



REF. 13265

Riquiño Bocata 130g

Our sandwich made in the traditional style of Galician baking, baking in the stone deck oven, which lends it a peculiar rustic crust which is nevertheless easy to eat. It has a characteristic pointed finish that made it unmistakable. This range is made with a high degree of hydration in the dough, which makes its crumb juicy and tender for longer.

130 g	25 cm	50 u.	28 boxes	180 °C	15 min	10-12 min

STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·

Bread / Sandwich bread / Traditional / Stone Oven

