

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 ·