



REF. 207

Rustic "Bocata" 135g

Made with ciabatta dough and long natural fermentation. It has a very crunchy crust and a soft, alveolate crumb.

135 g	22 cm	55 u.	28 boxes	180 °C	15-20 min	9-12 min

LONG RESTS • ALVEOLATE CRUMB • HIGH DURABILITY •

Bread / Sandwich bread / Traditional / Rustic Bread

