



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.	64 boxes	180 °C	20 min	10-12 min

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

Bread / Roll / Traditional / Rustic Bread

