

REF. 12105

Village Bread 320g

A bread with pronounced scoring, a toasted colour and slightly floury. Made according to traditional methods, with long periods of rest and fermentation to get all the aroma and flavour of bread of old. Its centre is highly alveolated and spongy.

							
320 g	47 cm	22 u.	6 x 5	30 boxes	180 °C	30 min	20-25 min



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