








REF. 839

Lobster Bread 350g

After a long cold-fermentation process, we obtain this new-format bread with 4 hard crusts. With a touch of sesame seeds, which lends it a delicious flavour. Without doubt, it is the king of breads.

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|  |  |  |  |  |  |  |
| 350 g | 51 cm | 22 u. | 28 boxes | 180 °C | 15-20 min | 23-28 min |



LONG RESTS · HANDMADE · ALVEOLATE CRUMB · HIGH DURABILITY ·