

REF. 228

Long Crunchy 260g

After a long cold-fermentation, this bread acquires a super-crunchy glazed crust, a painstaking process that enhances authentic bread aromas and flavour.

						
260 g	50 cm	30 u.	28 boxes	175-185 °C	15-20 min	18-23 min



VEGAN ·

