

FOOD STUFF

Florence Fabricant



TONY CENICOLA/THE NEW YORK TIMES

At a New Bakery, Savory and Sweet

In 2003, a rent increase forced Michael Otsuka and Diane Forley, above, to close Verbena, their restaurant on Irving Place. They moved to California, but came back to the New York area in 2007 when Mr. Otsuka became the chef for Goldman Sachs. This year the couple began working on recipes for breads, sweet and savory tarts and other baked goods, and now have opened their own business, Flourish Baking Company, in Scarsdale, N.Y.

FROM AMBER WAVES Much of their baking relies on organic mixed grains, including spelt, millet, barley, whole wheat, buckwheat and rye. The breads and pastries combine light textures and rich flavors: their multigrain loaf, for example, is not as dense as most.

Orders can be placed at flourishbakingcompany.com starting Sept. 30 for pickup at the bakery, 160 Summerfield Street in Scarsdale; (914) 725-1026. Starting Oct. 5, stores carrying Flourish products will include Fairway Markets, Michael's Gourmet Shop in Scarsdale, and Plum Pure Foods in Cos Cob, Conn.

The multigrain loaf is \$6. Savory pies, \$5 to \$20 depending on size, have fillings like collards and baked beans, or mushrooms and barley. Sweets include apple-cinnamon pie (\$6 and \$18) and a coconut-lemon pastry (\$5 and \$16).