

POPTY PATAGONIA BAKEHOUSE



Cecilia was brought up in Patagonia where she started baking in her late teens, selling her produce in Bariloche. She moved to Britain in the early 90s and opened her baking business in Devon in 2007 & is now based in Llandeilo.

Her breads, cakes and savoury quiches are made with organic ingredients where possible & using free range eggs.



Popty Patagonia Bakehouse

17 Crescent Road
Llandeilo
Carmarthenshire
SA19 6HN
Tel. 01558 822637

'Moccha Wafer cake



Ingredients:

Plain flour, Whole milk, Single cream, Free range eggs, Unsalted butter, Caster sugar, Dark chocolate, Double cream, Coffee & Bourbon vanilla extract



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Vegetarian Quiche



Made with Shortcrust pastry using plain flour, unsalted butter and egg. The fillings are seasonal

(Shown above is a cheese, onion, spring onion, pine nuts & chives Quiche)



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