

REF. 130864

# Riquiño Express Bocata 120g

## PREPARATION

In its preparation both resting the dough and baking in the Stone Oven are crucial, but it is undoubtedly its almost complete baking that lends it its great added value. Its recipe includes wheat sourdough and rye flour, which contribute to greater durability and accentuate its aroma and flavour.

## CRUST

Rustic, golden brown, lightly-floured crust.

## CRUMB

It has a alveolate interior, with a soft, fresh and hydrated crumb.



|       |       |       |          |        |        |         |
|-------|-------|-------|----------|--------|--------|---------|
|       |       |       |          |        |        |         |
| 120 g | 25 cm | 53 u. | 28 boxes | 180 °C | 30 min | 4-6 min |



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