



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.	30 boxes	180 °C	30 min	20-25 min

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

Bread / Family bread / Traditional / Stone Oven

