



Bread / Country bread / Flavor / Stone Oven

REF. 130468

20% Corn Country Bread made with Sourdough pH 4.8 400g

PREMIUM AND 100% NATURAL!

PREPARATION. Made with wheat flour, 20%* corn flour, sunflower seeds,and 12% whole wheat sourdough.

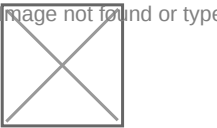
CRUST. Rustic, crispy crust, lightly floured, and yellow-toned.

CRUMB. Spongy, soft, and open-structured.

FLAVOUR. The corn and sunflower seeds provide a delicious flavour and anoily note. To this, add the distinctive aroma and flavour of the sourdough.
The final result is a bread with a pronounced flavour and balanced acidity without diminishing the intensity of the seeds.

(*)% of total flours.

400 g	27,5 cm	20 u.	28 boxes	180 °C	60 min	14-16 min



MADE WITH SOURDOUGH · STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · HIGH DURABILITY ·

