



REF. 131546

Stone Oven Bread 600g

The king of toast.

A bread with great potential and versatility.

It allows you to cover breakfast since it's ideal for slicing and it can be the perfect accompaniment for lunches and dinners thanks to its easy-to-eat texture, due to its special baking, which makes for a rustic yet fine and crunchy crust.

What's more, its crumb is slightly alveolate and consistent to withstand sauces when making toast.

It contains natural wheat sourdough, which contributes to a longer shelf life.

600 g	36 cm	13 u.	6 x 5	30 boxes	180 °C	40 - 60 min	18 - 20 min

STONE OVEN · IT CONTAINS SOURDOUGH · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·

Bread / Country bread / Traditional / Stone Oven

