

REF. 227

Crunchy 250g

A bread of extraordinary quality thanks to a long cold-fermentation process that gives it a super-crunchy, lightly-floured crust.

| | | | | | | |
|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |
| 250 g | 41 cm | 25 u. | 30 boxes | 175-185 °C | 15-20 min | 18-23 min |



VEGAN •

