

REF. 206

Rustic 260g

Made with ciabatta dough with a traditional flavour, it is notable for its crunchy, floury crust, alveolate, soft and fluffy crumb.

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260 g	44 cm	22 u.	30 boxes	175-185 ℃	15-20 min	20-25 min





LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN ·