



REF. 130892

Half Rustic Flute 70g

Ideal for highlighting the filling and for offering very attractive sandwiches!

Flutes are characterised by their elongated and narrow format that lends great prominence to the filling.

PREPARATION

This is a rustic bread made with double resting.

Its recipe contains wheat sourdough and it also includes rye flour, which accentuates its flavour.

CRUST AND CRUMB

The result is a rustic bread that is easy to eat thanks to its soft crumb and thin crust.

70 g	26 cm	50 u.	64 boxes	180 °C	20 min	8-10 min

IT CONTAINS SOURDOUGH · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·

Bread / Roll / Traditional / Rustic Bread

