

REF. 13030

Stone Oven Loaf 305g

It recovers the tradition of the authentic artisan bread with a loaf baked in a stone oven, an extra crispy and slightly darkened crust thanks to the rye flour the recipe includes.

							
305 g	45 cm	20 u.	6 x 5	30 boxes	180 °C	30 min	20-25 min



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