



REF. PRECUI136

Special Payés 450g

Pa de Pagés, a classic Catalan bread, though today it's consumed in many homes throughout Spain. It's a round bread, of rustic character, with thick and crunchy crust and a fresh, tender crumb. It's ideal for slicing and consuming at breakfast with the traditional tomato, oil and salt. Traditional methods play a prominent role in making this bread, such as resting in a kneading trough or baking in a deck oven, which gives it those large and characteristic alveoli.

450 g	21 cm	15 u.	28 boxes	180 °C	30 min	20-25 min

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

Bread / Country bread / Traditional / Stone Oven

