



REF. 839

Lobster Bread 350g

After a long cold-fermentation process, we obtain this new-format bread with 4 hard crusts. With a touch of sesame seeds, which lends it a delicious flavour. Without doubt, it is the king of breads.

350 g	51 cm	22 u.	28 boxes	180 °C	15-20 min	23-28 min

LONG RESTS · HANDMADE · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Family bread / Especialties / Rustic Bread

