

REF. 222

Castilian Loaf 290g

Large-format bread with a crunchy texture and a highly-hydrated crumb that provides greater durability, all due to long cold-fermentation.

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|  |  |  |  |  |  |  |
| 290 g | 46,5 cm | 22 u. | 30 boxes | 175-185 °C | 15-20 min | 18-23 min |

MEDIUM DURABILITY ·

