


REF. 8508

Rustic Stick 340g

Long-fermentation bread made of ciabatta dough with a alveolate crumb and an extra crunchy crust.

						
340 g	54 cm	25 u.	28 boxes	180 °C	30 min	20-25 min



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