



REF. 13534

## Country Bread with Buckwheat 3% 550g

This loaf stands apart because of its attractive appearance with scoring in the shape of a rhombus and floury surface. It is made with wheat flour and contains buckwheat flour, which lends the crumb a dark golden colour. Its "maxi" format is ideal for families.

|       |       |       |          |        |        |           |
|-------|-------|-------|----------|--------|--------|-----------|
|       |       |       |          |        |        |           |
| 550 g | 38 cm | 14 u. | 28 boxes | 180 °C | 90 min | 15-18 min |

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

Bread / Country bread / Traditional / Stone Oven

