



REF. 131235

Mediterranean Traditional Baguette 270g

A baguette made with long rest periods for the dough and slow baking, with a crispy crust and spongy centre.

270 g	55 cm	26 u.	28 boxes	180 °C	30 min	20-25 min

SOURCE OF FIBRE • LONG RESTS • ALVEOLATE CRUMB • HIGH DURABILITY •

Bread / Family bread / Traditional / Rustic Bread

