

REF. 130526

Acqua Bocata 100g

It turns a good sandwich into an “EXCEPTIONAL SNACK.”

Discover our Acqua Bocata Sandwich: a bread with an excellent, light and long-lasting crunchy crust.

Baked in a Stone Base Oven, following the artisan tradition that lends this bread its final texture.

Its high baking force drives the crumb, generating an extraordinarily alveolate texture, a crisp rustic crust and an unmistakable flat base.

Always serve hot: tender and crispy.

Its high hydration allows it to be re-hydrated at any time of the day, so you can always serve it freshly-made.



							
100 g	21 cm	45 u.	4 x 10	40 boxes	180 °C	20 - 30 min	8 - 10 min



STONE OVEN · 100% NATURAL INGREDIENTS · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY ·