

REF. 222

Castilian Loaf 290g

Large-format bread with a crunchy texture and a highly-hydrated crumb that provides greater durability, all due to long cold-fermentation.

						
290 g	46,5 cm	22 u.	30 boxes	175-185 °C	15-20 min	18-23 min

MEDIUM DURABILITY ·

