

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.

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



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