

This Brooklyn-Based Couple Are Bringing Back Bread Culture To The Borough

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On the normally busy Court Street in Carroll Gardens, there is an unfamiliar silence in the air. It's 6 am and the smell of fresh bread wafes through the air. But for Chef Florent Andreytchenko and his wife, Joana Silva, the day had begun hours before.

The co-owners of Brooklyn based La Bicyclette Bakery are on a personal mission to bring bread culture to the borough.

Andreytchenko, described by his wife as an 'internal optimist', is a French native, who at

the mere age of thirteen dropped out of school to pursue a career in bread making. After baking for restaurants in over eight countries, Andreytchenko landed in Hong Kong, where he would meet his soon-to-be wife.

Silva on the other hand, was on a different path. Growing up in Portugal, and eventually immigrating to Long Island, she began a career in HR consulting.

While both grew up in Europe surrounded by a strong bread culture, Silva knew from the moment she took a bite into Andreytchenko's bread, that he was the real deal. His bread had a crispy gold-

en crust, and an airy, doughy center, even in the humid Hong Kong climate which often ruins bread.

With a dream of opening his own bakery by the age of thirty, they soon decided to move back to the city and bring their bread with them.

Silva took care of the business side and Andreytchenko did the baking. Their first location in Williamsburg, which opened in 2019, became a neighborhood staple. With crowds gathering down the blocks even during the pandemic.

With very few skilled bakers in the city at the time, Andreytchenko was forced to run practically the

whole baking operation, waking up at 2 am almost every morning. A baguette for only two dollars follows their mission to its core. "we aim to serve everyone, the entire community," Silva explains.

As their family of bakers grows to now three locations, their other family has grown too. The couple now has two young children of their own.

"I worked in corporate America my entire career. I have nothing to pass down to my kids from that. So the idea that we could pass down a group of bakeries to our kids, that's just super cool," said Silva.

