



REF. 13956

Large Mediterranean Traditional Bread 380g

A large loaf with a unique flavour, a juicy centre with a crispy and slightly floury centre. Made using an artisan process, with lengthy kneading and fermentation and slow baking.

380 g	50 cm	21 u.	28 boxes	180 °C	30 min	13-15 min

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

Bread / Family bread / Traditional / Rustic Bread

