

REF. 13164

Rhombus 70g

A very appealing rustic bread thanks to its characteristic shape. Made in the style of ciabatta bread, with long periods of rest and fermentation, which gives it into a juicy and spongy centre and a very crispy crust. For the most distinguished sandwiches.

							
70 g	14,5 cm	50 u.	8 x 8	64 boxes	180 °C	20 min	10-12 min



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