

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

Bread / Family bread / Traditional / Rustic Bread



SOURCE OF FIBRE · LONG RESTS · ALVEOLATE CRUMB · HIGH DURABILITY ·