

REF. 131068

## Long Gourmet Bread 300g

### A LIGHT AND CRISPY BITE!

**PREPARATION.** Made with long resting and fermentation times, resulting in a rustic, crispy, airy bread with great durability.

**CRUST.** Rustic, thin, and crispy crust, with a slightly floured surface and lively slashing. It also stands out for its intense toasted tone, lending it an attractive traditional appearance.

**CRUMB.** It is notable for its irregular open structure and fresh bite, adding lightness and sponginess to every mouthful.

**CONSUMPTION MOMENTS.** This slightly narrower and longer format is ideal for those who prefer bread with less crumb, crunchier, and lighter.



|                                                                                    |                                                                                    |                                                                                    |                                                                                    |                                                                                    |                                                                                    |                                                                                    |
|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
|  |  |  |  |  |  |  |
| 300 g                                                                              | 54 cm                                                                              | 28 u.                                                                              | 28 boxes                                                                           | 180 °C                                                                             | 20-30 min                                                                          | 19-21 min                                                                          |



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