



REF. 130889

Provenzal Round Roll 95g

A rustic, versatile roll with an easy bite thanks to its thin, crispy crust.

PREPARATION

The rolls in the *Provenzal* range stand out for their appealing rustic look, enhanced by natural scoring and a lightly floured crust.

Each roll breaks uniquely, making every piece one of a kind with an artisanal, handcrafted appearance.

CRUST & CRUMB

This is a roll with a thin, crispy crust and a soft, airy crumb.

FLAVOR

The result is a roll with a pleasant bite and a flavor subtly enhanced by the inactive sourdough in the recipe.

95 g	11 cm	45 u.	48 boxes	180 °C	15-20 min	12-14 min

Bread / Roll / Traditional / Rustic Bread



SOURCE OF FIBRE · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·