

REF. 844

Passion Supreme 230g

A bread made with long rest periods and natural fermentation, with great hydration, which fosters long durability. It has a very crunchy crust and a soft, alveolate crumb.

						
230 g	56 cm	35 u.	28 boxes	175-185 °C	15-20 min	18-23 min



LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·