

FRESH FROM THE OVEN

The bread from Bub and Grandma's plays a starring role at these four prestigious hot spots



Barbari

» Tailor-made for Kismet in Silver Lake, this flaky Persian flatbread is a tad thicker than naan and dusted with sesame seeds.



Ciabatta

» Dune, which has locations in Atwater Village, downtown, and Venice, uses this pillowy bun for its pickled beet and egg sandwich.



Baguette

» Kadin spent a lot of time perfecting his unconventional baguette, which uses 16 percent whole grain for a punch of flavor. Find it served as crostini at Osteria Mozza.



Seeded Loaf

» This nutty, rustic whole-wheat bread with a dark brown crust holds together the popular Ira Glass sandwich at Wax Paper in Frogtown.



BUB AND GRANDMA'S HOUSE LOAF

BREAD On the Rise

● BUB AND GRANDMA'S IS CHANGING L.A.'S BAKING SCENE, ONE BAGUETTE AT A TIME

IT'S NOT OFTEN that a restaurant dishes on where where it buys its bread, but with Bub and Grandma's, things are different. The upstart bakery has become associated with some of the trendiest restaurants in the city—Gwen, 71 Above, Sqirl, Otoño, Here's Looking at You—with many of those establishments tout- ing the name proudly on their menus like a badge of honor.

How did Bub and Grandma's take the city's artisanal bread scene by storm? It can all be traced back to Andy Kadin, a former copywriter who started baking loaves in his apartment in 2014. Kadin, who focused on using high percentages of whole grain and long fermentation times, spent a year baking bread every day. Some of his excess ciabatta made it into the hands of Scott Zwiezen, owner of the Middle Eastern café Dune, who promptly put the bread on his menu—a move that Kadin says jump-started the com-

pany's growth. Now, a few years later, Bub and Grandma's pumps out 2,000 picture-perfect whole-grain loaves and baguettes for more than 100 businesses across the city.

Newly settled into a large production facility near the L.A. River, the bakery is experiencing the usual growing pains—including a new oven so heavy that the floor had to be reinforced—but there's also growing business. Bub and Grandma's recently took over bread production at Nancy Silverton's Mozza restaurants and developed a cotton-soft Japanese-style milk bread for Echo Park café Konbi. Kadin plans to debut even more options soon—spelt, polenta, dark rye—and has plans for a sandwich shop on the Eastside next year. For now, aside from dozens of restaurants and shops, Bub and Grandma's goods can also be found at the Hollywood Farmers' Market on Sundays, where all its varieties (along with flatbread pizzas and pastries) are sold. If, however, long lines aren't your thing, get a taste of it at a few of our favorite restaurants (see left). > LAUREL RANDOLPH

UPPER CRUST

Carbs are making a comeback. Meet a few more of the most influential bakers and pastry chefs in Los Angeles

Roxana Jullapat Friends and Family

» Jullapat champions locally milled grains at her East Hollywood shop. Coconut-flecked Trouble Cookie, black-pepper focaccia—it's hard to go wrong.

Na Young Ma Proof Bakery

» Ma's patisserie in Atwater Village is home to elegant fruit tarts and stellar baguettes; a flaky almond croissant shows her classically trained bona fides.

Alexander Paneuf and Or Amsalam Lodge Bread

» Culver City's baking buddies have made their name with long-fermented loaves boasting ruddy crusts. Grab a pack of pita, too.

Ricardo Cervantes Monarca Bakery

» Offering some of the city's best pan dulce and *tres leches* cake, this mini-chain upgrades traditional Mexican baked goods while staying true to its roots.