

REF. 8498

Mediterranean Traditional Baguette 270g

A baguette made with long rest periods for the dough and slow baking, with a crispy crust and spongy centre.

							
270 g	55 cm	31 u.	4 x 7	28 boxes	180 °C	30 min	20-25 min



SOURCE OF FIBRE · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN · CEREAL MIX FLOUR ·