

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.

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|  |  |  |  |  |  |  |
| 270 g   | 57 cm   | 31 u.   | 4 x 7   | 180 °C  | 30 min  | 20-25 min   |



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