



REF. 206

Rustic 260g

Made with ciabatta dough with a traditional flavour, it is notable for its crunchy, floury crust, alveolate, soft and fluffy crumb.

260 g	44 cm	22 u.	30 boxes	175-185 °C	15-20 min	20-25 min

LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Family bread / Traditional / Rustic Bread

