



REF. 130327

Acqua Country Bread 340g

Let yourself be amazed by this incomparable loaf.

Its dough, which is very liquid, it is especially delicate, so the care and respect with which we approach the whole preparation is essential. Only in this way we achieve its full potential, therefore, its huge alveolus create an extremely light and airy structure.

Ideal for preparing very crunchy toasts

340 g	30 cm	15 u.	40 boxes	180 °C	20 - 30 min	14 - 16 min

STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Country bread / Traditional / Stone Oven

