

REF. 8282

Meiga Bread 270g

A bread made in the spirit and tradition of the Galician breadmaking, baked in a stone oven. It is made with a mixture of wheat and barley flour.

							
270 g	45 cm	20 u.	6 x 6	36 boxes	180 °C	15-20 min	20-25 min



STONE OVEN · SOURCE OF FIBRE · LONG RESTS · HANDMADE · HANDMADE · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN ·