

REF. 13965

## Ciabatta 350g

A large ciabatta made with a slow and laborious process of resting and fermentation, with a juicy and alveolated centre.

|   |   |   |   |   |   |   |   |
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|  |  |  |  |  |  |  |  |
| 350 g   | 34,5 cm   | 26 u.   | 4 x 7   | 28 boxes  | 180 °C  | 30 min  | 20 min  |



LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY · VEGAN ·