



REF. 130470

Wheat Country Bread 500g

Like bread of yesteryear with its 100% natural ingredients, baked in a stone oven, with a rustic crust, a soft crumb and the taste and aroma lent it by the natural sourdough used to make it. Its traditional preparation allows it to be highly hydrated, which keeps its crumb fresh for longer. Suitable for those who want several days' bread in the pantry. A source of fibre. A source of protein. It contains natural wheat sourdough.

500 g	30 cm	11 u.	40 boxes	180 °C	30 - 40 min	15 - 18 min

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

Bread / Country bread / Traditional / Stone Oven

