



REF. 13965

Ciabatta 350g

A large ciabatta made with a slow and laborious process of resting and fermentation, with a juicy and alveolated centre.

350 g	34,5 cm	26 u.	4 x 7	28 boxes	180 °C	30 min	20 min

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

Bread / Family bread / Traditional / Rustic Bread

