muskiness that makes the base flavour of whatever is being [...]



TEA

Featured

4 Comments

My fondest food memory is of coming home from school to sit with my mother at the kitchen table to drink tea and eat cake. Sometimes she listened as I [...]

Recipes



BUTTER

Featured

17 Comments

I was raised on spray-on cooking oils and low-fat, low-cholesterol, always-spreadable tubs of anemic yellow goo with ridiculous long names and cartoon cows on the packaging. My austere English mother [...]



JAMES NESBITT'S IRELAND – MONDAY 22ND 8PM

April 21, 2013

6 Comments

Last August, two very exciting things happened. Firstly, I got invited to give a cooking demonstration at the Theatre of Food as part of the Dublin Tall Ships Festival. Secondly, [...]

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Older posts

'The artichoke above all is the vegetable expression of civilized living, of the long view, of increasing delight by anticipation and crescendo.' - Jane Grigson





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- @Sreenan Sorry Conor - @RoastedBrown above Filmbase in Temple Bar, @AtlasUnit1 Maynooth, @GroveRoadCafe D8 are your best bets :) 2 days ago

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