

REF. 12113

Super Village Bread 500g

A loaf made with long rest fermentation periods, with an aroma and flavour characteristic of bread of old, as well as high water content and durability. A slight toasted colour, with a fine and crispy crust. Its centre is highly alveolated and very spongy.

							
500 g	55 cm	18 u.	4 x 7	28 boxes	180 °C	30 min	25-30 min



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