



REF. 130174

Acqua Bread 270g

Aqua Bread stands out for its high water content. This allows the dough to gain volume thanks to the development of the yeast, achieving a crumb with large alveoli.

This bread will be ideal for family meals.

270 g	44 cm	24 u.	30 boxes	180 °C	20-30 min	12-15 min

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

Bread / Family bread / Traditional / Stone Oven

