



REF. 13976

Small Mediterranean Traditional Bread 50g

An appealing floury rustic roll in the shape of a rhombus that will also surprise you with its great flavour and quality. Made by kneading, double fermentation, slow and uniform baking.

50 g	15 cm	75 u.	8 x 6	48 boxes	180 °C	20 min	10-15 min

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

Bread / Roll / Traditional / Rustic Bread

