









REF. 13958

Mediterranean Riquiña Bread 275g

Made according to the artisan method, with long fermentations in its process and slow baking that give it a great flavour and durability. It has a very characteristic appearance due to its slightly floury crust and pointed ends.

							
275 g	47 cm	23 u.	6 x 5	30 boxes	180 °C	30 min	20-25 min



SOURCE OF FIBRE · LONG RESTS · TRIPLE FERMENTATION · HIGHLY HYDRATED · HIGH DURABILITY · VEGAN · CEREAL MIX FLOUR ·